



Beef Soujouk is an authentic meat from Veal!
Perfect for sandwiches with sauces of your choice.
Recommended to Bar-B-Q with melted cheese or use for pizza topping.

Maras Pepper is known for its rich, complex and slightly sweet flavor. It is grown in the pepper capital of Turkey

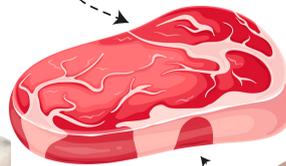


Cumin. The Intense aromatic flavour of cumin is an indispensable spice in Turkish cuisine



Master a mouth-watering recipe.

Taskopru Garlic has worldwide reputation for its tangier taste compared to other garlic types. It is grown in health-giving soil of Taskopru which is rich in terms of minerals and vitamins.



Share a passion that goes back 60 years.

Natural rock salt is extracted from ancient rock deposits. It is a natural seasoning containing important minerals essential for a healthy diet.




Beef Kangal Fermented Soujouk

Best with Eggs



Beef Stick

Best for Snacks



Pistachio Beef Soujouk

Best for special guest



Finger Soujouk

Best for BBQ



Cured Beef Soujouk

Best with Wine



Lamb & Beef Cured Soujouk

Best for Lamb Lovers



Charcuterie
Charcuterie (Shar-coot-ery) is the art of preparing, creating and arranging tempting salamis, delicious cured meats



The traditional art of charcuterie

Culinary art of preparing various meats in either smoked or cured manner.

HOSTING GRU

Ultimate Charcuterie Board



Splash of flavour to every occasion

The key of our charcuteria; Is not only make it a feast for your bellies but a feast for your eyes.



Natural Pastirami

Best with Eggs



Natural Salami

Best for Sandwich



Natural Sausages Plain or Stuffed with Mozeralla

Best for Hotdog



Cured Beef

Best With Wine



Turkish Kavurma Braised Meat

Beef or Lamb Lovers



Deli Style Roast Beef

Best for Light Sandwich



“Life is great. Cheese makes it better“

The traditional products form local breeds!
Know-how collected from the communities that have preserved them over centuries!



SOFT



Full Fat Feta Cheese

Cow, Sheep and Goat

SEMI-HARD



Traditional Erzincan Tulum Cheese

Sheep and Goat

AGE 6 months

SEMI-HARD



Sooty Basket cheese

Cow, Sheep and Goat

AGE 6 months

SEMI-HARD



Aged Kars Kashar Cheese

Cow and Sheep

AGE 6-12 months

SOFT



Sheep Cheese

Sheep

SEMI-HARD



Ivrindi Kelle Cheese

Sheep

AGE 6-12 months



Lavish breakfast tables,
Upscale restaurants and chic hotels!
Welcome to our luxury dairees, appetizers and more...

Immense benefits of the breakfast served in Turkey.

All happiness depends on a leisurely breakfast.

Each items that composed the Turkish breakfast has its own nutritional value, benefit, privilege and complementarity.

Appetizers



Unique dip sauces! Fenugreek powder is mixed with tomato and red pepper paste to create "çemen," and "acuka" – a mix of tomato or red pepper paste.

Satisfy your hunger with our irresistible appetizers...

Patented delectable combinations combining sweet and savory charceturia in an unexpected way.



Butter

Best with Honey



Spiced Butter

Best with grilled vegetables



Kaymak

Best with honey



Çemen

Best for dipping



Acuka

Best for dipping



Charceturia Jams

Best for brucettas