





AWARDS



Greek Fisticchio
Ice cream



Manhattan
cocktail
Ice cream



Espresso Martini
cocktail Ice cream



Rose - Lukum



Tahini - Honey



Grand Cru
Chocolate



White Chocolate
Passion
Ice Cream



Greek Frozen
Yogurt
Madagascar Vanilla



Greek Frozen
Yogurt
Red Berries & Acai



Greek Frozen
Yogurt
Mediterranean
Orange



Chocolate Sorbet



Greek Frozen
Yogurt
Mango & Jasmine



Greek Frozen
Yogurt
Honey & Sesame



Lemongrass
Ice cream



Mastic Pink
Pepper



Pure Belgian
Chocolate Choco
Chips



Sorbet Cassis



Rose - Lukum



Greek
Frozen Yogurt



Customer
Focus



Business
of the Year



Healthy
Taste



Total
Experience

Kayak the values

Our value is to offer a healthy way of nutrition by choosing high quality ingredients. We produce all our products after extensive research and taste-testing and we use the best and freshest ingredients, such as Greek milk, real fruit and fresh cream

Kayak ice cream

The low overrun of our Greek ice cream, Kayak, gives you the opportunity to enjoy the full flavor of the finest chocolate varieties, fresh nuts and fruit juices. Our collection consists of classic gourmet flavors that distinguish themselves and excel in every culinary trend. Choose from a wide variety of ice creams, including gluten-free, lactose-free and organic options

Kayak greek frozen yogurt

Ultimate coolness, freshness, taste and low fat. It is made with the original secret recipe, using Greek strained yogurt. Enjoy soft served Greek frozen yogurt with your favourite topping. Choose fresh fruits, nuts and chocolate varieties and enjoy a healthy delicacy

Kayak the desserts

Using the purest raw materials and the finest vanilla and chocolate varieties we create unique desserts that match perfectly all ice cream flavors. The delicate balance pastry between and art results in a perfect outcome of subtle flavors and textures. Enjoy the kayak desserts with your favourite kayak ice cream flavor and indulge yourself in an exciting culinary trip

1 SCOOP 90gr 4.80€ 2 SCOOPS 180gr 8.50€ 3 SCOOPS 270gr 11.80€

CLASSIC FLAVORS

 **MADAGASCAR VANILLA SAVA ORIGIN**
with natural Madagascar vanilla sticks from Sava

 **COOKIES & CREAM**
with pieces of biscuit

 **STRAWBERRY**
with natural fruit

 **STRACCIATELLA**
with Callebaut chocolate chips

 **BANANA**
with natural fruit

 **TIRAMISU**
flavored with coffee beans

 **GREEK FISTACHIO**
Greek pistachio from 100% real nut

 **QUINCE CREAM PARFAIT**
with Greek traditional preserved sweet

 **MOCHA – DOUBLE ESPRESSO**
with cocoa nibs

 **BANOFFEE**
banana ice cream with caramel & cookies

 **MELON**
πεπόνι

 **YOGURT**
from Greek strained yogurt

DELIGHTS

 **AFFOGATO**
with t. Baileys flavor

 **CHEESECAKE**
with katiki cheese & raspberries

 **MASTIC PINK PEPPER**
with Chios mastic & Rosse Brazilia pepper

 **PAVLOVA WITH AMARENA**
with meringue & amarena

 **ALMOND CREAM CARAMEL FUDGE**
with caramelized almonds

 **ROSE LOUKOUM**

 **SALTED CARAMEL**
with fleur de sel

 **LEMONGRASS**
with real lemongrass

 **LEMON MERINGUE**
with meringue & real lemon juice

 **WHITE PASSION**
white chocolate Callebaut & passion fruit

 **COCONUT**
with grated coconut

NEW FLAVORS

 **BISCOFF**
biscuit with caramelized cinnamon cookies

 **BELLINI**
with white peach & sparkling wine

 **MANHATTAN**
Belgian chocolate with Whiskey, Sweet Vermouth, bitter & cherry

 **CHOCOLATE CARAMEL ALMOND WAVE**
Callebaut milk chocolate with caramelized almonds & caramel ripple

CHOCOLATE LOVERS

 **GRAND CRU**
chocolate with Nyangbo chocolate & dark chocolate sprinkles

 **BELGIAN CHOCOLATE**
with choco chips

 **ROCHE - NOCCIOLA**
from 100% hazelnut

 **MILK CHOCOLATE JIVARA**

 **BLACK ICE CREAM**
with Callebaut chocolate

 **MINT CHOCO CHIPS**
with choco chips

 **DARK FRUIT FOREST**
bitter chocolate Valrhona with raspberry & biscuit

 **PRALINE WITH TSOUREKI**
with handmade sweet bread & mastic

KIDS CHOICES

 **BUENO**
with chocolate Callebaut

 **BUBBLE GUM**

HEALTHY CHOICES

 **MADAGASCAR VANILLA VEGAN**

 **VANILLA WITH STEVIA**
gluten free

 **CHOCOLATE WITH STEVIA**
gluten free

SOFT ICE CREAM



Your favorite soft ice cream with velvet texture is made with fresh Greek milk and cream

- Vanilla
- Chocolate
- Mixed
- 4.80€

GELATO

Italian-style ice cream with creamy texture. Ask about the flavor of the day. Enjoy it with freshly baked waffles and toppings



- 90gr
- 180gr
- 270gr
- 4.80€
- 8.50€
- 11.80€

GREEK FROZEN YOGURT



Greek Frozen yogurt, available in two delicious flavors. Enjoy it with your favorite topping

- Vanilla (184 kcal/100gr)
- 8.50€

TOPPINGS

- Cone with sprinkles
- Cereal, truffle, syrups (strawberry, chocolate, caramel, sour cherry), nuts, biscuit crumbs, chocolate wafer straws, crunchy chocolate
- Hot chocolate (milk, bitter, white), fresh fruit, nuts, spoon sweets
- 1.50€
- 1.80€
1 portion
- 2.90€
2 portions
- 3.50€
3 portions
- 1.80€
1 portion
- 2.90€
2 portions
- 3.50€
3 portions

CREPES



- With ice cream and syrup of your choice
- With ice cream, nutella, banana and biscuit
- With nutella, biscuit and walnuts
- With Belgian chocolate
- With soft ice cream
- 8.80€
- 9.50€
- 6.50€
- 6.50€
- 8.80€

Thin-crust Italian pizza freshly-baked in a wood oven topped with nutella, cookies, fresh strawberries, 2 scoops of Madagascar vanilla Sava origin ice cream and chocolate syrup

14.00€

SWEET PIZZA



PANCAKES



- With nutella and banana or strawberries
- With honey, cinnamon & walnut
- 6.80€
- 6.80€

CHEESECAKE

Two scoops of cheesecake ice cream with whole pieces of raspberries



9.50€

BELLINI

Three scoops of bellini ice cream from white peach and sparkling wine

new



9.50€

CARAMEL SENSATION

One scoop of cream caramel almond fudge and one scoop of biscoff, topped with caramel syrup and crushed cone



8.50€



CHICAGO

Two scoops of Belgian chocolate with choco chips and one scoop of Valrhona chocolate sorbet or 3 scoops of Grand Cru chocolate ice cream. Topped with whipped cream, roasted almonds and chocolate syrup

Grand Cru chocolate	14.00€
Chicago Classic	12.00€

COOKIES & PRALINES

One scoop of choco cream cookies and scoop of roche nocciole topped with crushed cone and cherry syrup



8.50€

BLACK & WHITE

One scoop of Madagascar vanilla Sava origin and one scoop Belgian chocolate topped with roasted almonds and chocolate syrup



9.80€

BANANA SPLIT

A vintage choice that combines a fresh banana with 3 scoops of Madagascar vanilla Sava origin, Belgian chocolate and strawberry ice cream, topped with fresh red fruit and crunchy oats



	12.00€
with whipped cream	12.55€



SORBET TRILOGY

A sorbet trilogy of strawberry, mango ginger jasmine and lemon-basil, oat and dry goji berries. Topped with seasonal fresh fruit

9.50€

PISTACHIO LAVA

Pistachio soufflé* with liquid pistachio chocolate. Enjoy it with Belgian chocolate ice cream

*service time 10 min

8.50€

with ice cream **12.50€**



new

CHOCOLATE LAVA

Chocolate soufflé* with an explosion of liquid chocolate and Madagascar vanilla Sava origin ice cream

*service time 12-14 min

17.00€



for 2

for 2

RED VELVET TOWER

Red Velvet cake with a fluffy cream cheese and chocolate chips. Fill in the experience with an ice cream scoop of your choice

13.00€

with ice cream **17.00€**



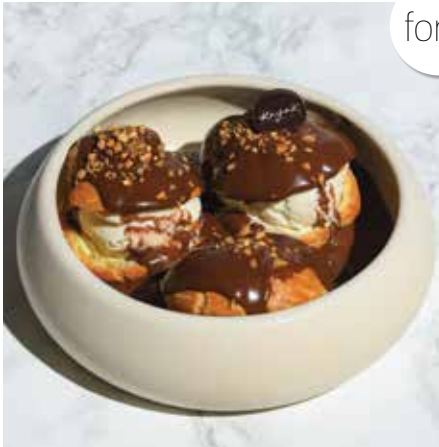
for 2

GIANT COOKIE

Soft milk chocolate biscuit with chocolate and hazelnut chips. Enjoy it with two ice cream scoops and syrup of your choice

*service time 12-14 min

14.00€



for 2

CHOCOLATE CAKE

Chocolate cake with chocolate mousse. Try it with a scoop of Madagascar vanilla Sava origin ice cream

13.00€

with ice cream **17.00€**

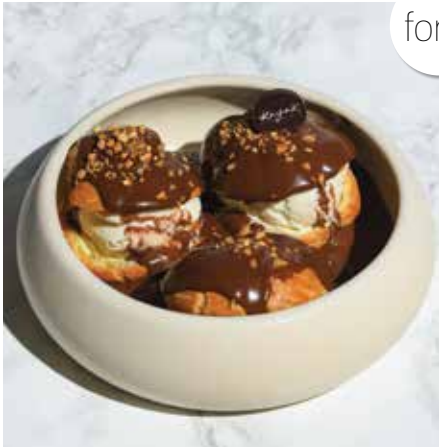


for 2

PROFITEROLE

3 large choux filled with Madagascar vanilla Sava origin ice cream, covered with hot profiterole sauce and hazelnut croquant

15.00€



CHEESECAKE TO SHARE

Handmade cheesecake made with Philadelphia cream cheese and Madagascar vanilla Sava origin. Fill in the experience with Madagascar vanilla Sava origin gelato ice cream, topped with caramel toffee and toppings

35.00€



for 2

WHITE TOWER

White tower with 11 layers of milk chocolate biscuit, pistachio dacquoise, white chocolate bavarois, 70% chocolate sauce, vanilla financier, raspberry coulis and top coated with white velvety chocolate

13.00€

with ice cream **17.00€**



for 2

PAVLOVA

Pieces of meringue with cream anglaise, strawberries and one scoop of Madagascar vanilla Sava origin ice cream

10.50€



VANILLA MADAGASCAR SOUFFLÉ

Freshly-baked vanilla soufflé* with cream anglaise and Madagascar vanilla Sava origin ice cream

*service time 12-14 min

18.00€



TIRAMISÙ

Authentic tiramisu, with Savoyard biscuits, mascarpone cream and espresso

9.50€



SOUFFLÉ VALRHONA

Authentic Valrhona chocolate soufflé*. Enjoy it with a scoop of Madagascar vanilla Sava origin ice cream

*service time 10 min

8.50€

with ice cream 12.50€



DANISH PASTRY

Cinnamon Rolls with cream patisserie and white glaze

5.50€

with ice cream 9.50€



LEMON PIE

Cremeux with fresh lemon juice and swiss velvety meringue, blended with whole grain biscuits

9.00€



KUNEFE WITH ICE CREAM

Buttered kataifi noodles stuffed with Greek cream cheese, crispy pistachio and sweetened with syrup. Served hot for a melting and stringy cheese. Enjoy it with a scoop of Madagascar vanilla Sava origin ice cream or Mastic red pepper ice cream

14.00€



ICE CREAM MILLEFEUILLE

Caramelized layers of pastry feuillet filled with Madagascar vanilla Sava origin and Belgian chocolate with choco chips ice cream

12.00€

NEW YORK CHEESECAKE

Traditional american cheesecake with cream cheese, white chocolate and strawberries

9.80€



CHOCOLATE LOVERS

Chocolate cake with 3 layers of chocolate ganache and chocolate coating. Enjoy it with a Madagascar vanilla Sava origin ice cream

9.50€

with ice cream 13.50€



OREO CHEESECAKE

Cheesecake with cream cheese, white chocolate and whole pieces of biscuit

9.80€

with ice cream 13.80€



BANOFFEE

Rich banoffee made with fresh bananas, caramelized butter cream, banoffee cream with white chocolate and grated biscuit

9.00€



CARROT CAKE TOWER

Traditional american carrot cake with cream cheese coating. Taste it with Madagascar vanilla Sava origin ice cream

11.80€

with ice cream 15.80€



EKMEK

A traditional recipe of tsoureki bread soaked in syrup. Enjoy it with a scoop of Madagascar vanilla Sava origin ice cream

7.50€

with ice cream 11.50€



APPLE PIE

A delicious combination of a fine apple variety and cinnamon cream. Enjoy it with a scoop of cream caramel almond fudge or Madagascar vanilla Sava origin ice cream

8.50€

with ice cream 12.50€



BAKLAVA

Butter baklava with pistachio and maras ice cream

13.00€



new



WALNUT CAKE

A full flavor of crunchy walnuts and warm chocolate sauce. Enjoy it with a scoop of Madagascar vanilla Sava origin ice cream

8.50€

with ice cream 12.50€



CHOCOLATE SYRUP CAKE

Cake with chocolate syrup covered with chocolate ganache

8.50€

with ice cream 12.50€



ORANGE PIE

Delicious cake with fresh orange juice syrup, crispy pie crust, Greek strained yogurt and orange zest. Enjoy it with Madagascar vanilla Sava origin ice cream

8.50€

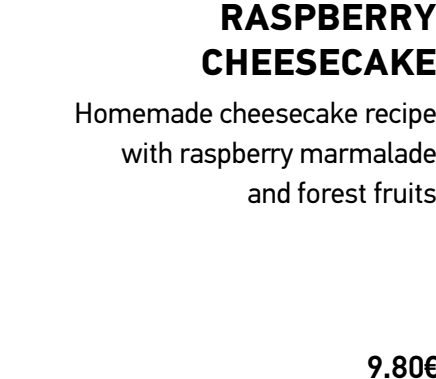
with ice cream 12.50€



RASPBERRY CHEESECAKE

Homemade cheesecake recipe with raspberry marmalade and forest fruits

9.80€



SIGNATURE WAFFLES



PISTACHIO LOVERS

Pistachio praline with two scoops of Belgian chocolate ice cream and grated pistachio

13.00€

BISCOFF & CARAMEL WAVE

Two scoops of biscoff ice cream, with caramel syrup and croquant

13.00€



CLASSIC WAFFLES

With 1 ice cream scoop 9.00€
With 2 ice cream scoops 11.50€

Waffle Bites

With 1 ice cream scoop 9.00€
With 2 ice cream scoops 11.50€

With soft ice cream 9.70€



COFFEE

Espresso Double Macchiato	3.80€ 4.90€ 4.00€
Freddo espresso	5.40€
Cappuccino Grande Latte	5.40€ 6.50€ 6.00€
Freddo cappuccino	5.80€
Latte macchiato	5.40€
Freddo latte	6.00€
Mochachino hot	7.40€
Nescafé hot Café frappé cold	5.00€ 5.00€
Filter coffee Flavored	5.40€ 5.60€
Greek coffee Double	3.50€ 4.60€

Also with:

Decaffeine, Low fat, Lactose free, Vegan	+0.20€
Extra coffee shot	+1.00€

CHOCOLATE & TEA

Chocolate hot with syrup	6.60€ 6.80€
Viennois Chocolate	7.70€
Chocolate Callebaut Bitter	6.90€
Bio Tea	5.80€
English Breakfast, Earl Grey, Chamomile, Green, Lemon with ginger, Red Fruit	
Thamma Ice Tea	6.50€
Peach, Lemon, Green, Tropical Fruit	
Holy ginger	7.50€
Mix of ginger with honey and lemon	

JUICES & REFRESHMENTS

Fresh orange juice Seasonal mixed fruit	6.50€ 7.50€
Refreshments 250 ml	4.70€
Mineral water (1lt)	3.30€
S. Pellegrino (250ml)	4.80€
Sant Aniol mineral sparkling water (330ml)	6.80€

beverages with ice cream



ICE CREAM COFFEE

Affogato: Espresso with Madagascar vanilla Sava origin ice cream	7.40€
Café frappé with Madagascar vanilla Sava origin ice cream	7.40€
Mocha: Espresso with Jivara milk chocolate ice cream	7.10€
Mochachino cold: Espresso, cold chocolate and mocha ice cream	7.80€

MILKSHAKES

With your favourite ice cream flavor	11.70€
Kid's with extra toppings	11.70€

SLUSHES

With your favourite sorbet ice cream	9.80€
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SMOOTHIES

Red Fruit	9.80€
Strawberry sorbet, pomegranate & raspberry sorbet, pineapple juice and Greek Frozen Yogurt	
Exotic	9.80€
Mango ginger jasmine sorbet, pineapple juice and Greek Frozen Yogurt	
Energy	11.50€
Banana, strawberry, raspberry, orange juice and Greek Frozen Yogurt	
Fruit & Oat	11.50€
Strawberry, banana, almonds, oat, maple syrup και Greek Frozen Yogurt	
Power	11.50€
Mango, honey, peach juice, cinnamon and Greek Frozen Yogurt	

START AND FINISH

Campari	10.00€
Baileys	10.00€
Disaronno Amaretto	10.00€
Mastic liquer	10.00€

GIN

Tanqueray	10.00€
Hendrick's	12.00€

RUM

Bacardi	10.00€
Diplomatico Reserva	13.00€

VODKA

Ketel One	10.00€
Grey Goose	12.00€

TEQUILA

Jose Cuervo	10.00€
Don Julio	12.00€

WINE

White wine	
Sigalas, Santorini, Asyrtiko 750ml	49.00€
Gerovasiliou, Malagouzia 750ml	33.50€
Kir Yianni, Paraga, Roditis 750ml	26.30€
Pirovano, Pinot Grigio 750ml	24.00€
Strofilia, Sauvignon Blanc, Roditis 187ml	7.00€

Red wine	
Ktima Alfa, Xinomavro 750ml	33.50€
Ktima Papaioannou, Agiorgitiko 750ml	26.30€
Strofilia, Agiorgitiko 187ml	7.00€

Rose wine	
Pavlidi, Thema Tempranillo 750ml	33.50€
Kir Yianni, Akakies 750ml	27.00€
Famille Perrin, La Vielle Ferme 750ml	29.00€
Miraval 750ml	57.50€
Miraval 375ml	32.30€

Sparkling & Champagne 200ml	
Moët Impérial	24.00€
Moscato d' Asti	11.00€
Prosecco	11.60€
Spumante Brut Rose	13.50€

WHISKIES & BOURBON

Johnnie Walker Black label	12.00€
Chivas	10.00€
Jack Daniels	10.00€
Lagavulin	12.00€
Haig	10.00€

COGNAC

Metaxa 5*	10.00€
Hennessy, VSOP	11.00€

BEER

NOAM Bavarian Berlin 340ml	9.00€
Peroni 330ml	8.00€
Corona 330ml	8.00€
Septem blonde 330ml	7.50€
Estrella 330ml	8.00€
FIX alcohol free 330ml	7.00€

spirits

KAYAK BOUTIQUES

Athens

Glyfada

Plaka

Maroussi - The Mall

Maroussi - Golden Hall

Spata - AIA

Kapnikareas

Kea

Vourkari

Kefallonia

Fiskardo

Crete

Chania

Mykonos

Matogiannia

Pylos

Costa Navarino Resort

Santorini

Oia

Fira

Kos

Eleftherias square

**CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT
(RECEIPT – INVOICE) HAS NOT BEEN RECEIVED.**

Prices include VAT. Our products, depending on their composition, contain: cereals with gluten, milk, eggs, peanuts and other tree nuts, soy, sesame, sulphur dioxide, lupin. Therefore, if you have any allergy or intolerance to some of the above components, please contact the staff of our company to inform you accordingly. Desserts are frozen. The store may not have all the aforementioned flavours and recipes. All photos are proposals of presentation and may vary from store to store. THE STORE IS OBLIGATED TO HAVE COMPLAINT FORMS FOR THE CUSTOMERS AT A SPECIAL POSITION NEXT TO THE EXIT. LE MAGAZINE A DES FORMULAIRES DE RECLAMATION OBLIGATOIRES POUR LES CLIENT À UNE POSITION SPÉCIALE À CÔTÉ DE LA SORTIE. DAS GESCHÄFT VERFÜGT ÜBER OBLIGATORISCHE BESCHWERDEFORMULARE AN EINER BESTIMMTEN STELLE NEBEN DEM AUSGANG.

Kayak home delivery

www.kayak.gr/shop/



www.kayak.gr



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#itiskayak