

WE MAKE DELICIOUS

WE MAKE DELICIOUS FALAFEL & KUBBEH, IT'S THAT SIMPLE!

The Almaz Promise

We continually invest in new product development and the introduction of the latest technology. The use of prime quality raw materials with no preservatives is and always will be the key to our success and we have maintained customer satisfaction with the outstanding quality and taste we will forever provide.



Eat & Go Phoenix Food Co Ltd

Unit 1, AF6, Midfield Road Mitchelston Industrial Estate Kirkcaldy KY1 3NL

201592 651623 ☐ 07519 990808 ☐ almazfoods@aol.com

www.almazfoods.co.uk





Eastern Mediterranean Cuisine Falafel | Kubbeh





TRADITIONAL FALAFEL

Our Falafels are made the classic way and bursting with Mediterranean flavours using specially prepared chickpeas, herbs and spices.

Deep fried from frozen in 5 minutes for a texture that's crispy on the outside and soft and fluffy on the inside.

Naturally vegan and gluten free, these delicious fried chickpea balls are high in protein and fibre.

These little beauties are perfect for all times and occasions. Great on their own with tahini sauce or ideal for mezes, wraps, pittas or salads.



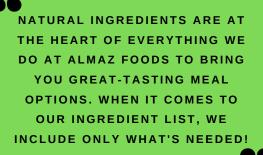




about Us

We specialise in the Manufacturing & Wholesaling of Authentic Frozen

Eastern Mediterranean Cuisine



From the Mediterranean to the UK. Recipes handed down through the generations give us the know-how to make amazing tasting Levantine food.

Find out more about our generational journey and our wonderful product range at

www.almazfoods.co.uk







KUBBEH

Our Kubbehs are an authentic Eastern Mediterranean specialty.

We've taken care to make them in the traditional way, made of bulgur (cracked wheat) and flavourful blend of fragrant herbs and spices filled with a variety of fillings;

> Spinach & Chickpea / Spicy Chicken Smoked Salmon / Mince Beef

Deep fried from frozen in 5 minutes to bring you a wholesome crispy shell on the outside and a succulent filling inside.

These perfectly seasoned crispy shells are delicious on their own with tahini sauce or hummus or served with salads, wraps or flatbread.