

Events & Festivals



Where passion meets heritage!



About us

Ms. Ana's Kitchen is run by real people for real people. This project is a love story. A space to 'let our hair down' invite the community in and to pair passion with traditional Greek cooking. We cater & we are mobile – we come to you.

Hosting a festival, carnival or event?

We will come to you!



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Baklava

- Authentic Baklava \$7.50 per slice
- Gluten free baklava
- Vegan baklava
- Dark chocolate baklava
- White chocolate baklava
- Pistachio and almond baklava
- Orange zest baklava
- Rosewater infused baklava
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Coffee

- Ms. Ana's Kitchen partners with Altura AA Grade Arabica coffee beans.
- Altura Blend** is strong in body with a smooth, caramel Sweetness and a rich full-bodied blend. Perfect for those that like a strong smooth bodied coffee.
- Our qualified barista's can not only brew a top shelf A grade coffee but will also pair it with Adelaide's best baklava.
- small \$4.
regular \$4.50
large \$5.
babycinos \$1.50
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Our Baklava

is made with passion and prepared by hand
Using a modern take on traditional family recipes

Our Coffee

Ms. Ana's Kitchen partners with Altura coffee.
Altura Coffee uses premium AA Grade Arabica
coffee beans. AA Grade beans are grown at high
altitude without the use of pesticides.

Our Services

We come to you. We pair
traditional & new Baklava
creations with exceptional coffee.
Order online or email Ana.

To find out more about our Baklava, contact Ana!
0413 341 724 ana@msanaskitchen.com.au.
www.msanaskitchen.com.au



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