

*Cheeses
Of the
Mediterranean*





**Atalanta Brand
Halloumi Cheese
Product of Cyprus**

- A semi-hard cheese
- Made from sheep's milk & seasoned with mint leaves
- The texture of Halloumi is similar to a firm mozzarella but with the briny moisture of a feta
- Known for its grilling ability, it can be either fried or grilled until brown & it won't melt!
- It not only pairs well with meats and vegetables but tastes great served with quince paste
- For a tasty quick meal try serving on grilled polenta topped with an apricot sauce

Pack Size: 12/8.8 oz Item # 330901

**Mevgal Brand
MANOURI (P.D.O.)**

Product of Greece

- It contains three types of milk products: sheep and goat milk, sheep whey, and cream.
- The result is a slightly granular cheese with a creamy texture and milky taste
- Manouri has no rind, and is usually sold in log-shaped rolls or sliced into circles.
- Manouri is popular in salads, sandwiches, pastries, and desserts. It also goes great with a glass of red wine.

Pack Size: 3/2 kg Item#183004

Pack Size:10/200gr Item #183010



**Mevgal Brand
MYZITHRA**

Product of Greece

- The bright white color and granular texture is often compared to the color of feta
- Salty with a strong aroma
- Made from sheep and goat whey, as well as sheep and goat cream.
- Goes well in numerous dishes, especially grated over pasta.

Pack Size: 6/1.3kg Item #183008

**Mevgal Brand
FETA (P.D.O.)**

Product of Greece

- Mevgal Feta contains no preservatives
- Its color is pure white, and its flavour is slightly sweet and tangy, yet never overly briny
- Made from sheep and goat milk
- It is a delicately-textured cheese, that lends itself to salads and sandwiches alike.

Feta- Pack Size: 12/200gr Item #183002

Feta, Pail-Pack Size: 6/1kg Item #183001

Feta, Pail-Pack Size: 12/400gr Item #183006

Feta, Plastic Pail- Pack Size: 1/4kg Item #183007

Feta, Tin- Pack Size: 1/14kg Item #183011





**Mevgal Brand
KEFALOGRAVIERA (P.D.O.)
Product of Greece**

- This is a hard, yellow cheese with a strong salty flavor
- Made from sheep and goat milk
- Delicious when cooked in pasta and spaghetti dishes
- The cream of Mousaka is often times made with Kefalograviera cheese
- It's perfect for frying and will keep its texture in hot temperatures
- Kefalograviera is a great table cheese because of its strong, flavorful aroma

Pack size: 4/8 lb Item #183003

**Mevgal Brand
KASSERI (P.D.O.)
Product of Greece**

- This cheese is made from sheep and goat milk.
- Its trademark taste is complimented when joined with Middle Eastern pastries, spinach and tomatoes.
- It can be served with fresh fruit, wine, sandwiches, and it goes well as a table cheese.

Pack Size 4/8 lb Item #183005

Pack Size 10/200gr Item #183009



**Atalanta Brand
Sheep's Milk Bulgarian Feta #923087 1/7 kg
Product of Bulgaria**

- The Bulgarians call their cheese "Sirene" or simply "white cheese."
- Bulgarian Feta is made from pure sheep's milk
- Feta is made in very large blocks and then cut into slabs.
- A salt water brine is poured over the pieces to arrest the ripening process and keep the cheese young and fresh.
- Both creamy and crumbly and not too salty this feta is a popular choice for cooking.

Sheep's Milk Feta #920917 4/1.9 kg

**Atalanta Brand
Bulgarian Kashkaval
Product of Bulgaria**

- Remotely similar to Cheddar for its tangy, nutty flavor,
- Yellow sheep's milk cheese
- There is the obvious resemblance to Italy's Caciocavallo ("cheese on horseback"),
- Matured for approximately 6 months
- Kashkaval is tasty enough to serve as a table cheese, but melts with ease. It can even be breaded and pan-fried.

Packed Size:12/1 lb wheels Item #920919

Packed Size: 2/8 kg wheels Item #920916

Packed Size: 12/1 kg wheel Item #920915



