



Karaway Bakery

Product Catalogue



We are Karaway Bakery

We're a family-run, award-winning bakery that specialises in rye bread and brioche bakes. Our origins are in the Baltic and Slavic regions, rich in baking traditions that take time and care.

For us, rye bread is a daily staple, and with over 150 years of combined baking experience we know rye like no other. Our recipes have been handed down from generation to generation and we only use natural, high quality ingredients and traditional long fermentation methods.

The result is bread that is not only healthy, but also incredibly delicious. In fact, we have won more stars for our bread at the Great Taste Awards in the last 11 years put together than any other UK bakery.

Apart from rye, we also bake excellent wheat and spelt bread, brioche loaves and pastries.

How We Bake

Our bread is all handmade and baked fresh every morning.

Some of our loaves mature for as long as 48 hours. We use 3 – 4-stage natural fermentation processes and each bread has its own sour starter or mother dough which makes each bread unique in its character and flavour.

For some of our loaves, we also use a unique pre-fermentation method called scalding, during which the gluten starts to break down and the natural sugars present in flour start to develop. This makes the bread softer, moister and somewhat sweeter in flavour and easier to digest. And as scalding keeps the moisture in, the bread also stays fresh for longer.

Try our Lithuanian Scalded Rye or Borodinsky to taste the difference.





TRADITIONAL RYES



TRADITIONAL RYES



Lithuanian Scalded Rye

Our most-awarded and popular loaf. Baked on a bed of calamus leaves that enhance the earthy aroma of rye, malt and caraway - this loaf is a true delight. Naturally leavened, scalded and fermented for over 24 hours, this loaf has a soft and moist crumb and mild sweet-sour flavour balanced off by the warm spiciness of caraway.

60% Rye, 40% Wheat • Vegan



Pumpernickel Bread

A Baltic take on the traditional pumpernickel - a softer and lighter-textured bread full of minerals and nutrients from rye and wheat grains as well as sunflower seeds. This loaf has a mellow nutty flavour and its unusual shape lends itself to be a perfect base for an open sandwich.

51% Rye, 49% Wheat • Vegan



Namine Bread

The recipe hails from the tradition of baking large loaves in wood-fired ovens in Lithuania. The loaf's larger size means that the dough takes longer to ferment and bake, allowing the flavour and the aroma to fully develop. A blend of rye, wheat and barley malt and caraway seeds contribute to its unique earthy profile. A superb loaf.

83% Rye, 17% Wheat • Vegan

TRADITIONAL RYES



Grandmother's Bread

A light rye loaf with a delicate touch of caraway seeds, mellow flavour and soft texture. A great introduction to rye bread. Great toasted for breakfast or as a base of a sandwich. This bread was inspired by a recipe used by our founder's Ukrainian grandmother.

65% Rye, 35% Wheat • Vegan



Village Rye

This naturally-leavened and fermented for over 30 hours bread, presents a complex flavour profile with its deep, malty flavour of the thick crust and somewhat sweeter crumb, with the addition of sunflower seeds that have retained their crunch and topped up by the subtle spiciness of caraway seeds.

60% Rye, 40% Wheat • Vegan



Borodinsky Bread

Popular traditional bread with a complex and rich flavour of rye, malt and warm spiciness of coriander seeds with melt-in-your-mouth texture. Made in a long 4-stage natural fermentation process that takes over 30 hours, this loaf is the one to be celebrated.

83% Rye, 17% Wheat • Vegan



SPECIALITY RYES



SPECIALITY RYES



Malted Rye with Seeds

A wonderful loaf made with a blend of rye and wheat flour, with a generous spread of seeds and grains, bursting with flavours of caraway seeds that are generously spread out throughout this loaf. The crumb is pleasantly chewy and moist, and it has a sweet tang to it contrasted by the spiciness of caraway.

67% Rye, 33% Wheat • Vegan



Dark Rye with Sunflower Seeds

A rich dark rye with a dense texture and a wonderful nutty flavour derived from a generous amount of sunflower seeds that this bread is packed with inside out.

80% Rye, 20% Wheat • Vegan



Light Rye with Sunflower Seeds

A softer and lighter rye, with a springy texture (crumb) baked with and completely covered with the toasted sunflower seeds that give this loaf a sweeter flavour profile. Whether you're looking for a classic sandwich or a creative snack, this bread will not disappoint.

Rye 40%, Wheat 60% • Vegan

SPECIALITY RYES



Seeded Light Rye Bloomer

A versatile light rye bloomer with a thick crust and moist, soft crumb infused with toasted seeds and grains. This bread has a wholesome nutty flavour and is great with soups or just toasted with a spread of butter and your favourite jam.

70% Rye, 30% Wheat • Vegan



Pumpkin Seed Bread

This beautifully crafted loaf is infused with pumpkin seeds and fragrant caraway seeds. It has a chewy crust and a soft, mellow crumb, and its square shape creates perfectly uniform slices, ideal for open sandwiches or toasting.

68% Wheat, 32% Rye • Vegan



Dark Rye with Nuts & Raisins

A loaf with more nuts and raisins in weight than bread! Packed with pistachios, brazil nuts, walnuts, cashew nuts, hazelnuts and raisins this loaf is great as a treat or for a morning energy boost. Have it on its own or gently toasted, spread with butter or your favourite jam.

50% Rye, 50% Wheat • Vegan.

SPECIALITY RYES



Fruity Rye

A very fragrant and powerful rye loaf packed full of succulent fruits – prunes, apricots and raisins. This loaf has a well-balanced sweet and sour flavour and a gentle addition of caraway seeds makes it a unique and versatile loaf.

51% Wheat, 49% Rye • Vegan



SOURDOUGHS



SOURDOUGHS



Light Rye Sourdough

This classic sourdough loaf is a great introduction to rye bread. It has a wonderful thick floured crust, an open springy texture and a light flavour. This is a great everyday loaf, good with a whole combination of toppings.

100% Rye • Yeast and sugar free • Vegan

Light Rye Seeded Sourdough

This loaf presents a perfect balance of flavour and texture. A 100% rye sourdough, fermented for 24 hours, packed with nutritious seeds, including pumpkin, sunflower, sesame, and golden lin, creating a delicious crunch in every bite.

100% Rye • Yeast and sugar free • Vegan

Classic Rye Sourdough

A classic, tasty sourdough loaf fermented for 24 hours. Made with just rye flour, water, salt and a little malt. This loaf has a thick malty, chewy crust and a pleasant mild sourdough flavour.

100% Rye • Yeast and sugar free • Vegan

SOURDOUGHS



100% Rye with Grains Sourdough

A dark, dense and wholesome 100% rye loaf, which is made with coarse wholegrain rye flour, with added cracked rye grains, linseeds, and rolled in oats. A perfect boost for your fibre intake. Sliced thinly, this loaf makes a beautiful base for canape-style sandwiches.

100% Rye • Yeast and sugar free • Vegan



Super Rye (Wholegrain Rye Sourdough)

A firm and wholesome wholegrain rye sourdough with the highest fibre content possible. Its deep earthy rye flavour profile is complemented by thick, charred crust, and a touch of milled caraway seeds add an extra depth to the flavour and aroma of this beautiful rustic loaf.

100% Rye • Yeast and sugar free • Vegan



Seeded White Sourdough

A 48-hour wheat sourdough leavened with our 10-year-old mother dough. It has a delicious chewy crust with additional crunchiness of toasted seeds - sunflower, pumpkin and sesame. The crumb is springy and moist, with an open texture. A very versatile and delicious loaf which makes a perfect toast.

100% Wheat • Yeast and sugar free • Vegan

SOURDOUGHS



Seeds & Grains Sourdough

This loaf bursts with flavours of six types of seeds and grains, including rye kernels, sunflower seeds, linseeds, pumpkin seeds, sesame seeds, and oats. Dense and wholesome, this bread is both nutritious and delicious.

51% Wheat, 49% Rye · Yeast & sugar free · Vegan



Country Sourdough

A popular rustic 48-hour sourdough made with a blend of wholemeal wheat and rye flour. A versatile loaf, perfect for toasting.

30% Rye, 70% Wheat · Yeast & sugar free · Vegan



White Sourdough

A popular rustic 48-hour sourdough made with a blend of wholemeal wheat and rye flour. A versatile loaf, perfect for toasting.

30% Rye, 70% Wheat · Yeast & sugar free · Vegan

SOURDOUGHS



White Sourdough Tin

A tin version of our popular wheat sourdough. Perfect for making sandwiches and toasts.

100% Wheat • Yeast and sugar free • Vegan

Spelt Sourdough

Spelt sourdough made with rye starter for a deeper flavour, leavened for 48 hours. This loaf has a deep-flavoured crust and a subtle nutty-flavoured crumb with a springy open texture. A healthier alternative to the standard wheat sourdough.

Yeast and sugar free • Vegan



WHITE BREAD



WHITE BREAD



White Bloomer

An everyday essential classic. Great for toasting or making sandwiches.

100% Wheat • Vegan



White Sourdough

A 48-hour wheat sourdough leavened with our 10-year-old mother dough. This loaf has a mellow sourdough flavour profile with an open texture and springy, moist crumb, contrasted by a thick and chewy crust. A very versatile and delicious loaf which makes a perfect toast.

100% Wheat • Yeast and sugar free • Vegan



White Sourdough Tin

A tin version of our popular wheat sourdough. Perfect for making sandwiches and toasts.

100% Wheat • Yeast and sugar free • Vegan



BURGER BUNS



BURGER BUNS



Hot Dog Rolls

Made with rich buttery brioche dough, glazed before baking, these hot dog rolls are perfect for their intended purpose.

110g.



Brioche Burger Buns

These brioche burger buns are soft and rich yet hold their shape well with any juicy patty. They have a mellow taste with a touch of welcome sweetness to it. Made with only natural ingredients.

They come plain or seeded in a variety of sizes.

Available in 20g / 30g / 60g / 70g / 100g / 110g.



Vegan Brioche Burger Buns

These plant-based burger buns will impress with their taste that is no less superior than that of full brioche. Soft, delicate, yet strong enough for any patty, they have a rich taste with a note of sweetness.

They come plain or seeded in a variety of sizes.

Available in 20g / 30g / 60g / 70g / 100g / 110g.

BURGER BUNS



Charcoal Brioche Burger Buns

Transform your burger experience with our bold and striking Charcoal Brioche Burger Buns. The soft and tender texture will provide the perfect backdrop for a juicy burger patty and is guaranteed to turn some heads.

Choose from plain or seeded.

Available in 20g / 30g / 60g / 70g / 100g / 110g.



Vegan Charcoal Brioche Burger Buns

Plant-based striking black burger buns that taste as good as full brioche.

Choose from plain or seeded.

Available in 30g / 60g / 70g / 100g / 110g.



Vegan Matcha Brioche Burger Buns

Striking vegan burger buns made with natural matcha resulting in a beautifully-coloured bun that would go perfectly with any patty.

Choose from plain or topped with a mixture of white and black sesame seeds. 30g / 60g / 70g / 100g / 110g.

BURGER BUNS



Vegan Beetroot Burger Buns

A beautiful pink vegan bun made with natural beetroot powder. Would make a striking burger in combination with any patty.

Choose from plain or topped with a mixture of white and black sesame seeds.

30g / 60g / 70g / 100g / 110g.

Vegan Turmeric Burger Buns

Striking yellow vegan burger buns made with turmeric powder. Would make a striking burger in combination with any patty.

Choose from plain or topped with a mixture of white and black sesame seeds.

30g / 60g / 70g / 100g / 110g.



BRIOCHE LOAVES & PASTRIES



BRIOCHE LOAVES & PASTRIES



Cinnamon, Walnut & Raisin Loaf

A wonderful, moreish brioche with swirls of cinnamon sugar and infused with raisins and pieces of walnuts. Great toasted with a spread of butter.



Plain Brioche

A rich and buttery brioche loaf, versatile and delicious. Can be toasted and spread with butter and jam, or made into a sandwich.



Sweet Poppy Seed Brioche Loaf

A popular Baltic classic dessert - brioche dough layered with a rich poppyseed and sugar filling. A sweet and delicious treat, can be sliced and toasted with a spread of butter or just enjoyed on its own.

BRIOCHE LOAVES & PASTRIES



Apple & Cinnamon Roll

An ever-popular combination of fresh apple and cinnamon rolled into a delicate brioche pastry. A moist, fragrant and delicious delight.



Custard & Raisin Braid

One of our best-selling pastries – a rich and moist intricate brioche braid filled with a moreish combination of custard filling and infused with raisins.



Chocolate Swirl Brioche

A moreish brioche pastry swirl layered with rich dark chocolate filling.

BRIOCHE LOAVES & PASTRIES



Cherry Vatrushka

A brioche roll filled generously with delicate sweet curd cheese and topped with a delightful mixture of sweet and sour cherries in a cherry compote/ jam.



Peach Vatrushka

One of our all-time favourites - a brioche pastry with sweet curd cheese topped with peach slices.



Blueberry Vatrushka

Our bestselling pastry! A brioche roll filled with blueberry jam, delicate sweet curd cheese and topped with fresh blueberries.

BRIOCHE LOAVES & PASTRIES



Pistachio & Raspberry Swirl

A delightful brioche roll, filled with pistachio filling and infused with fresh raspberries, that balance off the sweetness of the filling.



Cinnamon Rose

This delight is made with brioche dough, generously layered with cinnamon sugar, rolled and baked in the muffin-style cases.



Apple Muffin

A moreish, moist and delicate muffin filled with pieces of fresh apple, with the addition of warming notes of vanilla and cinnamon.

BRIOCHE LOAVES & PASTRIES



Apple Muffin

A Great Taste-winner of a muffin. A moreish, moist and delicate dough filled with pieces of fresh apple, and delighting with warming notes of vanilla and cinnamon.



Rye & Spelt Banana Muffin

A muffin version of our popular carrot cake recipe.



Carrot & Caraway Muffin

A muffin version of our popular banana bread recipe.

BRIOCHE LOAVES & PASTRIES



Baltic Style Doughnut (made with sweet cheese)

A Baltic version of a doughnut - a very popular treat in the region - made with sweet curd cheese. These have a moist texture and are very moreish.



Butter Croissant

A classic all-butter croissant.



Chocolate Croissant

Classic all-butter croissant filled with rich chocolate filling and sprinkled with chocolate chips.



SAVOURY TREATS



SAVOURY TREATS



Rye Thins with Seeds

Our best-selling savoury treat! Thin, crispy and delicate, simple but so tasty - they are amazing with cheese, charcuterie or even on their own as a snack!



Rye Fries

A delicious rye snack! Thin strips of fried rye bread, sprinkled with crushed garlic and salt. An innovative bread snack that goes well with beer, can be used as crutons in soup or salad, or with your favourite dip.



Seeded Rye Crackers

A thicker but still crunchy savoury cracker topped with a generous amount of toasted seeds - pumpkin, sunflower, sesame and poppy, with a sprinkle of sea salt. This has a delightful nutty flavour due to the amount of seeds and is very filling and satisfying just on its own as a snack or with your favourite cheese.



SWEET TREATS



SWEET TREATS



Granola Bites

Bursting with flavours of almonds, hazelnuts, cranberries and seeds these moreish bites are delightfully soft and chewy.



Sweet Pancake Cookies

Delicate and moreish little choux pastry balls with mellow sweet flavour and melt-in-your-mouth texture.



CAKES



CAKES



Honey & Walnut Cake

This 3 GT star award-winning cake is made of several thin layers of rich honey sponge alternating with light crème fraiche cream and infused with crunchy walnuts.

Available in a square shape.



Napoleon Cake

A popular version of the classical Mille Feuille. Thin layers of puff pastry alternating with an exquisite custard crème.

Available in a square shape.



Traditional Smetannik Cake

This traditional cake, a favourite in Slavic countries, is incredibly tender, moist and creamy. The cream layers are made with smetana (a type of sour cream), adding a refreshing touch to this delightful delicacy.

CAKES



Honey Cake (Medovik)

This 3 GT star award-winning cake is made of several thin layers of rich honey sponge alternating with light crème fraîche cream and infused with crunchy walnuts.

Available in a square shape.



Chocolate King's Cake

This chocolate cake is surprisingly light and not too overpowering. It has a well-balanced combination of delicate chocolate sponges and milk chocolate cream with the additional twist of crunchy almond paste in the middle.



Honey & Citrus Cake

A limited-edition, light and refreshing honey cake with notes of citrus. The honey-infused sponge layers are spread with crème fraîche-based cream and lemon curd, giving it a zingy lift.

CAKES



Peach Cheesecake

A beautiful cake composed of vanilla sponge and topped with a thick layer of sweet curd cheese filling infused with moist and fragrant slices of peach.



Carrot & Caraway Cake (in collaboration with Alissa Timoshkina)

A new spin on the traditional carrot cake - this one is made with no wheat, but with a 50/50 blend of rye and spelt. This cake is moist, fragrant and has a deeper flavour profile due to rye, to top it all off, a touch of caraway is added to this recipe that rounds off the flavours with a subtle warm spiciness of this seed.



Rye & Spelt Banana Bread

A blend of rye and spelt flour also replace wheat in this moreish loaf, giving it a depth in flavour. It is a rich and moist classic.

Many thanks for your interest in Karaway Bakery products!

Our Service to You

At Karaway Bakery, all our products are made fresh daily and delivered seven days a week. Please give us at least 48 hours' notice for all orders.

For Monday and Tuesday deliveries, please place your order by 11am on Friday. The minimum order for delivery in London is £35.00.

You can place your order by calling us at 02085177707 / 07955170746 or emailing us at info@karawaybakery.com.

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