



EUROPEAN
BAKERY



Site History & Architectural Brief

European Bakery is the answer to increasing demand and craving for Bakery & confectionery varieties. Our focus from the start is all about excellence, consistency, service, innovation and great people.

We are shifting consumers' perceptions of French gourmet cuisine from a once-in-a-while treat to a daily indulgence. Providing a large range of pastries, breads, chocolates and dates, we've got you covered from everyday requirements to special occasions and social gatherings.

We created an upscale bakery where customers can enjoy the authentic taste of fine quality modern delights, as well as an array of combinations of international and traditional flavors in all of our products.

Our passion for baking and attention to detail sets us apart. We blend tradition with innovations, creating new classics.

The team of EUROPEAN BAKERY are a tight bunch, united by a common cause: to gather best ideas in bakery world to deliver the finest quality products.



The Founder

Abdulwahed Bin Shabib

Born in the mid 1950's, Abdulwahed Bin Shabib hailed from Dubai, coming from a dynasty of clergymen, Abdulwahed Bin Shabib chose another route; a route that eventually led him to be a revered business leader in the UAE. In 1981, Abdulwahed Bin Shabib courageously ventured on his own to start a general trading business in machinery and electrical equipments. The business then include a diverse spectrum of activities including automation, instrumentation and calibration equipment's, which helped him in acquiring various leading brands in the GCC such as Omron.

His extensive properties include bustling buildings like 2020, Bin Shabib malls, Mobile Plaza & House as well as cold storages and warehouses in the most sought-after areas in the region.

Currently, he expanded the businesses across GCC to Europe and Asia, by adopting a digitization processes in line with the evolving market trends and has many plans in the future to diversify the company's portfolio into new streams of revenue that aided his success in the past.

The Food service sector flourished and continued to have optimistic outlook, we all know that crisis bring opportunities. Abdulwahed Bin Shabib ventured with the new company EUROPEAN BAKERY which is the sector wherein we focus on quality, consumer and service.



Mission & Vision

Mission

European Bakery adheres to artisan way of production, strict quality control and high standard of food hygiene. Our customers are our greatest critics and cheerleaders - they thankfully hold us accountable to the high standards that we have made them accustomed to. For that very reason, we continue to develop, evaluate, and improve our performance.

At European Bakery we are truly customer focused; our sales team are available 7 days a week and are always happy to assist you. We believe the best people provide the best customer experience.

Vision

We aspire to be one of the region's leading bakeries with the real touch of Europe's finest quality, by fulfilling the requirements of our clients without compromising quality.

Our commitment to excellence stems from our true passion for the dying art of artisanal product-making.



Core Values

Our Premises & Products

Core values

Innovation: For us, innovation is a way of looking at the world, of waking each day with a restless passion to be better while staying true to taste. For you as our customers, that means our desire to take you to new flavors and new specialties in the universe of artisan products.

Authenticity: It has always been driven by love and respect for the craft of artisan baking and exists as a homage to the values of a bakery. When you taste our delicacies you can know that every part of this – from the finest ingredients to time-honored rituals of preparation, are authentic.

Driven To Performance: We believe in challenging the status quo, thinking outside the box and always staying one step ahead. Coming together from the beginning, keeping together in the progress, achieving the goal together.

Integrity: We expect the highest level of integrity from our people and value the same in our partners.

Our Premise & Products

Our Premise: We don't manufacture food. We bake it with love. We want each bite to taste like paradise. We make our products from scratch. We believe real food is made with real ingredients. We only choose the finest ingredients from worldwide, hand crafted with our passionate pastry chefs, freshly made daily in our premises, you will be having the most authentic and delicate taste of everything that we make.

Committed to serving you 365 days a year!

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Buns

It requires a certain
kind of mind to see
beauty in a bun



**Burger Bun
Beetroot**

40gms/ 80gms/ 100gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Burger Bun
Spinach**

40gms/ 80gms/ 100gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Potato
Bun**

40gms/ 80gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Burger Bun Plain
- Vegan**

90gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Burger Bun Sesame
- Vegan**

90gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Burger Bun
Plain**

40gms/ 80gms/ 100gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Burger Bun
Sesame**

40gms/ 80gms/ 100gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Burger Bun
Charcoal**

40gms/ 80gms/ 100gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



BRIOCHE BREAD

The greatness of art is
not to find what is common
but what is unique.



**Brioche
Bun**

30gm/ 60gms/ 80gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Brioche Hotdog
6inch/9inch**

60gms/ 100gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



BREAD ROLLS



Bread Rolls Traditional Brown

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



Bread Rolls Traditional White

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



Bread Rolls Wholemeal Rye

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls
Multicereal**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls
Light Rye**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls
Kraftkorn**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls
Kaiser**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls Kaiser
Sesame**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls Sundried
Tomato**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls
Onion**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Rolls
Olive**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Mini Ciabatta
plain**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Mini Ciabatta
Sundried**

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll Traditional
White (Long)**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll Traditional
Brown (Long)**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll Multicereal
Long)**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll Herbs
- Twist**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll
Oregano**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll
Cranberry**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll Rosemary
Rectangle**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll
Multicereal Stick**

35gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread Roll Sundried
tomato & Olive - Twist**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



**Bread roll Cheese
Triangle**

20gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min





SOFT BREAD ROLLS



Bread Roll White
Soft Dinner

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



Bread Roll Brown
Soft Dinner

40gms

Baking Temp :- 160° C
Baking Time :-16 - 14 min



SANDWICH BREADS



Panini
Rectangle
8 inch/9 inch

120gms/ 130gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



Oval
submarine
8 inch/9 inch

120gms/ 130gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



**Ciabatta
Nostrana
8 inch**

90gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



**Ciabatta Wholemeal
8 inch/ 9 inch
10cm sq**

120gms/ 130gms/ 100gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



**Ciabatta plain
8 inch/ 9 inch
10cm sq**

120gms/ 130gms/ 100gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



**Ciabatta
Multigrain
8 inch**

120gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



**Ciabatta Sundried
Tomato
8 inch/ 9 inch**

120gms/ 130gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



**Ciabatta
Olive
8 inch/ 9 inch**

120gms/ 130gms

Baking Temp :- 200° C
Baking Time :- 8- 6 min



FOCACCIA





**Focaccia Calamatta
Olive**

120gms

Baking Temp :- 190° C
Baking Time :- 8- 6 min (Steam)



**Focaccia
Tomato**

120gms

Baking Temp :- 190° C
Baking Time :- 8- 6 min (Steam)



**Focaccia
Herbs**

120gms

Baking Temp :- 190° C
Baking Time :- 8- 6 min (Steam)



**Focaccia Calamatta
Olive Slab
60x40**

1.8kg

Baking Temp :- 190° C
Baking Time :- 8- 6 min (Steam)



**Focaccia Tomato
Slab
60x40**

1.8kg

Baking Temp :- 190° C
Baking Time :- 8- 6 min (Steam)



**Focaccia Herbs Slab
60x40**

1.8kg

Baking Temp :- 190° C
Baking Time :- 8- 6 min (Steam)



BAGUETTES



**Baguette
Multicereal
9 inch**

120gms/ 300gms

Baking Temp :- 200° C
Baking Time :- 8- 5 min



**Baguette Traditional
Sourdough
9 inch**

120gms/ 250gms

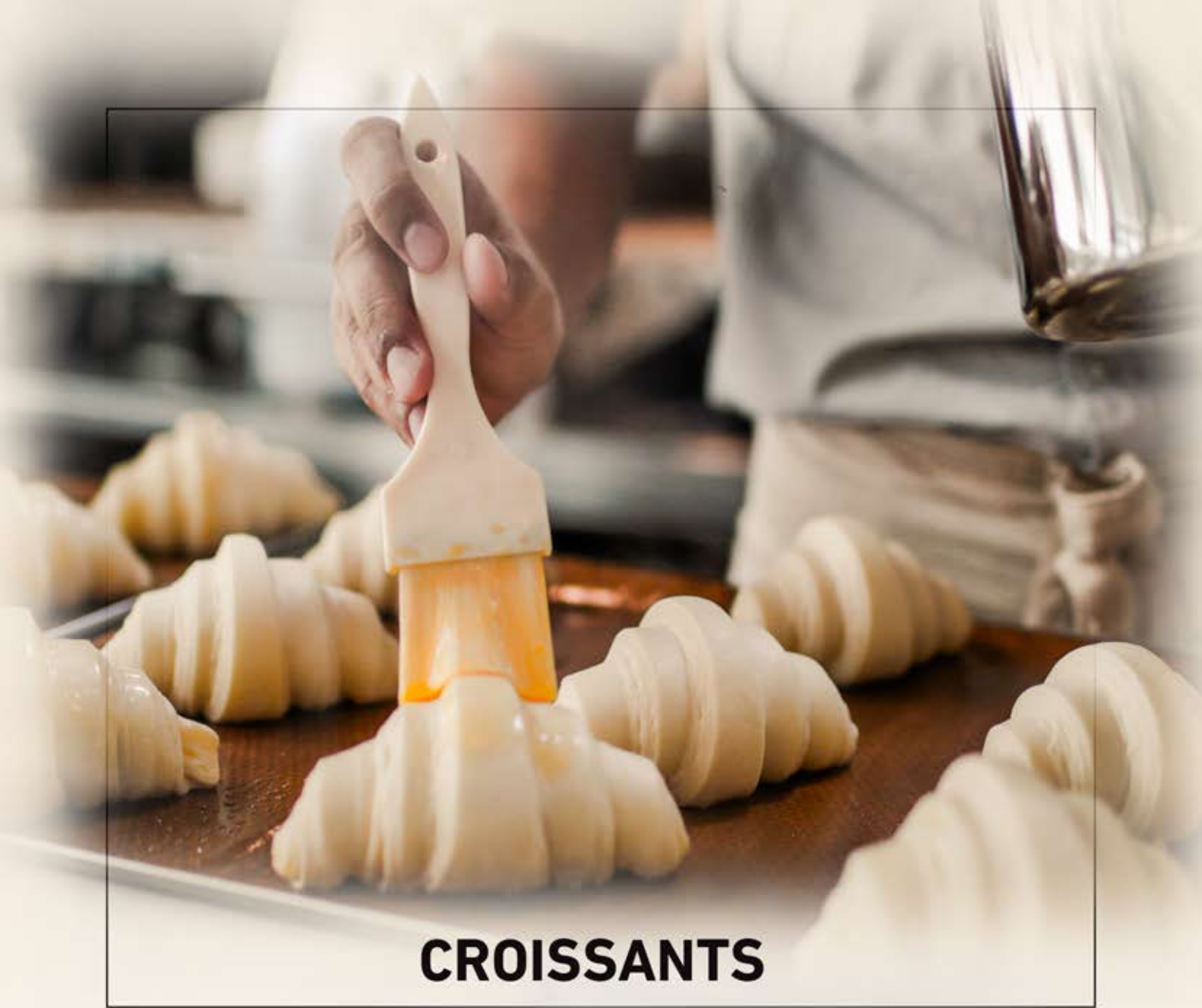
Baking Temp :- 200° C
Baking Time :- 8- 5 min



**Baguette White/Baguette
Wholemeal
9 inch**

120gms/ 300gms

Baking Temp :- 200° C
Baking Time :- 8- 5 min





Croissant Plain Butter

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissant Cheese

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissants Multicereal

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissant Zatar

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissant Chocolate

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissant Almond

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissants Chocolate

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissant Strawberry

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Croissant Pistachio

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



SLICED BREADS



**Bread White
Jumbo**

1400gms/1800gms

Defrost
Ready to Eat



**Bread Wholemeal
Jumbo**

1400gms/1800gms

Defrost
Ready to Eat



**Bread Brioche
Loaf**

1200gms

Defrost
Ready to Eat



**Bread sliced
Sundried Tomato**

1400gms

Defrost
Ready to Eat



**Bread Sliced
Herbs**

1400gms

Defrost
Ready to Eat



**Bread Sliced
Corn**

1400gms

Defrost
Ready to Eat



**Bread Sliced
Spinach**

1400gms

Defrost
Ready to Eat



**Bread Sliced
Olive**

1400gms

Defrost
Ready to Eat





DANISH PASTRIES

A bad day spent baking is better than a good day doing anything else.





Danish Raisin Rolls

30gms/ 80gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Danish Cinnamon Roll

30gms/ 80gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Danish Apple

30gms/ 80gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Danish Apricot

30gms/ 80gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



Danish Blueberry

30gms/ 80gms

Baking Temp :- 160° C
Baking Time :- 16 - 14 min
(No Steam)



MUFFINS



Muffin Chocolate

40gms

Defrost
Ready to Eat



Muffin Blueberry

40gms

Defrost
Ready to Eat



**Muffin
Plain**

40gms

Defrost
Ready to Eat



**Muffin Dates And
Walnut**

40gms

Defrost
Ready to Eat



**Muffin Tulip
Plain**

90gms/ 130gms

Defrost
Ready to Eat



**Muffin Tulip
Chocolate**

90gms/ 130gms

Defrost
Ready to Eat



**Muffin Tulip
Blueberry**

90gms/ 130gms

Defrost
Ready to Eat



**Muffin Tulip Almonds
Sugar Free Tulip Muffin**

90gms/ 130gms
Sugarfree 40gms/ 130

Defrost
Ready to Eat



**Muffin Tulip
Pistachio**

90gms/ 130gms

Defrost
Ready to Eat



SPECIALITY ARTISAN BREAD





**Wholemeal Rye
Bread**

600gms

Baking Temp :- 160° C
Baking Time :- 10-8 min
(Steam)



**Kraftkorn
Bread**

600gms

Baking Temp :- 160° C
Baking Time :- 10-8 min
(Steam)



**Bavarian
Bread**

600gms

Baking Temp :- 160° C
Baking Time :- 10-8 min
(Steam)



**Multigrain
Bread**

600gms

Baking Temp :- 160° C
Baking Time :- 10-8 min
(Steam)



**Sourdough
bread**

600gms

Baking Temp :- 160° C
Baking Time :- 10-8 min
(Steam)



**Whole Grain Spelt
Bread**

500gms

Defrost
Ready to Eat



**Traditional Bloomer
Bread**

1.2kg

Baking Temp :- 160° C
Baking Time :- 10-8 min
(Steam)



**English
Muffin**

35gms/ 70gms

Defrost
Ready to Eat



POUND CAKE



**Plain Pound
cake**

500gms/ 1200gms

Defrost
Ready to Eat



**Banana and walnut
Pound cake**

500gms/ 1200gms

Defrost
Ready to Eat



**Candied Fruit Pound
Cake**

500gms/ 1200gms

Defrost
Ready to Eat



COOKIES



**Chocolate Chip
Cookies**

300gms/ 80gms

Ready to eat



**Oatmeal and Raisin
Cookies**

300gms/ 80gms

Ready to eat



**Double Chocolate
Cookies**

300gms/ 80gms

Ready to eat



PIZZA



**Pizza Base
3 inch**

40gms

Defrost



**Pizza Base
9 inch**

40gms

Defrost



**Pizza Base
12 inch**

40gms

Defrost



BREAD PRETZEL



**Bread Pretzel Knotted
(Laugen Roll)**

40gms/ 83gms

Defrost



**Bread Pretzel Baguette
(Laugen Roll)**

40gms/ 83gms

Defrost



DOUGHNUTS

Abs sure are great,
but have you ever heard of
doughnuts?



**Donuts Milk
Chocolate**

30gms/ 60gms

Defrost
Ready to Eat



**Donuts Dark
Chocolate**

30gms/ 60gms

Defrost
Ready to Eat



**Donuts
Sugared**

30gms/ 60gms

Defrost
Ready to Eat



**Donuts
Blueberry**

30gms/ 60gms

Defrost
Ready to Eat



**Donuts
Lemon**

30gms/ 60gms

Defrost
Ready to Eat



**Donuts
Sprinkle**

30gms/ 60gms

Defrost
Ready to Eat



**Donuts
Plain**

26gms/ 50gms

Defrost
Ready to Eat



**Donuts White
Chocolate**

30gms/ 60gms

Defrost
Ready to Eat



CAKES & CAKE SLABS

Cake is for life, not
just for
birthdays!



**Black Forest
Cake**

1 Kg

Ready to Eat



**White Forest
Cake**

1 Kg

Ready to Eat



**Royal Chocolate
Cake**

1 Kg

Ready to Eat



**Supreme Chocolate
Cake**

1 Kg

Ready to Eat



**Mousse Au Chocolate
Cake**

1 Kg

Ready to Eat



**Sicilian Nutella
Cake**

1 Kg

Ready to Eat



**Strawberry Flavoured
Cake**

1 Kg

Ready to Eat



**Mango Flavoured
Cake**

1 Kg

Ready to Eat



**Mix Fruit
Cake**

1 Kg

Ready to Eat



**Butterscotch
Cake**

1 Kg

Ready to Eat



**Honey
Cake**

1 Kg

Ready to Eat



**Opera
Cake**

1 Kg

Ready to Eat



**Tiramisu
Cake**

1 Kg

Ready to Eat



**New York Cheese
Cake**

1 Kg

Ready to Eat



**Coffee
Cake**

1 Kg

Ready to Eat



**Ferrero Rocher
Cake**

1 Kg

Ready to Eat



**Red Velvet
Cake**

1 Kg

Ready to Eat



**Blueberry No Bake
Cheesecake**

1 Kg

Ready to Eat



**Raspberry No Bake
Cheesecake**

1 Kg

Ready to Eat



**Eggless Black Forest
Cake**

1 Kg

Ready to Eat



**Eggless White Forest
Cake**

1 Kg

Ready to Eat



**Eggless Chocolate Truffle
Cake**

1 Kg

Ready to Eat



**Black Forest
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**White Forest
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Royal Chocolate
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Supreme Chocolate
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Mousse Au Chocolate
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Sicilian Nutella
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Strawberry Flaboured
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Mango Flavoured
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Butterscotch
Cake -Slab Cake**

Tray 60X40

Ready to Eat



**Honey Cake -Slab
Cake**

Tray 60X40

Ready to Eat



**Brownies
-Slab Cake**

Tray 60X40

Ready to Eat



**Red Velvet Cake
-Slab Cake**

Tray 60X40

Ready to Eat



**Blueberry No Bake
Cheesecake -Slab Cake**

Tray 60X40

Ready to Eat



**Raspberry No Bake
Cheesecake -Slab Cake**

Tray 60X40

Ready to Eat



PASTRIES

To make a full-blooded puff pastry, you need time, you need patience, and you need precision. It's all about the lamination: it's all about building up the layers of butter, dough, butter, dough; as the butter melts, it creates steam, and that brings up the layers of the two doughs apart from each other, and that's what gives it the rise.



**Black Forest
Pastry**

Peice

Ready to Eat



**White Forest
Pastry**

Peice

Ready to Eat



**Royal Chocolate
Cake**

Peice

Ready to Eat



**Tiramisu
Pastry**

Peice

Ready to Eat



**Honey
Pastry**

Peice

Ready to Eat



**Strawberry Flavoured
Pastry**

Peice

Ready to Eat



**Mango Flavoured
Pastry**

Peice

Ready to Eat



**Vanilla
Pastry**

Peice

Ready to Eat



Sicilian Nutella Pastry

Peice

Ready to Eat



Red Velvet Pastry

Peice

Ready to Eat



Mousse Au Chocolate Pastry

Peice

Ready to Eat



Butter Scotch Pastry

Peice

Ready to Eat



Raspberry No Bake Cheesecake

Peice

Ready to Eat



Blueberry No Bake Cheesecake

Peice

Ready to Eat



FROZEN RANGE





Croissant Plain Butter

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Almond

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Almond

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Cheese

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Zatar

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Multigrain

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Chocolate

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Pistachio

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Croissant Strawberry

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Danish Raisin Rolls

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Danish Apple

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Danish Cinnamon Roll

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Danish Blueberry

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Danish Apricot

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Danish Shells

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min



Danish Shells

30gms/ 60gms/ 90gms

Baking Temp :- 160° C
Baking Time :- 16 - 14min





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