COLLECTION 2026

ZOYA

CAKES & DESSERTS

A moment worth serving.

THE SIGNATURE MENU · THE MARKET MENU · THE SPOON MENU

CREATED FOR CAFÉS, HOTELS & RESTAURANTS

A BRAND OF ZOYFEX · ZOYCAR GROUP

THE ZOYA MENU

Three menus. One standard.

Our Signature Menu brings 19 desserts designed by ZOYA. The Market Menu and the Spoon Menu complete our range of 45 products. Every piece is made fresh, frozen at its best and ready to serve after a few hours in the fridge.

01 **The Signature Menu** — PAGE 03
Our own show pieces, each with a heart that flows when you cut it: the Jewel, Fruit and Nut collections.

- **Jewel Collection** — PAGE 03
  10 desserts
- **Fruit Collection** — PAGE 13
  5 desserts
- **Nut Collection** — PAGE 18
  4 desserts

02 **The Market Menu** — PAGE 22
Whole cakes and cheesecakes in the ZOYA box, with single slices for display counters.

03 **The Spoon Menu** — PAGE 27
Cakes in a jar: layered individual desserts, ready to serve with a spoon.

A treasure worth cutting into.

Our own show pieces, each with a heart that flows when you cut it: the Jewel, Fruit and Nut collections.



ZYJ-01

Gold Diamond

PISTACHIO · VANILLA · SOUR CHERRY

Vanilla mousse and a sour cherry layer on almond sponge and nut crunch, in a faceted shell of edible gold. Cut it open and a pistachio heart flows out.

FORMAT
Jewel dessert

STORAGE
Frozen at −18 °C

DETAILS
Weight and case size on request

Deep red. Pure indulgence.



ZYJ-02

Ruby

RASPBERRY · DARK CHOCOLATE · ALMOND

Raspberry mousse over dark chocolate cream and cocoa sponge, on an almond crunch, under a deep ruby glaze. A raspberry heart flows from the centre.

FORMAT
Jewel dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

The colour of pistachio, the shine of a gem.



ZYJ-03

Emerald

PISTACHIO · ORANGE BLOSSOM · PRALINE

Pistachio mousse with orange blossom cream and praline crunch, under a glossy emerald glaze. A warm pistachio heart flows when you cut it.

FORMAT
Jewel dessert

STORAGE
Frozen at −18 °C

DETAILS
Weight and case size on request

Dark, bold and full of surprise.



ZYJ-04

Black Diamond

DARK CHOCOLATE · COFFEE · SALTED CARAMEL

Dark chocolate mousse, coffee cream and cocoa sponge on a crunchy base, in a faceted black shell. Its heart is flowing salted caramel.

FORMAT
Jewel dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

A rare colour. A rare taste.



ZYJ-05

Tanzanite

BLUEBERRY · VANILLA · ALMOND

Blueberry mousse with vanilla cream and almond sponge on a crunchy base, under a sparkling violet glaze. A blueberry heart flows from inside.

FORMAT
Jewel dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

Smooth outside. Sunshine inside.



ZYJ-06

Pearl

COCONUT · VANILLA · PASSION FRUIT

A coconut mousse sphere with vanilla cream, in a shimmering pearl shell on a crisp base.
Inside, a bright passion fruit heart.

FORMAT
Jewel dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

Soft as silk. Bright as silver.



ZYJ-07

Silver Silk

VANILLA · ALMOND · SALTED CARAMEL

Vanilla mousse with an almond flower set inside, on an almond crunch, in a white chocolate shell with a silver-toned glaze. A salted caramel heart flows out.

FORMAT
Jewel dessert

STORAGE
Frozen at −18 °C

DETAILS
Weight and case size on request

Polished like bronze. Melting like praline.



ZYJ-08

Bronze Bloom

MILK CHOCOLATE · HAZELNUT · PRALINE

Milk chocolate and hazelnut mousse with vanilla cream and cocoa sponge, in a fluted chocolate shell with a bronze-toned edible finish. A praline heart flows from inside.

FORMAT
Jewel dessert

STORAGE
Frozen at −18 °C

DETAILS
Weight and case size on request

A rose that melts.



ZYJ-09

Rose Gold Petal

RASPBERRY · ROSE · VANILLA

Vanilla mousse with rose cream and sponge on a crisp base, in white chocolate petals with a rose-gold edible finish. A raspberry heart flows out.

FORMAT
Jewel dessert

STORAGE
Frozen at −18 °C

DETAILS
Weight and case size on request

Golden like honey. Rich like amber.



ZYJ-10

Amber Honeycomb

HONEY · APRICOT · ALMOND

Honey mousse with apricot jelly cells and almond sponge on a crisp almond base, under an amber apricot glaze with a honeycomb pattern. A honey and apricot heart flows out.

FORMAT
Jewel dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

A crescent of sunshine.



ZYF-01

Mango Crescent

MANGO · COCONUT · PASSION FRUIT

Mango mousse with coconut cream on a crisp coconut base, under a glossy mango glaze shaped like a crescent. A passion fruit heart flows out.

FORMAT
Fruit dessert

STORAGE
Frozen at −18 °C

DETAILS
Weight and case size on request

A fig made for the night.



ZYF-02

Midnight Fig

FIG · HONEY · WALNUT

Honey mousse with white chocolate cream on a walnut crunch, in a fig-shaped white chocolate shell with a velvet finish. A fig heart flows from inside.

FORMAT
Fruit dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

Soft as velvet. Sweet as summer.



ZYF-03

Velvet Peach

PEACH · VANILLA · ALMOND

Peach mousse with vanilla cream on almond sponge and a crisp almond base, in a white chocolate shell with a velvet finish. A peach heart with real fruit pieces flows out.

FORMAT
Fruit dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

A crown of deep red.



ZYF-04

Scarlet Pomegranate

POMEGRANATE · RASPBERRY · DARK CHOCOLATE

Dark chocolate mousse with vanilla cream and cocoa sponge, in a chocolate shell under a deep red pomegranate glaze. A pomegranate and raspberry heart flows out.

FORMAT
Fruit dessert

STORAGE
Frozen at −18 °C

DETAILS
Weight and case size on request

Sunshine in five petals.



ZYF-05

Lemon Blossom

LEMON · VANILLA · SHORTBREAD

Lemon mousse with vanilla cream on a buttery shortbread base, in a white chocolate shell with a soft lemon glaze. A bright lemon heart flows out.

FORMAT
Fruit dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

Tied with chocolate. Filled with praline.



ZYN-01

Hazelnut Knot

HAZELNUT · MILK CHOCOLATE · PRALINE

Milk chocolate mousse with hazelnut cream and cocoa sponge on a hazelnut crunch, in a knotted milk chocolate shell. A hazelnut praline heart flows out.

FORMAT
Nut dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

The pistachio, opened.



ZYN-02

Pistachio Kernel

PISTACHIO · VANILLA · PISTACHIO PRALINE

Pistachio mousse rolled with vanilla cream and pistachio sponge on a pistachio crunch, in a white chocolate shell shaped like an open pistachio. A pistachio praline heart flows out.

FORMAT
Nut dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

Crack it open for caramel.



ZYN-03

Walnut Caramel

WALNUT · MAPLE · SALTED CARAMEL

Maple cream and walnut sponge on a walnut crunch, in a milk chocolate shell shaped like a walnut. A salted caramel heart flows out.

FORMAT
Nut dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

Where chocolate begins.



ZYN-04

Cocoa Pod

DARK CHOCOLATE · COFFEE · CARAMEL

Dark chocolate mousse layered with coffee cream and cocoa sponge, in a dark chocolate shell shaped like a cocoa pod. A caramel heart flows out.

FORMAT
Nut dessert

STORAGE
Frozen at –18 °C

DETAILS
Weight and case size on request

Our everyday range.

20 cakes and cheesecakes in the ZOYA box, with single slices for display counters. For cafés, shops and markets.



ZYM-01

Black Forest Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-02

Mocha & Hazelnut Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-03

Vanilla & Berry Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-04

Carrot & Walnut Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-05

Basque Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-06

Red Velvet Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-07

Tiramisu Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-08

Blueberry Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-09

Raspberry & White Chocolate Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-10

Coconut & Pineapple Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-11

Lemon Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-12

Pistachio Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-13

Baklava Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-14

Chocolate Hazelnut Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-15

Tahini & Sesame Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-16

Caramel Biscuit Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-17

Chocolate Fudge Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-18

Honey Layer Cake

CAKE · WHOLE CAKE & SINGLE SLICE



ZYM-19

New York Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE



ZYM-20

Strawberry Cheesecake

CHEESECAKE · WHOLE CAKE & SINGLE SLICE

Layers by the spoon.

Individual cakes in a glass jar, with every layer on show. Open, spoon and enjoy.



ZYR-01

Mango Passion

CAKE IN A JAR

Mango · Coconut · Passion Fruit



ZYR-02

Chocolate Hazelnut

CAKE IN A JAR

Cocoa Sponge · Chocolate Mousse · Hazelnut



ZYR-03

Pistachio Cloud

CAKE IN A JAR

Pistachio · Vanilla · Praline



ZYR-04

Strawberry Cheesecake

CAKE IN A JAR

Cream Cheese · Strawberry · Biscuit



ZYR-05

Tiramisu Classico

CAKE IN A JAR

Mascarpone · Espresso · Cocoa



ZYR-06

Salted Caramel

CAKE IN A JAR

Brown-Butter Sponge · Caramel Cream · Biscuit

FOR PROFESSIONAL SERVICE

From freezer to plate.

Packing and handling for all ZOYA desserts. Weights and case sizes are confirmed with each order.

BOXES PER CARTON

10 boxes

Pieces per box: see each product

CARTONS PER PALLET

Türkiye 24 · Export 30

Mixed pallets on request

FROZEN

1 year at −18 °C

Keep frozen until use

THAWING

2–4 hours at +4 °C

In the fridge, in the closed box

AFTER THAWING

4 days at +4 °C

Do not refreeze

SERVED WARM

Flowing-heart cakes

Warm briefly before serving

01

Plan the assortment

Pick the products and formats that suit your menu, freezer space and expected demand.

02

Thaw and serve

Move boxes to the fridge 2–4 hours before service. Pre-sliced, so there is no cutting and no waste.

03

Make it your own

Plate with your own sauces, fruit or ice cream. Serving ideas in this catalogue are suggestions only.

ZOYA

CAKES & DESSERTS

A collection to share.
A brand to grow with.

ZOYFEX · ZOYCAR FOOD EXPORTS · A ZOYCAR GROUP COMPANY