




<p>Wunderküeche (Wonder-Kitchen)</p> <p>Artisanal Smoked Delicacies, Crafted in the German Tradition</p>	
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Full Product List 2025 – Wholesale & Bulk Order Pricing




(Price per kg + GST)





Content



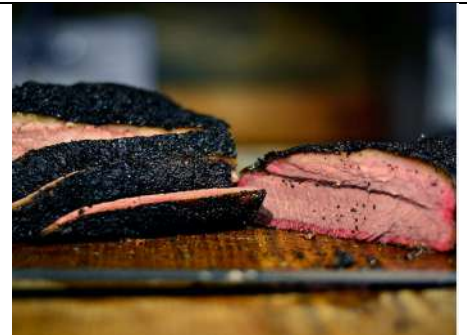

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SKU	Product Name		Usage	Price
POU	Poultry			
POU-001	Smoked Chicken with bones - plain / South Indian spiced		Serve warm as a main dish with rice, potatoes or vegetables, or sliced cold for sandwiches, salads, cold cut plates.	₹ 850 / kg
POU-002	Smoked Chicken BREAST (boneless) - plain / spiced		Ideal for sandwiches, salads, wraps and cold cuts; can be gently warmed and served with sides.	₹ 1,000 / kg
POU-003	Smoked Chicken legs/wings or 1/4) –plain / spiced		Ideal as party snacks and cold cuts; can be gently warmed and served with sides.	₹ 850 / kg




POU -004	Cold Smoked CHICKEN Prosciutto		Serve it chilled on charcuterie boards, in gourmet sandwiches, or paired with cheese, olives, and fresh bread.	₹ 1000 / kg
POU -005	Smoked CHICKEN Ham –plain / spiced		Great for sandwiches, salads, wraps, and cold cuts. Ready to eat.	₹ 1000 / kg
POU -006	Florentine prosciutto wrapped & stuffed breast		Entrée of stuffed chicken with prosciutto ham and Florentine-style seasoning; served warm with sides.	₹ 1,100 / kg
POU -007	Cured AND/OR smoked Chicken Escalope / Chicken Schnitzel (breaded cutlet)		Pan or deep fry and serve warm, sliced into medallions.	₹ 850 / kg





POU-008	Smoked Turkey (full bird) – plain / spiced / unstuffed		Can be gently warmed and served with sides or for sandwiches, salads, wraps and cold cuts.	₹ 900 / kg
POU-009	Classic Chicken Burger Patties (un-smoked)		For BBQ, Events, Grill-Catering	₹ 800 / kg
POU-010	Smoked Chicken Burger Patties	As above	Juicier than regular patties, golden-brown color, keep longer, rich in flavour.	₹ 850 / kg
POU-011	Chorizo-Stuffed Chicken Roulade – Sous-Vide Finished Chicken Ballotine		Entrée of stuffed chicken; served cold or warm with sides.	₹ 1,100 / kg
PRK	Pork			





PRK -001	Hot Smoked PORK HAM – UNSLICED plain / spiced: honey & Mustard, Herbes de Provence, Pastrami, etc.		Great for breakfast plates, sandwiches , pizza toppings and pasta dishes.	₹ 1,700 / kg
PRK -002	Hot Smoked PORK HAM – SLICED	As above	As above	₹ 2000 / kg
PRK -003	COLD Smoked Ham - Bavarian Prosciutto - style; Black Forest (Schwarzwäld er) - UNSLICED		Best served thinly sliced on charcuterie boards, open sandwiches , salads and antipasti.	₹ 1,700 / kg
PRK -004	COLD Smoked Ham - Bavarian Prosciutto - SLICED	As above	As above	₹ 2,000 / kg
PRK -005	GERMAN KASSLER- Pork Ham, smoked, cured & sous- vide		Great as main dish for breakfast plates, sandwiches , and sol cutplates.	₹ 1,700 / kg
PRK -006	GERMAN KASSLER in Puff Pastry – A Complete Dish on Its Own		Perfect as a standalone dish — no side dishes needed. Simply warm up and slice.	₹ 1,700 / kg





PRK -007	Salted-Spiced LARD - UNSLICED		Enjoy thinly sliced on sourdough bread with pickles, or use small pieces as a flavour base for stews.	₹ 800 / kg
PRK -008	Hot Smoked BELLY-BACON / (chunks 0.5– 2 kg)		Serve warm as a rich main dish, slice for sandwiches and burgers, or cube into salads and bowls.	₹ 1000 / kg
PRK -009	TEXAS BRISKET/ Hot Smoked (chunks 0.5–2 kg)		Serve warm as a rich main dish, slice for sandwiches and burgers, or cube into salads and bowls.	₹ 1000 / kg
PRK -010	German Pork Liver Sausage – Traditional Farmer’s Leberwurst		Ready to eat; use for pizza, tapas, snack platters, sandwiches and salads.	₹ 1,100 / kg
BEF	Beef/ Buffalo			


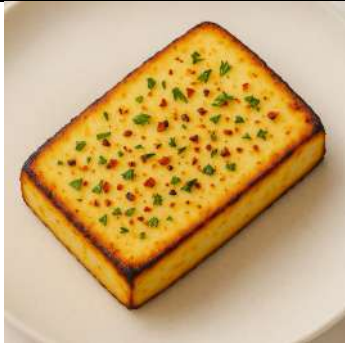
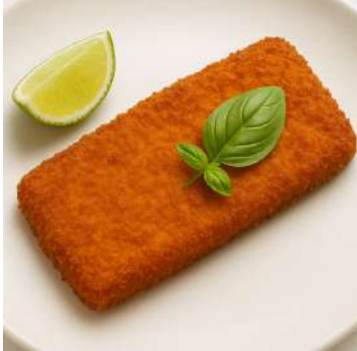
BEF-001	Hot Smoked BEEF HAM: spiced / plain-UNSLICED		Perfect for deli-style sandwiches , charcuterie boards, salads and snack platters.	₹ 1,700 / kg
BEF-002	Hot Smoked BEEF HAM: spiced / plain-SLICED	As above	As above	₹ 2,000 / kg
BEF-003	Hot Smoked BEEF PASTRAMI - UNSLICED		Perfect for deli-style sandwiches , charcuterie boards, salads and snack platters.	₹ 1,700 / kg
BEF-004	Hot Smoked BEEF PASTRAMI - SLICED	As above	As above	₹ 2000 / kg
BEF-005	ROAST BEEF – cured, smoked & sous-vide		Serve cold in sandwiches and baguettes, or on cold cut platters with pickles and mustard.	₹ 1,800 / kg
BEF-006	Classic Beef Burger Patties (smoked/un-smoked)		For BBQ, Events, Grill-Catering	₹ 850/ 900 / kg





BEF-007	Beef Tartar - Ready-to-eat spreadable		Savoury, and ready to use. Ideal for bread, crackers, canapés, or as part of rustic platters and cold snacks.	₹ 800 / kg
SAU	Sausages - Smoked, semi-dry	Available in Chicken, Pork, Beef, Goat, Mutton, and Pork–Beef blend.		
SAU-001	Smoked SAUSAGE semi-dry Chicken, Pork, Goat, Mutton or Beef Select your preferred flavour: salami, chorizo, pepperoni, jalapeños, etc.		Ready to eat; use for cold cut plates, pizza, tapas, snack platters, sandwiches and salads.	₹ 800 - 1,600 / kg depending on meat selection
SAU-002	Lap Cheong Pork (China) - Cantonese Sweet Cured Sausage		Slice and steam or pan-fry, then add to fried rice, noodles, dim sum, stir-fries, or mixed vegetable and meat dishes.	₹ 1,100 / kg



SAU-003	White Mold Aged Pork Salami (France) Saucisson Sec / Flûte / French-Style Dry Salami		Perfect for cold cuts, antipasti boards, wine pairings, gourmet sandwiches, tapas, and premium catering platters.	₹ 1,200 / kg
SAU-004	Krakowska – Smoked (Poland) Thick, robust garlic-smoked sausage		Perfect for cold cuts, antipasti boards, wine pairings, gourmet sandwiches and cold platters.	₹ 1,200 / kg
SAU-005	Beefee (Germany) – semi dry fermented / smoked popular snack sausage from Beef & Pork		Ready to eat; use for cold cut plates, pizza, tapas, snack platters, sandwiches and salads.	₹ 1,100 / kg
SAU-006	Summer Sausage – Lightly smoked (USA)		Semi-dry fermented sausage with a tangy flavor; eaten sliced cold on charcuterie boards and sandwiches.	₹ 1,100 / kg




SAU	Sausages - Fresh	Available in Chicken, Pork, Beef, Goat, Mutton, and Pork-Beef blend.		Full Assortment in a separate list	
	Chicken Beef Pork Beef & Pork Goat Mutton	₹ 720 ₹ 1,100 ₹ 1,100 ₹ 1,100 ₹ 1,500 ₹ 1,300		Price in ₹ per kg	
SAU-007	Chorizo – Smoked (Spain) – paprika sausage			Cook, pan-fry, grill or add to soups, stews, rice dishes, hot-dogs.	₹ 720-1,500 / kg - meat dependent
SAU-008	Bratwurst – Not smoked (Germany)			Classic German fresh grill sausage.	₹ 720-1,500 / kg - meat dependent
SAU-009	Kielbasa – Smoked (Poland)			Polish garlic sausage, usually hot-smoked..	₹ 720-1,500 / kg - meat dependent
SAU-010	Andouille – Smoked (USA / Cajun)			Deeply smoked pork sausage, spicy, rustic.	₹ 720-1,500 / kg - meat dependent


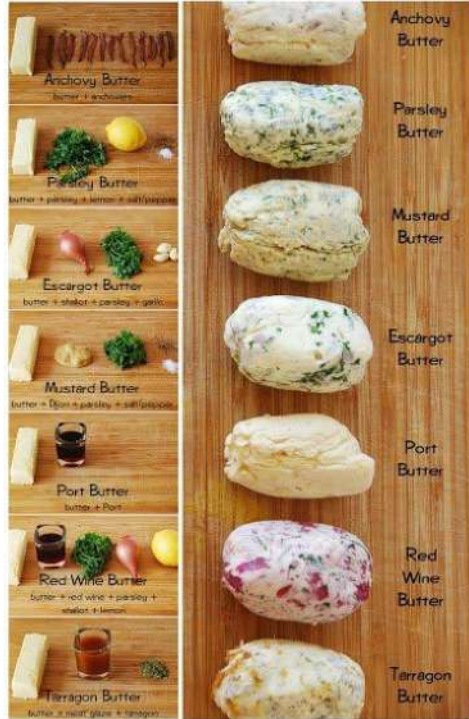
FSH	Fish Smoked			
FSH -001	COLD or HOT Smoked FISH fillets (boneless): plain / spiced		Cold in salads, on bread, in pasta and rice bowls, as part of breakfast, for sushi.	₹ 2,000 / kg
FSH -002	Smoked Fish Cutlets (European or Kerala style)		A rare product with high demand among caterers.	₹ 1,800 / kg
FSH -003	Smoked Fish Burger Patties		Perfect for hotels, buffets, cafés, and brunch menus.	₹ 1,800 / kg
FSH -004	Smoked Fish Sausage (Sheep Casing)		A premium deli sausage with a light smoky flavour for gourmet sandwiches , main dishes, salads, breakfast plates, and upscale catering menus.	₹ 1,900 / kg

VEG	Vegetarian products - Smoked			
VEG-001	Smoked Tofu Roast – charred in different flavours: chilli-garlic glaze or Honey & Mustard, Asian, Indian, etc.		Slice for salads, grain bowls and wraps, or pan-sear as a vegan ‘steak’ with vegetables.	₹ 900 / kg
VEG-002	Smoked Paneer Roast: marinated in chilli garlic, mustard, za’atar, herbs, etc.		Perfect for curries, tandoori-style grills, salads, wraps and party platters.	₹ 800 / kg
VEG-003	Smoked Paneer Schnitzel (Germany) - seasoned paneer cutlet coated in a crispy golden crumb and gently smoked		Pan or deep fry and serve— perfect with salads, mashed potatoes, sandwiches , wraps, or as a vegetarian entrée.	₹ 850 / kg

VEG -004	Vegan / Vegetarian Smoked Sausages (in Cellulose non-edible Casing) Plant-based sausages made from tofu, seitan, beans, paneer & mixed vegetable proteins.		Great for grilling, pan-searing, pasta dishes, breakfast plates, wraps, hot dogs, and catering buffets.	₹ 800–950 / kg (depending on ingredients)
VEG -005	Vegan / Vegetarian Smoked Burger Patties (Pre-cooked / Frozen)		Lightly grill or pan-fry; ideal for hot dogs, wraps, pasta dishes and vegan breakfast plates.	₹ 650–850 / kg (depending on ingredients & size)
VEG -006	Ready-to-Eat Vegan / Veg Burgers (Pre- or Fully Cooked)	[Insert image] 	Sliders, catering buffets, campus cafeterias, hotel brunches, or delivery menus; excellent for events needing fast quality.	₹ 650–850 per kg
VEG -007	Smoked / fresh Vegan Sausages (tofu, seitan, beans, cellulose casing)		Lightly grill or pan-fry; ideal for hot dogs, wraps, pasta dishes and vegan breakfast plates.	₹ 900 / kg

PC	Party & Catering	Snacks, Cold Cuts Platters, Salads, Mustard		
PC-001	Cold Cuts Platter – Smoked Deli Platter – NON VEG Ideal for parties, picnics, brunch tables, meetings, or gourmet catering.		Assortment of smoked chicken breast, chicken, beef & pork ham, smoked sausages, fish sausage, smoked fish, plus vegetarian options like smoked paneer or tofu.	₹ 1,200 / kg
PC-002	Cold Cuts Platter – Smoked Deli Platter – VEG Ideal for parties, picnics, brunch tables, meetings, or gourmet catering.		Smoked tofu roast of different flavours, smoked paneer variations, vegan sausages (tofu, seitan, or bean-based), and seasonal smoked veggies.	₹ 900 / kg

PC-003	Suasage in a Blanket - in Puff Pastry (Germany)		Perfect as party snacks, appetizers, children's meals, or quick bites—simply warm up and serve.	₹ 900 / kg
PC-004	Raw Vegan Artisanal Mustard		Unique artisanal taste, just like homemade; perfect with sausages, burgers, hams, sandwiches, hot dogs.	₹ 100 / Jar (approx. 120 gr)
PC-005	Smoked Sea Salt, Paprika, Garlic & Chilli Flakes		A bold, aromatic blend that adds instant depth, heat, and smoky richness to any dish.	₹ 650–900 / kg
PC-006	Smoked & Seasoned Almonds: salty & spicy OR sweet with cinnamon		A deep smoky aroma and bold spice blend, perfect for snacking, gifting, cocktails, and	₹ 2,000–2,400/kg

			gourmet platters.	
PC-007	Fermented Vegetable Salads: kimchi, sauerkraut, beetroot, carrots & garlic, cauliflower, pickled cucumbers, and cornichons.		Naturally fermented for rich flavour, better health, and premium deli quality — a perfect addition to any meal, party spread, or cold-cuts platter.	₹ 120 / Jar (approx. 200 gr) or ₹ 350 – 550 per kg
PC-008	Gourmet Flavored Butters: anchovy butter, parsley butter, mustard butter, escargot butter, port wine butter, red wine butter, and tarragon butter.		Perfect on grilled steaks, roasted potatoes, steamed greens, or melted over pasta and seafood. Excellent for chicken, sausages, roasted vegetables, sandwiches, and warm potato salads.	₹450–550 / per 100g

Manufacturers:



We are a family-run artisanal food manufacturer led by a German chef with a completed dual professional culinary education in Berlin and more than twenty years of experience in Germany, across Europe, and—since the past nine years—running a successful sushi restaurant in Tamil Nadu.

Together as a couple with three children, we chose India as our home, inspired by our family's love for authentic German smoked products and traditional sausages.

Our production is rooted in heritage: our own experience goes back to childhood, helping grandparents prepare smoked meats, fermented vegetables, and sourdough breads for our large family of nearly fifty members, as well as assisting in their small artisanal food business.

Today, we carry this tradition forward—hand-crafting smoked, cured, fermented, and specialty foods with the same care, precision, and natural methods.

Every product we make reflects genuine German and East-European craftsmanship, adapted with love to our life in India.