

# Stand out with Grill Mark Tortillas

**Make your mark using tortillas with grill marks**

**Flame Grilled Tortillas**

**Make your dish stand out**

**One less thing on the to-do-list**

**We have grilled it so you don't have to**



# Make your mark using Santa Maria Grill Mark Tortillas

## An easy way to add value

Your guests choose what and where to eat based on visual appeal. On-the-go meals, lunches and quick bites need to look fresh and tasty. Grill marks are a perfect way to give your dish a newly cooked look. And can make your profits higher – guests are willing to pay more for food that looks good.



102382 SOFT GRILLED TORTILLA 12" 1080 G

## A blank – well, striped – canvas to get creative on.

**Pre-made grill marks give your dish a newly cooked look. It means you can level up your dishes in no time.**

### Save time

Since these tortillas are flame grilled already, that's one less thing on the to-do-list.

### Adds value

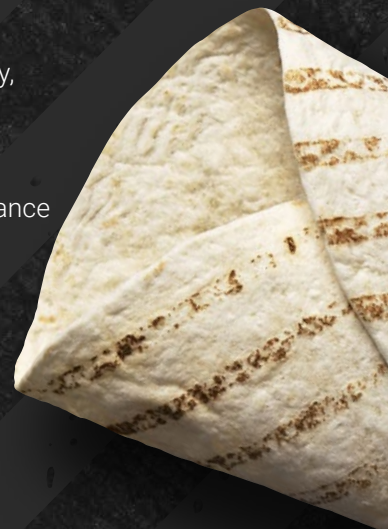
The added value of a newly cooked appearance lets you keep a higher price point.

### Soft texture

Easy to fold and un-fold. Doesn't crack.

### Generous size

12" of possibilities.



# Stripes that catch the eye

**The grill marks make your dish stand out as fresh and exciting. The perfect balance for creating new dishes!**

## FOLD, TURN, FOLD

For soft tortillas that don't crack or stick to each other, make sure to fold the tortillas while still in the package, turn the package 90 degrees, and then fold again.



## Food to go

This Tortilla is the perfect choice for a classic wrap. Cut it in half and you can show what's inside your tasty creation. Fill with fresh and tasty ingredients to make it even more appealing.

## Give it a flavour of fire

The grill marks give this tortilla a fiery feeling – use it. This example has charcoal grilled meat, fresh veggies, and a smooth yoghurt sauce.

## Level up your Wraps

Make your wraps stand out on display. The Grill Mark draws the eye and your Wrap looks fresh and the perfect meal. Try with this Sweet Potato Burrito.

## Pack it with snacks

Cut the tortilla in triangles and you have an edible eating utensil, preferably for spreads or stews. Maybe even fry the triangles, or left-over tortillas, and use to give your dish some crunch while reducing food waste.

## Simply tear it to pieces

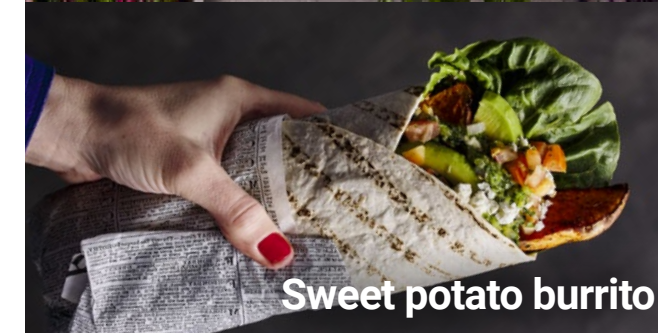
Tear the tortilla to pieces and stick in your bowls or take-away containers. Like this falafel plate, with bread on the side. Shakshuka or grilled salad are other dishes that goes perfect with flatbread.



**Smoked salmon wrap**



**Charcoal grilled kebab**



**Sweet potato burrito**



**Crunchy baked tortilla chips with creamy dips**



**Falafel plate with flatbread**



# Flavours for professionals.

**WANT  
MORE INFO?  
PLEASE LET  
US KNOW**

**Neil Curley**  
[ncurley@excellence.ie](mailto:ncurley@excellence.ie)

**087 9277365**