



MUNCAN FOOD
CORPORATION
QUALITY SINCE 1978

Catalog of Products
MUNCAN FOOD CORPORATION



www.MuncanFoodCorp.com

For All Mail Orders Please Call Our Astoria Location

43-09 Broadway
Astoria, NY 11103
Phone: (718) 278-8847

60-86 Myrtle Avenue
Ridgewood, NY 11385
Phone: (718) 417-5095



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Welcome to Muncan Food Corp.

We wish to extend to you a warm welcome to our family, Muncan Food Corp. Through hard work and dedication we seek to provide the most delicious charcuterie, cold cuts, fresh cuts of meat, imported goods, and ready-to-eat hot items. Using only the best ingredients and working with only the most succulent cuts of meat, we are able to share with our customers truly authentic flavors. For some, these products are a reminder of what was produced in the old country. For others, it is an entryway into a completely foreign land. But ultimately, it is the taste of great food that is the great uniter, a means of culinary cultural diffusion, and the centerpiece of every family gathering.

So welcome to our family, where old-world flavor meets new-world innovation, and where our mission is to provide you with "A Taste of Home, No Matter Where You Are."

The Muncan Food Family



"This is edible art."

— **Andrew Zimmern**

Bizarre Foods America: Queens



"I love the Eastern European craftsmen-cured and smoked meats at this decades-old shop in Astoria, Queens. One bite of the Istrian panceta or the duck pastrami will send you into the paroxysms of glee."

- **Andrew Zimmern**

Delta Sky Magazine

Cold Cuts, Hams, and Pastramis

Our extensive variety of cold cuts consists of homemade salamis, bolognas, hams, and pastramis. Each one of our products is created using our secret family recipe for curing and smoking that creates distinct flavor profiles we are sure you will love. We feature a mix of traditional items that generations of families have come to enjoy, as well as new varieties that are sure to become family favorites. Traditional Tirola Salami? We have it. Feeling adventurous? You will love our Duck Pastrami. So whether you are looking for something spicy or mild, smoky or with a kick of garlic, you'll enjoy our selection.

Salamis



Extra Salami

A garlicky salami composed of finely ground pork shoulder; its subtle flavor appeals wonderfully to all palates.



Sunkarica Kuvana (Boiled Ham Salami)

A combination of ground pork with cubes of delicious ham incorporated throughout, for two different textures all in one bite. It is boiled to ensure that it is always juicy.



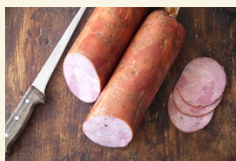
Tirola Salami

A very traditional, medium-coarse ground pork salami. It is available in both a large roll perfect for slicing, or by the piece in a smaller size for slicing at home.



Krakovska Salami

A medium-coarsely ground pork salami that is hot smoked with a perfect ratio of meat to fat. Another very traditional salami that has stood the test of time due to its unique use of multiple varieties of ground pepper and smoky flavor.



Dimljena Sunkarica (Salam Victoria)

The composition of this salami is the same as that of our boiled variety, but it is hot smoked rather than boiled. This creates a unique smoky flavor, while giving the salami a firmer texture.



Banat Salami

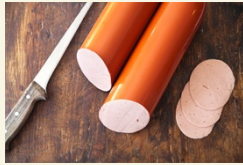
A spicy, coarsely ground pork salami. It has a mixture of paprika and cayenne pepper for a nice, but not overwhelming kick.



Chicken Salami

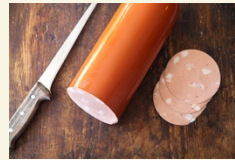
An alternative to our pork salamis—for customers who want a healthier option without losing out on any of the taste.

Bolognas



Bologna (Parizer)

A recipe that has been passed down through the generations, our bologna is a mixture of pork, beef, and veal with beautiful texture and even better flavor. It is available in a larger sliceable variety, as well as a small packaged option.



Garlic Bologna

Made with the same cuts of meat as our traditional bologna, this variation incorporates significantly more garlic. It also has small cuts of back fat that serve to absorb and enhance that garlic flavor, while adding a new dimension to the texture.



Ham Bologna

This variety is made with the same cuts as our traditional bologna, but has cubes of ham mixed throughout that make it a meatier and more texturally interesting bologna.



Chicken Bologna

A much leaner, yet equally delicious bologna. Ours is made from 100% chicken with a mix of breast and thighs, as well as a blend of seasonings that serves to enhance the flavor of the chicken.



Bologna with Vegetables

This unique product incorporates marinated mushrooms, olives, and red peppers finely diced and distributed throughout the bologna.



Meatloaf

Our meatloaf, in the German use of the word, is similar in composition to our bologna, but roasted in the oven for a very different texture and flavor profile from the traditional bologna.



Meatloaf with Vegetables

Our unique meatloaf infused with marinated olives, mushrooms, and red peppers throughout.



Mortadella

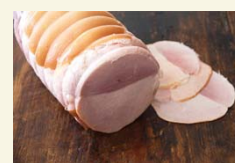
Our mortadella, made with pistachios, is 100% true to the Italian flavor of the product and is something that every mortadella enthusiast will love.

Hams



Banat Ham

With just the right amount of seasoning and a touch of smoke, our banat ham is for purists looking to savor the true flavor of a ham.



Praga Ham

A traditional product that is placed into a mold and boiled, this boneless ham is the juiciest you will ever have. The mold ensures the water never has direct contact with the ham, allowing it to cook in its own juices.



Black Forest Ham

A hot smoked ham that is coated with blood mixed with our special blend of spices. This gives it a hint of a metallic taste that true connoisseurs crave.



Novi Ham

A hot smoked ham with the rind still on, offering a different texture from ham without the rind.



Striped "Zebra" Ham

Hot smoked and named for the alternating stripes of garlic and pepper that coat it.



Jambon Haiducesc

A very traditional ham that is slathered with seasonings and stuffed into a casing to allow the ham to marinate before cooking. This ham offers a truly unique taste with intense flavors and a beautiful rose color.



Muschi Tiganesc

A lean and traditional Romanian ham crusted with our special blend of spices. It is boiled then roasted to allow the spice mixture to crust around the ham.



Roasted Ham

This ham is coated with smoked paprika to create a beautiful crust during the roasting process. Cooked daily in our stores, it is perfect in thick hot slices as an entrée, or cut thin when cold for delicious sandwiches.

Pastrami



Pork Pastrami

Pepper crusted, hot smoked, and made from succulent pork leg.



Prime Beef Pastrami

Made from USDA prime beef and unparalleled in how marbled it is, this pastrami is also crusted in coarse black pepper, but has an exceedingly delicate texture that melts in your mouth.



Duck Pastrami

Made from 100% Long Island duck, this duck's fattiness absorbs a great deal of smoke during the cooking process, creating a flavorful pastrami that is seasoned minimally to allow the smokiness to really come through.



Goose Pastrami

Very similar to the duck pastrami, but more gamey for those seeking a bolder taste.



Turkey Pastrami

A hot smoked, leaner, and more subtle option than the goose and duck pastrami, our turkey pastrami is still packed with flavor and perfect for those seeking a healthier option.



Chicken Pastrami

Very similar to our turkey pastrami, but made from 100% pure chicken breast.

Smoked Turkey



Smoked Turkey

Our house smoked turkey made of 100% turkey breast, perfect for sandwiches.

Bacon

We are proud to offer a tasty variety of hot and cold smoked bacons that have been featured on national TV programs and magazine articles alike, such as our Travel channel-featured "Tarska Bacon." Each one of our pork bellies has the perfect ratio of meat to fat and is ready to eat, with the exception of our Rib Bacon and Breakfast Bacon, which must be cooked before eating. So whether you are looking for a dry-cured panceta for a charcuterie platter, breakfast bacon to cook up in the morning, or the greatest snack known to man, we have a wonderful selection for you to choose from.



Tarska Bacon

This pork belly is deboned by hand and smoked for 72 hours after dry-curing. It is then rubbed with our blend of spices and beef blood and smoked again for 24 hours. One of our most popular bacons and an Andrew Zimmern favorite, it is delicious as is or cut thick and thrown on the grill.



Double Smoked Bacon

Cured in brine and then smoked overnight, before being hand cut into individual pieces and smoked again. If you are looking for smoky flavor, this is for you.



Black Forest Bacon

Made in the traditional German style, it is a brine-cured and smoked pork belly that has a soft texture and signature coating of blood.



Paprika Bacon

This brine-cured bacon is slathered with our paprika marinade. Steamed and roasted for an exceptionally soft texture with the paprika forming a perfect crust, this is another great bacon that is ready to eat, but can also be cooked at home.



Rolled Garlic Bacon

We take off the rind on our brine-cured pork belly, roll, and tie it. We then crust the entire outside with both granulated and chopped garlic before lightly smoking it. This ready-to-eat bacon is perfect for sandwiches.



Rolled Paprika Bacon

The same process used for our rolled garlic bacon is used here, but instead of garlic, this bacon is dry-rubbed with a paprika-based spice blend.



Piept Ardelanesc (**Karlovacki Spek**)

A hot smoked bacon that is slathered with paprika and cut vertically along the center of the pork belly.



Chicken Bacon

This “bacon” is made from 100% pure chicken. While delicious as is, this is perfect for the health-conscious customer looking for something to cook up in the morning.



Pressed Bacon (**Presovana Slanina**)

Our hot smoked bacon is composed of two pork bellies that are pressed together to form one cohesive piece. This item, which keeps its rind, can be used in a multitude of ways and has the rind on.



Rib Bacon

A lightly smoked, brine-cured pork belly with the ribs, this bacon must be cooked, but nothing else comes close when looking to add flavor to a stew or to place on top of oven-roasted stuffed cabbage when roasting it in the oven.



Smoked Panceta

In the Eastern European sense of the word (not the Italian) a panceta is any dry-cured bacon. Our smoked variety is made in the absolute traditional way with a 72-hour smoking process using a special type of wood that is a family guarded secret.



Pepper Panceta

The same process is used for this panceta as for our smoked variety, but this one is also crusted in black pepper for added flavor and spice. Even sliced thin, as all Pancetas should be served, the black pepper flavor really comes through.



Istarska Panceta

An unsmoked panceta from the Istria region of Croatia located close to the border of Italy. The Italian influence comes through in Istrian products in that smoke is never used and herbs are a major component of the flavor. Unsmoked and spice- and herb-crusted, this panceta is true to the Istrian processing and has been referred to as “edible art” due to how the flavors develop in one’s mouth.



Slana (Sapunjarka)

Also known as fatback or lardo, this bacon is made from 100% pure back fat and is not for the faint of heart. It is heavily salted and smoked, but one of the treasures of charcuterie. When purchased make sure to wash off the salt before eating. It can be sliced and cooked (will crisp quickly!), or sliced very thin. It is perfection on a crostini or bread.



Breakfast Bacon

Our once-smoked bacon that must be cooked is not pumped full of water like the typical supermarket variety.

Headcheese and Terrines

Our company prides itself on being able to use the entire pork and turning each component into something delicious. Our Headcheese is made from succulent hand-pulled cheek meat, ears, and tongue that are boiled in our specially seasoned broth. We then place the entire soup into various types of casing where it is allowed to cool and develop a gelatin-like consistency so we can bring you delicious terrines in spicy and mild varieties.



Headcheese (Toba/Svargla)

Encased in our plastic casing and made from cheek meat, ears, and tongue—you have never had headcheese as good as our standard.



Natural Headcheese

This traditional variety is encased in natural stomach casing and has a hint of garlic. It's our most popular headcheese!



Spicy Headcheese

Our spicy headcheese has a natural casing with a distinct amount of heat and a gorgeous red color from the cayenne-pepper-based spice mix added during the cooking process.



Rasol Presat

Made from hand-cut pieces of smoked ham hocks, this terrine is meatier than headcheese and packed with flavor.

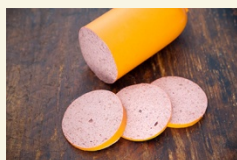


Piftie (Pihtije)

Available during the holidays, this traditional terrine features an abundance of garlic and is made from a mix of smoked and unsmoked meat.

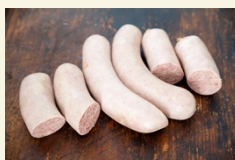
Pate and Liver Products

Our pate and liver products are amongst the most traditional items we create. Most are made with pure pork liver, except our Chicken and Goose pates, which were created so non-pork eaters can enjoy as well. All of our pates have very unique tastes due to the immense difference in flavor between the livers used. We spice each differently to showcase the flavor of each particular one.



Liverwurst for Slicing

This liverwurst is made of pure pork liver and is ready for slicing. Its firmer texture makes it perfect for sandwiches.



Liver Sausage (Caltabosi/Gigernaca)

This pure pork product is made and without rice. It is very traditional during the Christmas holiday, but we carry it year round. The added rice in that particular variety makes for a completely different texture than the riceless one.



Lebar (Rustic Liver Salami)

Though similar to our liver sausage, our lebar, rather than being finely ground, is much more coarse. If you are interested in something with a more intense flavor, but without any graininess, this is it.



Blood Sausage (Sângerete/Kravavica)

Made in the same fashion as our liver sausage, our blood sausage is mixed with our signature blend of blood and comes with and without rice.



Goose Pate

Made with absolutely amazing and rich goose liver, this is by far our most popular pate with unequaled flavor.



Chicken Pate

A spreadable pate made of pure chicken liver with the same texture as our pork pate, but a more delicate flavor.



Pork Pate

A spreadable pate made of the finest pork liver.



Drob de Miel

A mixture of lamb liver, hearts, and kidneys that is chopped, seasoned, and wrapped in caul fat before cooking. It is available seasonally in the weeks leading up to Easter.

Hot Dogs

It's not summer without Hot Dogs on the grill, and look no further because we have just that. Our Hot Dogs are a mixture of pork, beef, and veal and come in several different sizes and varieties. Whether you are looking for Cocktail Franks for pigs in a blanket for your next party or want a Spicy Foot-long Hot Dog to kick up the heat, we have what you crave.



Hot Dogs (Virsla/Crenvursti)

Our hot dogs will change the way you think about what a frankfurter should be, and our customers of all different backgrounds agree they're the best. Our pork, beef, and veal are ground together in the perfect ratio to produce a hot dog that is truly spectacular. In addition to our classic blend of spices, they are stuffed and cooked in our natural casing so each and every hot dog has that perfect *snap* when you bite into it.



Knackwurst

Our knackwurst is the same as our celebrated hot dogs, just in larger casings.



Cocktail Franks

This variation is the same as our Hot Dogs, just in a smaller, yet still natural casing.



Chicken Hot Dogs

These are made from a mix of chicken breast and boneless thighs. They are processed in the same fashion as our traditional hot dogs, but are uniquely seasoned to enhance the flavor of the chicken. Our chicken hot dogs are a healthy alternative, but packed with flavor and perfect for your next BBQ.



Spicy Hot Dogs

Our spicy hot dogs are made in the same fashion as our traditional hot dogs but with a blend of spices that add not only some serious heat but flavor as well.

Hot Smoked Sausage

Our hot smoked sausages are made of pure pork shoulder and smoked with strict adherence to tradition by our Master of Processing Mike Stefanovic. We cook every batch using our secret wood as the source of smoke and vary our cooking times to account for different casing diameters. Our hot smoked sausages are ready to eat, but they can also be fried in a pan, oven roasted, or cooked up on the grill to make your next BBQ something really special.



Kranjska Sausage

A traditional sausage that resembles Krajana, this centuries-old item is a staple of every family in the Balkan region in some form or another. Resembling a Kielbasa it is coarsely ground and seasoned with two distinctive forms of pepper.



Neparovana Sausage

Its name literally translates to “unpaired” and has a larger diameter casing; a very close cousin to the Polish Kielbasa.



Debrecin Sausage

A perfectly seasoned, smoked sausage known in German as “Debreziner Wurst,” it possesses a firm texture. This is another popular item due to its versatility.



Cabanos Sausage (Tanka)

A popular Romanian thin sausage and perfect hot dog substitute, it contains a medium-coarse ground pork shoulder and a distinctive smoky taste.



Rings

This item, sold in pieces of roughly 1.75 lbs each, is another cousin of the traditional kielbasa with a large diameter casing that makes it perfect for cutting at home.



Hunter Sausage (Lovacka)

Very coarsely ground its name derives from its rustic nature. It has an abundance of paprika, a hint of cayenne, and can be ordered either freshly smoked or dried. When dried, the flavor profile only intensifies, so be sure to try both varieties.

Hot Smoked Cuts of Pork

No part of the pork goes unused at Muncan Food Corp. Below is a list of various cuts—everything from succulent pork loin to pork tails perfect for stews—that are cured and hot smoked. And if you are looking for a delicious accompaniment for your Stuffed Cabbage, we offer three types of ribs that will unimaginably enhance those classic flavors. All of the items below, with the exception of our Canadian Bacons, Pork Neck, Pork Tenderloin, and Pork Chops must be cooked.



Canadian Bacon (Muschi File/Dimljeni Lumbul)

Made from pork loin, our Canadian bacon is hot smoked until it reaches the perfect temperature. It can be sliced and eaten as is, but can also be cut thick and cooked as well.



Stuffed Canadian Bacon

This pork loin is made in the same fashion as the Canadian bacon, but is stuffed with a sausage in the center. Not only is it visually appealing, but the product's different textures play off each other beautifully.



Pork Chops

Tender, house cut pork chops that are hot smoked in our signature style. This can be sold as a whole roast or sliced into individual pieces.



Pork Tenderloin (Muschi Montana)



Pork Neck (Ceafa Afumata/Dimljeni Vrat)

Our most popular cut of pork. It can be sliced and eaten as is, boiled, or roasted in the oven. Incredibly versatile, traditional, and delicious.



Pork Knuckles



Pork Feet



Pork Tail



Pork Ears



Ham Hocks



Spare Ribs



Baby Back Ribs



St. Louis Ribs



Bones for Stew



Neck Bones



Cali Ham

A bone-in pork shoulder, also known as a picnic ham, that has been hot smoked and is ready for your oven. It is smaller than traditional ham made from pork leg, but lends itself beautifully to slow cooking or braising.



Easter Ham (Bone-In)

A smoked, bone-in pork leg perfect for your next family get-together. The size of these hams vary greatly as we try to keep smaller and larger ones to please our customers, so please specify the size you are looking for when ordering.



Easter Ham (Boneless)

Made from a deboned ham, this is cured, wrapped in a cooking net, then smoked. It is absolutely delicious when served hot as a roast, but is perfect for sandwiches when sliced cold. Sizes vary so please specify the weight you are looking for when ordering.

Cold Smoked Sausage and Salami

At Muncan Food Crop, we are renowned for many of our delicious meats, but nothing has received as much acclaim as our Cold Smoked products. All of our cold smoked products are dry-cured and smoked at low temperatures for up to 72 hours. The time-honored smoking traditions taught to the founder over 50 years ago are still used down to the smallest detail in each of our products, right down to the unique type of wood. The processes along with dedication to perfect execution, are a family tradition passed down through the generations, leading to our most acclaimed masterpieces.



Domaca Sausage (Sremska Kobasica)

Our oldest and most time-honored sausage. It is made of medium-coarse ground pork shoulder with our secret blend of spices that have been passed down through the generations.



Spicy Domaca Sausage (Sremska Kobasica/Caranti Taranesti)

Processed in the same fashion as our regular domaca sausage, but with added paprika and a light sprinkling heat-inducing spices.



Kulen Sausage

Similar to our kulen salami, but in a smaller casing. Very spicy and coarsely ground, this is a rustic and intensely flavorful sausage.



Sibiu Sausage

A Romanian thin beef and pork sausage that has the same size and texture as a soft jerky, without any of the gamey flavor.



Cajna Kobasica

A traditional finely-ground pork sausage that is heavily smoked. We use only the most exquisite pork shoulder and the natural casing allows for greater smoke penetration. It is simply spiced, pleasing to many palates, but packed with flavor.



Crisana Sausage

Another finely ground pork sausage, but stuffed into a synthetic casing. This prevents some of the smoke from penetrating into the meat making for an easy to eat sausage that can be served with a variety of accompaniments.



Sudjuk Sausage

A smoked pure beef sausage that is medium-coarse ground and has a hint of gaminess that is essential in beef sausages.



Ghuidem Sausage

A more mild smoked beef sausage that seeks to minimize the gaminess inherent in beef sausages. We mix, stuff, then press the sausage to give it the traditional flat shape those who have enjoyed this product for decades are used to.



Babic Sausage

A smoked, purely lamb sausage that is stuffed into a thin casing. This time-honored sausage is pleasing to all palates.



Istrijanska Sausage

Indigenous to Istria, the largest peninsula in the Adriatic that is shared by Italy and Croatia. The traditional flavor profiles of these two countries come through in this unsmoked sausage imbued with red wine.



Dried Seljacka Sausage

A supremely garlicky semi-dry sausage that is heavily smoked.



Njeguska Sausage

Our Hungarian-style sausage with just the right amount of paprika, medium-coarsely ground, and stuffed in a natural casing.



Spicy Hungarian Sausage

Processed in the same way as our Njeguska sausage, but with added hot pepper spice.



Cserkesz Kolbasz

Truly authentic, this thin jerky-like, Hungarian sausage has minimal heat, but is packed with paprika and other spices for an intensely delightful flavor.



Karlovacka Kobasica (Salam de Sibiu)

A finely ground pork sausage coated in beautiful white mold that imparts a unique nuttiness and acidity.



Dried Jalapeno Sausage

A pure pork sausage made with hand-cut, oven-roasted jalapenos. It not only adds serious heat, but the jalapenos impart amazing flavor as well. Our spiciest sausage.



Landjaeger Sausage

A traditional German and Swiss sausage, it is semi-dry and made with a mixture of pork and beef. Prior to being cold smoked, we press it to give it its distinctive shape, then we finish the sausage in our drying room.

Cold Smoked Salami



Muncan Special Salami

Our signature salami made of pure pork shoulder and stuffed into a beautiful honeycomb casing. It is a semi-dry salami, so it's unique in that it is perfect for both a sandwich and a platter



Istrian Salami

Our unsmoked salami made with red wine. With a new taste in every bite, it has the most complex flavor profile of all our salamis. It is something that must be tried to fully appreciate.



Prosciutto Salami

Made with hand-cut, dry-cured ham that is then stuffed into a casing, our prosciutto salami is mixed with our blend of spices and then lightly smoked for a perfect combination of taste and texture.



Sweet Soppressata

An Italian favorite, crafted with our expert method of properly drying and aging cold smoked products.



Spicy Soppressata

A spicy variety of our popular soppressata salami.



Summer Salami (Salam de Vara)

A semi-dry, signature Romanian salami that is made of finely ground pork. Its soft texture and unique flavor are a true taste of Romania.



Pepper-Crusted Summer Salami (Salam de Vara cu Piper)

For even more flavor, we take our summer salami and crust it in coarsely ground black pepper, completely changing the flavor and adding a bit of spiciness.



Paprikas Salami

Our Hungarian-style salami that is loaded with paprika. Its soft texture is packed with flavor.



Beef Salami

Made from 100% beef that is dry-cured and cold smoked.



Dried Banat Salami

Our coarsely ground, semi-dry salami made with a Hungarian spice blend and ample paprika.



Kulen

Traditional to the Balkans, this salami is spicy, coarsely ground, and made from pork. It is stuffed into a natural casing and smoked, producing a visually unique salami.



Lamb Salami

Made of 100% pure lamb, this dry salami gives you all the lamb flavor you love, without any of the gaminess. This is by far our most popular, non-pork salami.



Kraljevska Salami

This genesis of the name of this pork salami is that it was made for kings. Only the most marbled cuts of pork were used, the freshest seasonings, and special attention was paid to the smoking and drying process. The same care and attention is given to our version of this salami, and we know you'll feel the same way as soon as you taste it.



Teli Salami



Small Teli Salami



Pick Salami

A Hungarian and Romanian favorite imported directly from Europe.



Paprika Pick Salami

Prosciuttos and Cold Smoked Whole Muscle

Cold smoking and drying products requires extreme patience and precision. The longer the meat smokes, the more gradually it dries, the more flavor will result. Whether it's made from pork, beef, or lamb, each of our cold smoked meat products is handled with the utmost care so that the flavors gradually build. While sausages and salamis deliver their tastes through spices as much as the meat itself, prosciuttos and whole muscle are all about letting the flavor of the meat speak for itself.



Homemade Boneless Prosciutto

Our signature item in this category. Our 10-month aged, 72-hour smoked prosciutto is the epitome of our craftsmanship. It has an amazing smoky flavor, a delicate texture, and a deep color that makes it a thing of beauty.



Bone-in Prosciutto

This one is for true aficionados. Our bone-in prosciuttos are sold by the piece and have been aged from 12 to 18 months. They are made of the highest quality ham, smoked, and branded with our Muncan Food logo. We also offer a ham holder and knife set that can be purchased with the prosciutto so you can slice at home or let guests have fun doing it themselves.



Lamb Prosciutto

Deboned lamb leg is seasoned and wrapped in a collagen casing where it is allowed to marinate. After hours of smoking, it is dried for several weeks while the spices continue to penetrate into the meat. The delicate nature of this product cannot be overstated and the flavor is a favorite amongst our customers.



Istrian Prosciutto

An unsmoked prosciutto that is crusted in herbs and spices for a flavor profile unlike any of our smoked products.



Duck Prosciutto

The natural sweetness of duck makes this almost like candy. It is marinated with a mix of herbs and spices and then smoked twice.



Parma Prosciutto

Imported Parma prosciutto. We also offer a smoked variety.



Mini Prosciutto

Available in both our spicy and regular varieties, these mini prosciuttos are perfect for those who want a prosciutto to cut at home at their leisure, but desire something much smaller than our bone-in prosciutto.



Spicy Mini Prosciutto



Danielle Prosciutto

Cold Smoked Meat



Pecenica (Pork Loin)

A simple cut in the time-honored Balkan tradition. A cold smoked loin of pork with minimal seasonings, low fat content, and a delicate texture. If you like yours extra dry, please let us know so we can select the perfect piece.



Kraski Vrat (Dried Pork Neck)

For those who like a little more fat, this is deboned pork butt seasoned and processed in the same fashion as our Pecenica.



Istarski Vrat (Istrian Pork Neck)

Our Istarski vrat is completely unsmoked, but with the same spice and herb blend as our Istrian Pecenica.



Dried Beef (Susena Govedina)

Made from USDA Prime eye round, our dried beef is smoked and simply seasoned so that the delicate texture and inherent flavor of the meat can shine.



Dried Lamb (Susena Ovcetina)

Deboned leg of lamb, smoked and processed in the same fashion as our dried beef.



Dried Leg of Lamb

A whole dried leg of lamb for those who want the bone-in prosciutto experience, but with the wonderful flavor of lamb.



Istarska Pecenica (Istrian Pork Lion)

Smoked more lightly than our traditional pecenica and liberally seasoned with herbs and spices.



Hot Capocollo

An in-house-made Italian favorite composed of pure pork neck enveloped in seasonings and spices.



Sweet Capocollo

An in-house-made Italian favorite composed of pure pork neck enveloped in seasonings and spices.

Pork Cracklings and Pork Rinds

A category all its own because they're that good. Our pork cracklings have the perfect ratio of meat to fat and are hand cut into cubes. We then season and fry the meat, and then re-season once they're finished cooking. So whether you call them cracklings, chicharrones, or something else, we have the absolute best friend pork on the planet.



Pork Cracklings
(Jumari/Cvarci/Teperto)
Fried pork that brings people to our store from all over the country.



Small Pork Crackling Bits
Pork crackling crumbs are delicious when added to any bread batter, especially when making pogaca rolls.



Pork Rinds
Just fried, crispy, pork skin deliciousness.



Fresh Cooked Products

Though we're always creating delicious hot items in our kitchen, we have an even more extensive variety every Saturday. The gems of this group are our stuffed cabbage and podvarak, which are made according to our grandma's recipe that was passed down to her. We also take special orders for large quantities for parties, and you can even add any of our Products for Cooking made exquisitely by our talented staff to your order. Below is a just a small sampling of our most popular offerings, so check in regularly.



Stuffed Cabbage (Sarma/Sarmale)

Our signature stuffed cabbage made using grandma's family recipe with a combination of pork, beef, and rice along with our house pickled cabbage. Once rolled, it is placed in a roasting pan and covered with smoked meat so that, as it cooks, the juices drip down and impart additional flavor. Sold in containers of six pieces with a piece of smoked meat. If you are lucky, you may catch Grandma Muncan still overseeing the making of this delicious item.



Podvarak (Varza Calita)

We shred our house pickled cabbage, then bake it in the oven with a variety of smoked pork items that infuse it with unbelievable flavor. Very traditional, very delicious.



Garlic Bacon

Our signature rib bacon deboned, then slathered with our garlic sauce before roasting in the oven.



Roast Stuffed Loin of Pork

Loin of pork, stuffed with sausage and roasted in the oven.



Roast Loin of Pork



Roast Rolled Bacon



Roast Stuffed, Rolled Bacon



Roast Beef



Boiled Rib Bacon
(Kaizer)



Boiled, Smoked Pork Neck



Roast Boneless Veal



Roast Bone-In Veal



Ciorba de Miel

Our seasonal lamb soup is available in the weeks leading up to Easter. Made with fresh leustean (lovage) and vegetables, it has a hint of sourness and an abundance of lamb meat.



Roasted Pork Belly



Roasted Ham

With just the right amount of seasoning and a touch of smoke, this is for purists looking to savor the true flavor of a ham.

Products for Cooking

If you are looking for something delicious to cook up for a family dinner, want to make guests happy at a party, or just want a perfect lunch, we have a variety of homemade offerings to choose from. They range from frozen products, such as our renowned skinless sausage, to a host of fresh sausages that are always a family favorite. Be sure to check in with us frequently for seasonal products, especially when the weather gets warm and it turns into BBQ season.



Skinless Sausages (Mititei/Cevapi)

The showstopper of this product category, renowned throughout America as the best skinless sausage, it is a mix of pork, beef, and veal and sold by the box in packs of 20. They are immediately frozen after being made and should be grilled in their frozen state to ensure they don't shrink and that the middle remains a perfect pink.



Fresh Sausage (Sveza Kobasica /Cârnat Proaspăt)

Available in both a large, by-the-piece, and small, by-the-roll, variety, these sausages contain a perfect hint of garlic along with paprika and traditional spices.



Chicken Mititei/Cevapi

A pure chicken skinless sausage.



Virsli Sausage

Our lamb and pork sausage with a hint of smokiness.



Jalapeno Sausage

A spicy sausage with our oven-roasted jalapenos dispersed throughout.



Rostiljska Sausage

A spicy, traditional Serbian sausage whose name literally translates to "sausage for the grill."



Seljacka Sausage

A strongly garlic-spiced sausage that can either be roasted in the oven or cooked on the grill.



Karadordeva Snicla

A traditional pork cutlet stuffed with a bacon-and-cheese blend and then rolled. When made for the oven, it is covered in bread crumbs, but when made for the grill, we wrap it in caul fat. Please specify when ordering your preference.



Pastrami de Oaia (Smoked Lamb Pastrami for BBQ)

A cured and seasoned leg of lamb that is deboned and allowed to marinate before being cold smoked. It can be prepared in the oven as a roast or sliced into cutlets for the grill.



Domaca Sausage for Cooking

Traditional sausages that are generally roasted in the oven along with potatoes. They come in a spicy and not spicy variety.



Pljeskavica (Homemade Hamburgers)

Our hamburgers are made of a blend of pork and beef, with finely diced onions and a blend of traditional seasonings. They are unlike any burger you have ever had.



Stuffed Hamburgers

Our homemade hamburgers, stuffed with cheese, bacon, and ham.



Homemade Chicken Pljeskavica

Made with a blend of chicken thighs and breasts, richly seasoned, and mixed with finely diced onions.



Pork Shish Kabob (Raznjici)

Seasoned cuts of pork shoulder on a skewer.



Beef Shish Kabob (Raznjici)



Chicken Shish Kabob (Raznjici)



Vesalica

Our traditional pork shoulder cutlets are seasoned and cold smoked overnight. A staple of every great bbq.



Marinated Pork Ribs

Marinated baby back and spare ribs.



Marinated Steak

Made from thick-cut rib eye.



Marinated Pork Belly

Fresh Cuts of Meat

Whether you are looking for tender veal chops, a highly marbled rib eye steak, or a double cut pork chop, we have it. We carry an extensive variety of different cuts of proteins, and our selection changes daily depending on what is available in the market to ensure freshness. But one thing that you can be sure of is that even amongst changing offerings, we always carry the freshest whole pork and lamb brought in regularly straight from the farm. And as always, if there is something you would like and don't see on the list, give us a call in advance and we will be more than happy to order it in for you.

Below are some of our most popular offerings

Beef

- Chuck Steak
- Filet Mignon
- Rib eye Steak
- Skirt Steak
- Porterhouse Steak
- Short Ribs
- Eye Round
- Ground Beef

Veal

- Neck
- For Cooking (Za Peci)
- Veal Cutlet
- For Goulash
- Boneless Shoulder
- Shank
- Chops
- Ground Veal
- Ribs

Pork

- Neck
- Pork Chops
- Boneless Loin
- Tenderloin
- Spare Ribs
- Baby back Ribs
- Pork Cutlets
- Ground Pork
- Boston Butt
- Whole Pig

Lamb

- Ribs
- Belly
- Whole Lamb
- Whole Chicken
- Whole Turkey
- Whole Goose
- Goose Liver

Poultry

- Whole Chicken
- Whole Turkey
- Whole Goose
- Goose Liver

Baked Goods and Pastries

While we are known for our meats, we also make baked goods in order to be a one-stop shop for home cooked foods. Our varieties of Burek and Bread are creating a buzz, and we are sure you will see why when you taste them.



Bread

Hot bread is available every day at all of our store locations.



Cheese Burek

Our traditional breakfast/late-night snack phyllo-dough pastry filled with our two-cheese blend; pairs perfectly with a glass of Kefir and is always made with our family recipe phyllo.



Apple Burek

A phyllo-dough traditional pastry filled with our sweet, homemade cinnamon-apple filling.



Meat Burek

Our ground beef and pork filling is sautéed with onions then used as a filling for our phyllo before being baked.



Cheese and Pork Crackling Filled Burek

Our cheese burek, with pork-crackling crumbs mixed into the filling. What could be better?



Meat and Cheese Roulade

We slice a variety of cheeses and cold cuts, then layer them on pieces of phyllo. We roll it all together and bake it in the oven for a delicious crunch in every bite.



Gibanica

A Serbian specialty similar to our cheese burek, but with a slightly saltier cheese blend and crumpled phyllo instead of layered.



Pork Rind Rolls (Pogaca)

Our homemade rolls with pork-crackling crumbs mixed into the batter



Phyllo Dough (Kore)

Our special phyllo dough is made according to our family recipe, so it is different than anything you will find at your local grocery store. Use it just like any other phyllo, but differences from the generic variety will be felt at first taste.

Roastings

We offer whole, half, and quarter Pork and Lamb that is roasted to order. We purchase only the highest quality pork and lamb, and sizes generally run from 18 to 28 pounds. If you are in search of something smaller or larger, please call us at least one week in advance. We season our meats liberally and baste very often throughout the roasting process to ensure the most delicious results. Finally, we can either leave the order whole for an eye-popping presentation or we can cut it for you so it's ready to be served.



**Whole, Half, or Quarter
Pork**



**Whole, Half, or Quarter
Lamb**

Cheese

Whether you need a soft cheese to top off a delicious sandwich or a firm cheese for a meat and cheese platter, we have something for you. Our personal favorite in the soft category is our Havarti cheese, which is amongst the creamiest this side of Brie, with Manchego, Paski, and Fiore Di Sardegna taking the prize in the firm cheese category.



Brinza De Burduf

A traditional crumbly, Romanian cheese that can be used as a spread, a topper on a dish, and much more. We take great pride in this unique item, and are sure you'll see why so many come to us when craving this product.



Charcuterie Party Platters

If you are looking for a visually beautiful platter that tastes great, we can help. We can customize your platter to include only one particular protein, to be composed solely of cheese, or to include roasted peppers and olives. If you are unsure of exactly what you are looking for, just choose from one of our three sizes, give us some insight into your tastes, and let us handle the rest. We typically offer two levels of platters, one that is a mixture of our soft cheeses and cold cuts, and a premium platter composed of our cold smoked meats and hard, imported cheeses.



Pickled Goods

We offer a select assortment of in-house pickled items, with the pride of our collection being our whole pickled cabbage. This is for those looking to make their own homemade stuffed cabbage, also known as sarma or sarmale. We are one of the few companies that sell not merely the cabbage leaves, but the entire cabbage itself pickled in our special house-made brine.



Whole Cabbage

You can't make sarma (sarmale) without cabbage, and ours is exceptional. The same care, thought, and effort that go into making our meat products are present when making our pickled cabbage. It is one of our specialties and you will notice the difference between these leaves and generic jarred ones as soon as you taste it.



Sauerkraut

Shredded, pickled cabbage is great when oven roasted with an assortment of smoked meat and sausage to create the perfect podvarak or varza calita.



Pickles

Half-sours with the perfect crunch.



Pickled Tomatoes

A salty, crunchy side salad or snack.



Olives

We offer a rotating selection of olives, but always have Kalamata and at least one type of green olive.

Lard Anyone?

Whether you are looking for rendered pork fat (lard) that has a truly special flavor that can only be found at Muncan Food Corp. or something more exotic, such as smoked and rendered duck or goose fat, we have it. This lard makes any baked good infinitely better in flavor, while all three renderings make for a perfect spread on crostini topped with a sprinkle of smoked paprika.

Pork Lard

Smoked Duck Lard

Smoked Goose Lard



Imported Goods and Grocery

Ever expanding, we offer a variety of items imported from Europe, including mineral waters, cookies, chocolates, jarred pickles and vegetables, vegetable spreads, canned pates and anchovies, and much more. Below is just a fraction of the items we carry, but they are amongst our most popular. If you do not see something on the list that you crave, give us a call and we will be happy to let you know if we carry it.



Vegeta	Pekmez Od Sljiva (Plum Jam)	Fanta, Cockta, and other Sodas
Nutella	Chestnut Puree	Podravka Ajvar
Granny's Secret Ajvar	Bananko	Podravka Mustard
Romanian Zacusca	Franck Palenta and Gris	Podravka Horseradish
Eurocreme	Vanilla Sugar	Podravka Dill Pickles
Cajni Kolutici (Tea Cookies)	Sea Salt from Croatia	Podravka Jetrena Pasteta
Petit Beurre	Grand Coffee	Full Line of Podravka Products
Domacica	Minas Coffee	Full Line of Milka Chocolates
Jadro Original	Baruir's Coffee	

Cokolino/Frutolino/Medo lino

Mikado Sa Rizom

Bajadera

Oblatne Wafers

Kiki Candy

Bronhi

Acacia Honey

Corn Meal

Lane Plazma

Kelemen Homemade Noodles

Gavrilovic Luncheon Loaf

Thomy Mayonnaise

Smoki Snack

Borsec Mineral Water

Radenska Mineral Water

Jamnica Mineral Water

Jupi Fruit Drink

White Beans

House Made Bors

Marco Polo Fruit Syrups

Eva Sardines

Variety of Napolitanke

Variety of Teas

Variety of Jams and Preserves

Variety of Sardines and Pates

Variety of Flavors of Kefir

Cedevita Orange and Lemon

Hungarian Paprika

DrOetker Puddings

And Much, Much More



Mail Order Information

There is nothing quite like the experience of walking into our store to see the sights and smell the smells, but if you can't make it in, that doesn't mean you can't taste our homemade products!

While currently we don't sell online, we do sell via phone to give our customers across the country a chance for a taste of home. To place a mail order, please call us between 8:00 am and 5:00 pm Eastern time, Tuesday through Saturday, at **(718) 278-8847** so we can take your order and answer any and all questions.

When calling please be prepared with the following:

- First and last name
- Phone number
- Address where package is being shipped
- Credit card information (we accept Visa, MasterCard, and Discover)
- The products and quantity you would like

Unsure of exactly what to order? Curious about a cost estimate for shipping? Or simply looking to get more information? Just give us a call or send us an email through our website, and we will be more than happy to help you.

Thank you very much for your interest, and please don't hesitate to reach out to us if you need any assistance. Great food and customer service are our two biggest priorities, and we promise you both whenever you order with us.

The Muncan Food Corp. Family



*Please note that we are able to ship any of our finished or imported products, as well as our Mititei/Cevapi, depending on the shipping option chosen. All of our orders are shipped via UPS, but the cost depends on the size of the package, total weight, and distance it is traveling. We've found that the general price for ground shipping, which we can use to ship all cold smoked and dried products anywhere in the country, is in the neighborhood of \$18.00 for an average sized order.



**Too busy to stop in?
Call (718) 278-8847**

And we will have your order shipped to your front door!

"If the city ever landmarks stores, family-run butcher shops like Muncan Food corp. would be first on the list."

— **Rachel Wharton**
Daily News

DAILY  NEWS



"Most famous for its intimidating selection of quality bacon, Muncan has become something of a Queens institution for Eastern European charcuterie."

— **Chris Crowley**
Serious Eats



"Pound for pound, the best smoked-meat shop in New York."

— **NY MAG**

www.MuncanFoodCorp.com

43-09 Broadway
Astoria, NY 11103
Phone: (718) 278-8847

60-86 Myrtle Avenue
Ridgewood, NY 11385
Phone: (718) 417-5095