

✧ *Greek EVOO* ✧ IN YOUR GLASS

Welcome to a world where the aromas of green apple, marjoram, herbs, chamomile and almond as well as spices panspermia are “hidden” behind the green treasure of the Greek Land.

A trip in the wonderful world of extra virgin olive oil.

The Olive Oil List of Thigaterra is a real journey through time and all over Greece with the olive heritage to star and offer its own “sacred gift”.

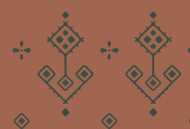
The extra virgin olive oil converses with the dishes of your choice, designing for you the most experiential experience. Producers from all over the country, from the North to the South, are hosted at the Olive Oil Bar as well as at your table, carrying a narrative that finally unlocks the tasting and the 11 different and separate labels.

A gastronomic “marriage” that through the principles and values of slow food launches the senses in real time and pushes you to explore and finally... to discover from A to Z the diamond that is born in nature and spreads in the ether with most imposing personality.

*Unlock memories...
Unlock experience...
And it passed the “threshold”
of Olive Oil List.*

*Because extra virgin olive oil
is in itself a whole ritual!*





Selected Producers, Selected olive oil labels “Flirting” exclusively with the “one” and unique dish of your choice.

Travel to Greece & Create the Experience
“Olive tourism at your table”



1

The Generous **EFKRATO Premium Organic** **RETHYMNON - CRETE**

A multi-awarded and famous story!

With special cultivation and oiling methods and with a story that takes you back in time. EFKRATO looms high from 350-400 meters south of the Rethymno area with the "forgotten" variety of the island "tsunati" reappearing through the label and welcoming you to a road where the nutritional value of the ultra-premium extra virgin olive oil.

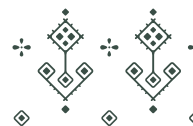
MONOVARIETAL - VARIETY: TSOUNATI

Complex in the nose and rich in the mouth with a long and persistent spicy feeling. The aromas of green fruits, peppers, almonds and flowers star in the most dynamic way.

*Ideal pairing with:
grilled meat, white meat and legumes.*



100 ml - bottle - 12.30 €
250 ml - bottle - 23.90 €
20 ml- olive oil tasting- 2.50 €



2

The unique AKALI **HERAKLION - CRETE**

An extraordinary virgin olive oil that, through its flavor profile, hides something of the generosity and history of the Cretan land with the narrative stretching over time. Unique and superior class, it is one of the few olive oils of this variety that have been distinguished worldwide.

MONOVARIETAL - VARIETY: CHONDROLIA

Intense and green character with the aromas mainly of artichoke grass and herbs harmoniously leading the way, giving a balance and duration to the aftertaste.

*Ideal pairing with:
boiled greens, Greek salad and smoked meats.*



200 ml - bottle - 17.80 €
500 ml - bottle - 29.80 €
20 ml - olive oil tasting - 2.50 €





3

The exclusive E.THOS

HERAKLION - CRETE

An olive oil welcome at the foothills of the Asterousia mountains, there in the area of Monofatsi, in southeastern Messara with the e.thos of Crete the most - exclusive extra virgin olive oil experience.

Ethos is the forerunner of morality, as a word. It does not simply mean custom, or tradition. It is the human need to connect with the past, to revive ties with tradition and to honor the legacy generously donated (ή gifted to us) by our ancestors.

With a terroir of unique character and with intense botanical vegetation that is transferred directly to the fruit and extra virgin olive oil of a series of private selection.

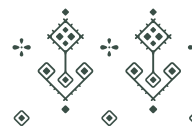
MONOVARIETAL - VARIETY: KORONEIKI

The complexity of the aromas such as freshly cut grass, olive leaves, tomato, herb flowers, lemon thyme, unripe banana stalk characterize it with the moderately bitter and spicy long aftertaste to take it off.

*Ideal pairing with:
legumes, legume puree, boiled and grilled vegetables,
green salads and Greek salad.*



500 ml - bottle - 27.30 €
20 ml- olive oil tasting- 2.50 €



4

The Shield SKOUTARI

LASSITHI - CRETE

A unique landscape revolves 360 degrees around you with “Erotokritos” reminding you that a skoutari (ie shield used in the Byzantine era) for him was the shield he used to finally get close to his love.

Today as a shield for your health and daily life you can use Skoutari olive oil which is an organic, extra virgin olive oil, of early harvest, high phenolic, which is available in limited quantities and has been registered in the list of the World Olive Center for Olives.

It originates from Cretan land with the organic cultivation of the centuries - old family olive grove reaching the area of 60 acres, being an indisputable jewel.

MONOVARIETAL - VARIETY: KORONEIKI

Excellent sample of Koroneiki variety with the green aromas dominating the nose and with a rich taste character unfolding between notes of freshly cut grass, olive leaves and artichokes which make their presence felt.

*Ideal pairing with:
raw vegetables, green salads and white cream cheese.*



250 ml - bottle - 19.90 €
500 ml - bottle - 31.00 €
20 ml- olive oil tasting - 2.50 €





5

The Primordial ZIRO

SITIA - CRETE

An extra virgin olive oil produced in an area where the special microclimate and the protected designation of origin of olive oil PDO. SITIA LASSITHI CRETE gives prestige and abundant quality.

The fruit of the olive tree, bathed in sunlight and full of the juices and aromas of the Cretan land, ripens among olive groves located within the boundaries of the UNESCO World Sitia Geopark.

In a unique microclimate, the Koroneiki variety offers its own unique aromatic characteristics while its high content of polyphenols, classify it in the category of olive oils that protect against the oxidation of blood lipids and help maintain normal blood cholesterol levels.

MONOVARIETAL - VARIETY: KORONEIKI

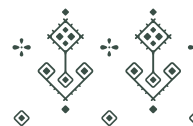
Complex character with a persistent spicy sense. It is especially characterized by the aromas of freshly-cut grass, artichoke, herbs and tomato leaves.

*Ideal pairing with:
green salads, Greek salad and smoked meat.*



100 ml - bottle - 4.80 €
100 ml - bottle - 5.30 € BIO
500 ml - bottle - 29.90 €
500 ml - bottle - 31.90 € BIO
20 ml- olive oil tasting - 2.50 €

5



6

*A king on your plate DIAS***HERAKLION - CRETE**

Because there in Mesara they created a premium extra virgin olive oil by cultivating the land with care and passion in order to offer aroma and flavor from Crete. After all, the history in this area is long, counting centuries of tradition. Dias is a story of 3 generations with the cultivation of olive trees and the production of olive oil being in the foreground, always using tradition but also a modern perspective.

MONOVARIETAL - VARIETY: KORONEIKI

Balanced on the nose and mouth with aromas such as tomato, olive and artichoke leaves.

*Ideal pairing with:
grilled vegetables, white cream cheeses and green salads.*



250 ml - bottle - 20.80 €
500 ml - bottle - 38.20 €
20 ml - olive oil tasting - 2.50 €





7

The Fruity SOLIGEIA

CORINTH - PELOPONNESE

In the area of Soligeia Corinth, Manaki has the first word from 1932 until today...

The long-standing family tradition of 4th generations, combined with the most modern methods followed in all stages of production, ensure the excellent quality of olive oil with Soligeia creating its own trend.

The cultivation of the Manaki variety in Corinth is timeless... as its personality is timeless and unique...

A “fruity” variety that the Corinthian land loves especially, which rises outstandingly and at high altitudes, a feature that other varieties do not have, giving an extra virgin olive oil that figures high, that is distinguished and that is gaining more and more fans.

MULTIVARIATE - VARIETY: MANAKI - KORONEIKI

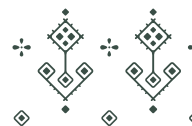
Balanced extra virgin olive oil with moderate intensity of bitterness and spicy with the aromas of basil, rosemary and green banana to insist and characterize it.

*Ideal pairing with:
white cream cheeses, white meat, legumes and seafood*



250 ml - bottle - 13.40 €
500 ml - bottle - 19.80 €

ΕΛΛΗΝΙΚΗ
ΠΡΟΙΟΝΤΑ



8

The clean and pure BLACKBIRD **ALYFANTA - LESVOS**

A native of Lesvos, whose producers could not imagine life and the daily table without olive oil... From cultivation and harvesting to storage, immediate oiling and bottling, the whole process honors and protects the olive, its juices, aromas, longevity and incomparable antioxidant properties.

In the olive groves, the harmonious coexistence of the two varieties, Adramytini and Kolovi, generously offers the most special features that impress.

In the area of Alyfanta of the N.E. Mytilene, a semi-mountainous spot with a humid climate and generous sunshine, history is written simply exceptionally.

MULTIVARIATE - VARIETY: ADRAMYTINI & KOLOVI

*Complex and special with a strong profile and balanced in style.
With aromas of herbs, artichoke, tomato leaves and green almond
in the foreground.*

*Ideal pairing with:
boiled or grilled shrimp, seafood, legumes and grilled vegetables.*



250 ml - bottle - 9.40 €

500 ml - bottle - 14.20 €

20 ml- olive oil tasting- 2.50 €



HALKIDIKI - MACEDONIA

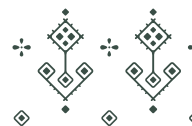
High-quality olive oil featuring the Halkidiki chondrolia variety has a rich flavor profile, early harvest, low acidity and an excellent concentration of vitamin E. Memories over time transformed into experience which, combined with a strong vision, gave birth to the most exceptional product, MARMARO.

*Rich character with strong notes of grass, apple.
Banana and tomato peel.*

100 ml - bottle - 9.80 €

500 ml - bottle - 24.80 €

20 ml- olive oil tasting- 2.50 €



10

Innovative **ARGILOS****KAVALA - MACEDONIA**

The unique olive oil from the region of Kavala is special and extroverted, it introduces its own personality. Respecting the tradition but with the view that it revolves around the most modern methods in the world, it makes a great leap by offering one of the most “high” (quality ?) extra virgin olive oils.

Behind the label lies a clear vision which has to do with the protection of the special environment of the olive tree in Greece as well as the preservation of unique and original cultivation and production conditions.

MONOVARIETAL - VARIETY: KORONEIKI

Moderate intensity of bitter and spicy with rich aromas on the nose such as grass, tomato, almond, apple and olive leaves.

*Ideal pairing with:
green salads, grilled vegetables, fish fillets and smoked meats.*



100 ml - bottle - 7.20 €

500 ml - bottle - 16.40 €

20 ml - olive oil tasting - 2.50 €





11

The imaginative KONOS

ALEXANDROUPOLI - THRACE

In the northernmost part of Greece, the local variety Makris emerges through the lush traditional olive groves of the family with olive trees older than 200 years and younger.

A heritage as sacred as the fruit! The table olives are processed in a natural way and the final products of high nutritional value, testify to the special characteristics of the Makris variety and the Konos hill that tells a rich story with high ingredients.

MONOVARIETAL - VARIETY: MAKRIS

Intricate aromatic profile as well as complex aromas of green and ripe fruit, flowers, almond, fresh walnut and ripe fruit evoke the sensations.

*Ideal pairing with:
legumes, fatty fish, poultry fillets and raw vegetables.*



250 ml - bottle - 21.90 €
500 ml - bottle - 30.40 €
20 ml - olive oil tasting - 2.50 €

11

FOOD PAIRING

Shepherd's Handbag

Handmade hot bread with extra virgin olive oil Argilos

Shepherd's Handbag

Handmade hot wholemeal bread with bran with extra virgin olive oil
Dias

Cost: 10 euros

Hot bread (rustic and whole wheat),

3 different extra virgin olive oils

3 different greek tapas

Cost: 14,80 ευρώ

