



Sourcing Greece. Directly.

Premium Delicacies

Bottarga, marinated fish, sea salts — Greece's finest.



PREMIUM DELICACIES

Sourcing Greece. Directly.

The rarest of Greek produce

A curated selection of high-end Greek delicacies combining traditional processing with distinctive Mediterranean character. From prized grey mullet bottarga to marinated fish fillets and natural sea salts — products designed for fine food retail, specialty delis and high-end foodservice.

01

**Bottarga
& Roe**

02

**Marinated
Fish Fillets**

03

**Sea Salts
& Blends**

04

**Gift &
Premium**

BOTTARGA & ROE PRODUCTS

01

The truffle of the sea — a prized Greek delicacy with ancient roots.

WHOLE

Grey Mullet Bottarga

Whole dried & cured roe sac. The most prestigious form — complex, briny depth. Sliced thinly or grated over pasta, risotto and seafood.

POWDER

Bottarga Powder

Finely grated mullet bottarga. Ready-to-use for chefs and home cooks — the fastest route to authentic bottarga flavour in any dish.

PDO

Greek Avgotaraho (PDO)

Traditional Greek bottarga from the Messolonghi lagoon. Coated in natural beeswax — richer, more amber, with a uniquely Greek terroir.

LIMITED

Limited Edition Bottarga

Small-batch, seasonally selected for superior size and quality. A collector's product for fine food retail, gifting and gastronomy.



FROM THE GREEK SEA

02

Marinated Fish Fillets

Traditional Greek marinated fish — hand-filleted, cured in olive oil and aromatics. An authentic product for fine food delis, tapas bars and specialty retail.

● Sardine (Sardela) Fillets

Hand-filleted · cured in olive oil & herbs

Tender sardine fillets marinated in extra virgin olive oil with Mediterranean herbs. Bold, briny flavour — a meze staple.

● Anchovy (Gavros) Fillets

Silver anchovy fillets · salt-cured & packed in oil

Greek anchovies — one of the Mediterranean's most prized fish. Intense, complex umami. Essential for chefs and discerning pantries.

● Mackerel (Skoubri) Fillets

Rich Atlantic mackerel · olive oil & lemon

Meaty, omega-3 rich mackerel fillets in a light citrus-herb marinade. A premium, versatile product across retail and foodservice.



SEA SALTS & SPECIALTY BLENDS

03

Harvested from pristine Greek waters — pure, mineral-rich, artisan.

NATURAL

Premium Natural Sea Salt

Coarse & fine · traditional solar evaporation

Harvested from clean Greek coastal waters using traditional solar evaporation. Mineral-rich, unprocessed, with a clean pure taste. Available coarse or fine.

FLEUR DE SEL

Natural Fleur de Sel

Hand-harvested salt flowers · limited seasonal yield

The most prized salt in the world — delicate crystals skimmed from the surface of salt flats. Ethereal texture, complex flavour. A premium pantry essential.

SPECIALTY

Sea Salt Bottarga Breeze

Sea salt blended with Greek bottarga — a signature flavour

An innovative house blend — natural sea salt infused with grey mullet bottarga powder. Deeply umami, intensely Greek. Exceptional for gifting and fine food retail.



FULL PRODUCT RANGE

The complete Premium Delicacies lineup at a glance.

BOTTARGA & ROE

- Grey Mullet Bottarga
- Bottarga Powder
- Greek Avgotaraho (PDO)
- Limited Edition Bottarga

MARINATED FISH

- Sardine (Sardela) Fillets
- Anchovy (Gavros) Fillets
- Mackerel (Skoubri) Fillets

SEA SALTS

- Premium Natural Sea Salt
- Natural Fleur de Sel
- Sea Salt Bottarga Breeze

PACKAGING & POSITIONING · Retail-ready luxury packaging · Giftbox formats available · Private label on selected products · Fine food, deli & specialty retail channels

WHY PARTNER WITH US

- **Direct producer pricing**

Without the operational complexity

- **One point of contact**

Full support from sourcing to delivery

- **Flexible & tailored**

Retail, fine food or gifting — we adapt

- **Strong product expertise**

Deep knowledge of Greek delicacies, bottarga & premium positioning

- **Reliable execution**

Consistent quality and seamless communication

OUR PROMISE

**Authentic Greek
Products.
Reliable Sourcing.
Peace of Mind.**

Let's Work Together

Your direct line to Greek producers.

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