



About Zait & Zaatar

(Arabic for Extra Virgin Olive Oil & Thyme Mix)

We offer two grades of iTQi and Great Taste Award-Winning Zait and Zaatar: Evoo and Sinolea. Both grades of oil come from half-green olives that are hand picked and stone crushed. The Evoo is extracted using a centrifugal first cold pressed method which is then filtered while the Sinolea is extracted using a natural cold drip method and is unfiltered. Our range now includes 3 Infused oils: Lemon, Chilli, and Basil, all of which are made from the Evoo range.

Together with our herb mixes Zaatar (made primarily from thyme, sesame seeds and sumak) and Dukka (made primarily from coriander, sesame seeds and sumak) they make the perfect dips for lovers of fine food and those who care about the origin and purity of the foods they consume. Our delicious oils make ideal gifts for foodies as they are presented in elegantly packaged bottles, ceramic jugs, dipping pots, and packaged in jute bags, fancy cartons and presentation boxes.

Check out our latest addition: Manna from Heaven!

How to Eat Zait & Zaatar or Dukka

All of our oils can be eaten simply as appetisers by dipping a piece of bread into the oil and then optionally into the Zaatar or Dukka, or just drizzled over salad, houmous, cheese, yoghurt, vegetables, and as marinade or dressing over fish, chicken, lamb, etc..

Care Instructions

The shelf life of the oils varies between 1 and 2 years depending on how they are stored. They should be kept below 20°C, away from light and heat. Once opened, they are best consumed within 3 months.

How to Order

Phone Orders: 020 8661 9695

For information about the oils: www.terra-rossa.com

Resellers: www.terra-rossa.com/resellers.asp



Extra Virgin Olive Oil & Thyme
from Jordan

An Original
Olive Oil
from an Exceptional
Origin

تيرا
روزا
TERRA
ROSSA

Zait & Zaatar

(Arabic for Extra Virgin Olive Oil & Thyme Mix)

Product Price List

Terra Rossa Jordan Limited

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Fax: 020 8661 9295

info@terra-rossa.com

www.terra-rossa.com



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Lemon
Infused Oil



Zaatar
Oat Bites



Evoo



Sinolea



Zaatar



Sinolea
& Zaatar

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Prices are subject to change without notice.

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| | Jordanian Hamper 100g Zaatar, 65g Dukka, 2 Dipping Pots, Zaatar Bites & Jordanian Sweets. Classical: with Red Wine & Sinolea £49.74 Infused: with Lemon, Basil & Chilli Oils £53.50 |
| | Sweets in Jordanian or Organza bags 350g Sugar Coated Almonds: £7.99 or £5.85 280g Raha & Nougat: £7.25 or £5.29 240g Glacé Fruits: £6.33 or £4.65 280g Manna from Heaven: £6.98 or £4.96 |
| | Sinolea & Red Wine Dipping Kits Oil, Saint George Wine & 100g Zaatar in Jute Bag. 250ml Sinolea, 37.5cl Wine: £19.80 500ml Sinolea, 75cl Wine: £29.82 |
| | Corrugated Carton 500ml Evoo or Sinolea in Fancy Evoo: £11.87 Sinolea: £15.40 1 of each: £23.95 |
| | Zait & Zaatar in Fancy Carton Handmade Jug, 250g Zaatar and 2 dipping pots: £25.18 Jug only: £12.95 |
| | 250ml Oils Jute Dipping Kits Oil, 2 dipping pots & 100g Zaatar in Jute Bag. Lemon, Basil, Chilli: £16.96 Evoo: £15.45 Sinolea: £16.99 |

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| | Zaatar Oat Bites Oat Biscuits with Evoo, Cheddar Cheese & Thyme 150g packet: £2.50 Winner of a Gold Great Taste Award 2007 |
| | Zaatar, Dukka & Dipping Pots 2 dipping pots & 100g Zaatar: £9.34 Jordanian / Palestinian pots: £3.55 100g Zaatar bag £2.75 65g Dukka tub £2.75 Zaatar is Winner of a Gold Great Taste Award 2006 |
| | Saint George Zmout Jordanian Red Wine Ideal accompaniment to Zait & Zaatar, red meat, salads and cheese. Cabernet Sauvignon & Pinot Noir 37.5cl: £9.28 75cl: £13.93 Saint George Zmout Jordanian Red Wine |
| | Lemon, Basil & Chilli Infused Extra Virgin Olive Oil All 3 in Fancy Carton: £20.96 250ml each: £6.95 Basil: £6.95 Chilli: £6.95 |
| | Evoo - 1st Cold Pressed & Filtered Extra Virgin Olive Oil 250ml: £5.46 500ml: £8.96 Winner of a Gold Great Taste Award 2007 Cook, Drizzle and Dipping Oil |
| | Sinolea - Cold Dripped & Unfiltered Extra Virgin Olive Oil 250ml: £6.97 500ml: £12.49 Winner of a Gold Great Taste Award 2006 Drizzle, Dip and Finishing Oil |