

TASTE IS MORE THAN A SENSATION.

At Fresh, we have created a distinctive
olive oil tasting experience for our guests.

FRESH

T A S T E
E A R T H

ARE YOU READY TO EXPLORE GREECE THROUGH TASTE?

An immersive olive oil tasting experience inspired by the Greek land, its regions, and its food culture.

TASTE up to 5 distinct varieties of extra virgin olive oil from diverse Greek regions, including 2 varieties from our Fresh Farm.

LEARN the official olive oil tasting technique.

REALIZE the differences between an extra virgin olive oil, a seed oil and a defective olive oil, as well as many myths and truths about them.

DISCOVER the secrets behind their unique flavors

FAMILIARIZE yourself with the correct ways of storing olive oil.

FRESH

OLIVE OIL TASTING SELECTIONS

Every Friday at Fresh Hotel

CORE TASTING

3 Olive Oil varieties, Duration: 45-60' at 10:30am, 80€ per person

EXTENDED TASTING

5 Olive Oil varieties, Duration: 90' at 13:00pm, 120€ per person

GASTRONOMY EXPERIENCE

5 Olive Oil varieties followed by fine dining olive oil pairing experience

Duration: 180' at 19:00pm, 220€ per person

Limited availability

Advance reservations required at
guestrelations@freshhotel.gr



T A S T E
E A R T H

GASTRONOMY EXPERIENCE MENU

Amuse bouche

Sea bass tartare with citrus fruits, chives, cucumber and ginger – Elaikos Olive Oil

Salad

Cherry tomatoes, spring onion, capers, fresh herbs, carob rusks and “Tsalafouti” cheese – Prestige Olive Oil

Starter

Grilled octopus with bean purée, herb oil, and pickled onion – Argilos Olive Oil

Main course

Black Angus rib eye with stew sauce and baby potatoes with fresh rosemary – Fresh Olive Oil

Dessert

Chocolate mousse with olive oil and Aegina pistachio crumble – Esti Olive Oil



F R E S H

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