GRAZA

A SHORT, VERY BIASED PRESENTATION

Extra virgin olive oil makes everything better.



Fresh, single-origin, and in a squeeze bottle. Let us explain.

THE PREMISE

Yes, everything.

Most of us treat olive oil like a cooking fat: grease the pan, forget about it. But fresh extra virgin olive oil is an ingredient. It’s grassy, peppery, a little buttery, and a good squeeze makes food taste more like itself.



Chips, bagels, schmear. All better.

100% PICUAL OLIVES

FROM JAÉN, SPAIN

NEVER BLENDED



1:00 PM —— LUNCH

Sandwiches, but louder.

Stack it high, then give the whole thing a long squeeze of Drizzle. The oil soaks into the bread and wakes up everything inside. Same sandwich, way more sandwich.

● FINISH WITH DRIZZLE

4:00 PM —— SNACK

Dips deserve a puddle.

Swoosh a thick dip into a bowl, make a well in the middle and fill it with Drizzle. Every chip comes up with a little of both. Peppery, creamy, gone in five minutes.

● FINISH WITH DRIZZLE





7:00 PM —— DINNER

Grill it, roast it, sear it.

Sizzle is mellow and happy around heat, with a smoke point around 410°F. Toss skewers and veg in it before they hit the grill. Then squeeze a little Drizzle over everything at the table.

- COOK WITH SIZZLE
- FINISH WITH DRIZZLE

10:00 PM —— DESSERT

Yes, on ice cream.

Vanilla, a big swirl of Drizzle, a pinch of flaky salt. Fruity, peppery, salty-sweet. We liked it so much we put it on an ice cream cart.

● FINISH WITH DRIZZLE



Things it makes better

(a partial list)



01	~~Sandwiches~~	07	Pasta	13	Steak
02	~~Dips~~	08	Pizza	14	Tomato toast
03	~~Grilled shrimp~~	09	Burrata	15	Greek yogurt
04	~~Vanilla ice cream~~	10	Brownies	16	Chocolate cake
05	Fried eggs	11	Soup	17	Grilled cheese
06	Popcorn	12	Roast potatoes	18	Salad (obviously)



Crossed off = already covered. The rest is homework.

Two oils. Use both. Use a lot.



FINISHING OIL

"Drizzle"

Early harvest, in October

Bold, grassy, peppery

For dipping, dressing and finishing

Made for eating, never heating.



COOKING OIL

"Sizzle"

Peak harvest, Nov–Jan

Mellow and smooth

For roasting, searing and baking

Use it every day, in every way.

Both are

- 100% PICUAL OLIVES
- FROM JAÉN, SPAIN
- NEVER BLENDED
- PICKED AND PRESSED THE SAME SEASON

ALWAYS FRESH
GRAZA.CO
NEVER BLENDED



GRAZA

Squeeze it on everything.

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