

TRATA

The Greek Seafood Expert

**Natural wood-fired
smoking in every bite!**

An innovative production.
A tradition of taste.



Unique • Innovative • Natural

The tuna is smoked naturally,
with a mixture of beech, oak and fir
at low temperatures, continuously checked
while it's being smoked,
in order to ensure a balanced taste.





"Mild" vegetable oil, is added to create an outstanding product for tuna lovers.



Smoked tuna combined with lentils and various selected vegetables create a nutritional meal.



A complete meal including the popular superfood quinoa, and smoked tuna.



The addition of spicy red pepper and chili flakes gives a slightly spicy taste.



The nutritional beans combined with smoked tuna, create a wholesome meal.



By adding lemon and oregano we create a unique product for tuna lovers.

