

# Culinary escapade in the heart of an olive grove in the Mahdia countryside



**Enjoy a culinary experience combining traditional farming methods and international gastronomy!**

In the heart of Mahdia's olive groves, Swanina offers a land-sea culinary program with olive oil as the star ingredient in surprising gastronomic combinations. A day of culinary and olive-growing discovery in an exceptional natural setting, where you'll enjoy meeting craftsmen and tasting traditional and international dishes.

Period: All year round

Duration: one day

Participants: 2 to 20 people maximum

Level: all levels

Languages: Arabic, French, English, Iranian

Location: Swanina, Mahdia

Transport and accommodation: not included in the experience.

### Your host: Emilia Taghizadeh

Emilia is passionate about nature. She chose to settle in the countryside, on a small estate planted with olive trees on the outskirts of the town of Mahdia. She excels in the sublimation of local produce in dishes inspired by her oriental origins in Iran and Turkey. Together with Sana Hafsa, CEO of Swanina, they propose this culinary and solidarity-based experience that they have designed with local agricultural artisans to showcase their products in surprising gastronomic combinations.

### Highlights of the experience



- Unique ecological and natural setting;
- Immersion in an olive-growing estate in Mahdia ;
- Discover local products;
- Discover local and international recipes;
- Tasting of local and international products and dishes;
- Conviviality and sharing guaranteed.

### Ideal if you're looking for activities for...

- Families with children ;
- Couples getaways ;
- Solo travelers ;
- Retirees;
- Your company's employees and partners;
- Those who love culinary experiences.

### Ideal if you're looking for activities for...

- Relax;
- Recharge your batteries in nature ;
- Eating healthy & tasty,
- Travel to the heart of the flavors of the olive tree and its friends.

### The spirit

If you love nature and delicious food, we invite you to experience unique moments on our estate. This eco-culinary experience immerses you in an ecological setting in our beautiful olive grove. It's an opportunity to try and taste local produce and special gastronomic combinations, both local and international, while showing solidarity with the men and women who work hard to preserve local varieties and perpetuate the know-how associated with our region's local produce.





### We've got you covered...

After your arrival at the estate and a chat about the region and our estate, we'll set off together for a short stroll through the olive groves. You'll see the different varieties of olives we produce and meet our team. Men and women who care for our trees and their fruit with passionate love.

After a tasting of our products, I invite you to a lunch that will take you on a gastronomic journey through local and international flavors.

### Price

- On request.
- Prices include: organization of the experience, tour, tasting and lunch.
- Prices do not include: transport, insurance.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult host.

### Recommendations for running the experiment smoothly :

- Arrange private transport and follow the geolocation ;
- No more than 20 people per activity;
- Book 48 hours in advance.

### Contact us

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