



A DELI LIKE NO OTHER

Plant-based deli. Made with regional organic ingredients. Naturally processed. With no additives. Ever.

grashka.co

REBUILDING THE PLANET BY REBUILDING THE FOOD SYSTEM.

We believe a responsible food system can save our future. That's why we're making a model to prove it.

BUT, IS FOOD BROKEN?

As veterans of the food industry and descendants of farmers, we've come face-to-face with a difficult reality: food is wrecking our planet. Every year, bad farming erodes 3.4 tons of fertile soil-for every human on Earth. Pesticides and fertilizers wipe out biodiversity. And animal agriculture is eating up 83% of our farmland.

Add to this the fact that huge supply chains are vulnerable to climate change-and we have a broken system-**But, it doesn't have to be this way.** We can have a food system that treats resources responsibly. That builds healthy soil. And traps more carbon. One that protects biodiversity. And makes us climate-resilient.

The problem is, we can't wait for the current model to catch up. Which is why we made our own.



THE GRASHKA MODEL



We're creating a new kind of food economy for our region. One that brings you the most responsibly-made, wholesome plant foods available. And is built with the future in mind.

- SOURCED WITHIN 1000 KM
- PROTECTS SOIL HEALTH
- ORGANIC & REGENERATIVE
- 100% PLANT-BASED
- CLIMATE-RESILIENT
- NUTRIENT-DENSE FOOD



Our Oyster mushroom is the product of the typical circular production model. Based on the locally grown straw, purchased from our organic farmers, we produce the substrate for mushroom production. This production process is innovative and sustainable in all aspects, as CO2 emission in our technology is totally excluded and energy consumption decreased by 95% in comparison with the mainstream technology. After harvesting, the spent substrate is sent to the milk cows farmers to be used as a supplement of animal nutrition. The final product, the oyster mushroom, we process into a wonderful tasty product which, when you use, you really contribute to our fighting for a truly sustainable world.

CIRCULAR → ORGANIC MUSHROOM FARM



A CULTURE WORTH CULTIVATING

Going beyond sustainable toward 100% regenerative. We're partnering with farmers who prioritize soil health and climate resilience. Through regenerative techniques, they rebuild and re-wild the land they harvest from, leaving it better than they found it.

SHORT SUPPLY CHAINS → RESILIENT COMMUNITIES

By supporting regional farms, we're building local food systems that can withstand climate change and thrive long-term. We're also creating our own regenerative and agricultural projects to guarantee sustainable sourcing in the future.

INTENTIONAL INGREDIENTS

We use crops like hemp, buckwheat, chickpea, and mushroom because they grow exceptionally well in continental Europe. They're also great for your health, containing large amounts of plant protein and essential micronutrients.

HUMANE FOR HUMANS TOO

Our direct-trade model lets us carefully vet our partners. This way we're sure they treat the land and their employees with respect. Also, we sometimes make new friends.

NATURAL PROCESSING. NO ADDITIVES.

Our ingredients speak for themselves. That's why we don't heavily process or favor with additives. Through the ancient arts of fermentation, dehydration, and smoking, we enhance the taste and health benefits only found in quality produce.

RESPECTING THE PLANT-KINGDOM

We take the term "plant-based" to heart. That's why we don't try to mimic animal products. Instead, through natural processing, we elevate high-quality plant-based flavors to even greater heights.



GOURMET FLAVOR. MADE SIMPLE.

To us, delicatessen means comfort, ease, and satisfaction. That's why you can enjoy our nutritious plant-based foods with little to no preparation.

Plant-based deli of tom

li of tomorrow — Plant

ant-based deli of tomorrow

CLASSIC DELICATESSEN

Savor the richness of our plant-based proteins, bursting with flavor and nutrition to power your day.

→ BUCK CLASSIC

→ BUCK SPICY

→ CHIKO CLASSIC

→ CHIKO MEDITERRAN

→ CHIKO CUBES IN OIL

→ BEAN

→ PATE

→ TOFU CLASSIC

→ TOFU SMOKED

→ TEMPEH CLASSIC

→ TEMPEH SMOKED

→ OYSTER JERKY

→ KIMCHI Mildly



BUCK

Organic smoked
buckwheat roll in
classic and and spicy
flavour

BIO BUCKWHEAT	
Origin Slovenia	<small>Fagopyrum esculentum, m</small>
The path of the raw material to production (km): 57	
REGIONAL AGRICULTURE	

CHIKO Classic

Organic fermented
chickpea block with
hulled hemp seeds

BIO CHICKPEA

Origin **Italy**

The path of the raw **740**
material to production (km):



Cice r Arstetnum

REGIONAL AGRICULTURE





CHIKO

Mediterran

Bio fermented chickpea block with extra virgin oil, dried tomato and mediterranean spices

A creamy, versatile companion and natural source of probiotics. Made from fermented chickpeas.

BIO CHICKPEA		
Origin		Italy
The path of the raw material to production (km):		740
REGIONAL AGRICULTURE		



BIO FERMENTIRANO
SKOPROM SUHIM PLOST
EKSTRA DEVIŠKIM OLJEM



CHEIKO

mediteran

- 100% rastlinski izdelek
- Fermentirano živilo
- Vir beljakovin in prehranskih vlaknin
- Brez eksotičnih olj in umetnih aditivov

Povrsto: **EKO ČIČERIKA**
Pot avtorine do proizvajalca: **Italija 740**
REGIONALNA PRIDELAVA SUROVIN



PLANT-BASED DELI OF TOMORROW

CHIKO

Cubes in oil

Chiko cubes marinated
in olive oil with
garlic and herbs

BIO CHICKPEA		 Cicer Argetinum
Origin	Italy	
The path of the raw material to production (km):	740	
REGIONAL AGRICULTURE		



BEAN

Bio fermented borlotti
bean spread spread
with horseradish and
mustard seeds

 Phasolus vulgaris	BORLOTTI BEAN
	Origin: Italy
	The path of the raw 740 material to production (km)

REGIONAL AGRICULTURE





PATE

Smoked spread with oyster mushroom, sweet potato, muscat squash

 Pleurotus ostreatus	BIO OYSTER MUSHROOM
	Origin Slovenia
	The path of the raw 98 material to production (km):
	REGIONAL AGRICULTURE

TOFU

Organic tofu in classic and smoked flavor

BIO SOYA

Origin **European Union**



Glycine ma x

REGIONAL AGRICULTURE





OYSTER JERKY

Organic, smoked and
dehydrated oyster
mushroom

Pleurotus ostreatus	BIO OYSTER MUSHROOM
	Origin Srbija
	The path of the raw material to production (km): 0
REGIONAL AGRICULTURE	



"Mushrooms can feed and enlighten you -
even possibly help save the world."
- Dr. Paul Stamets -



BIO DIMLJEN BUKOV OSTRIGAR

OYSTER mushroom jerky



- 100% rastinski izdelaček
- Vir beljakovin in prehranskih vlaknin
- Brez okostilnih olj, umetnih arom in procesiranih beljakovin

Pleurotus ostreatus	EKO BUKOV OSTRIGAR
	Poreklo Srbija
	Puti surove do proizvodnje: v km 0
REGIONALNA PRIDELAVA KAKOVOSTNIH SUROVIN	
50g	

100% BUKOV & PLANT-BASED DEHYDRATED OYSTER MUSHROOM'S PLANT-BASED DECI

KIMCHI

Mildly spicy lacto-fermented vegetables

CHINESE CABBAGE

Origin **Slovenia**

The path of the raw material to production (km) **70**

REGIONAL AGRICULTURE



Brassica rapa



FROZEN FAVOURITES

Step into the warmth and comfort of our home kitchen, where we've crafted a line of frozen dishes that embody the spirit of tradition and the promise of the future. Each recipe is a labor of love, infused with rich flavors and time-honored techniques that have been passed down through generations.

→ BUREK

Crunchy pulled pastry filled with fermented chickpea cream

→ PIZZA NORDIK

Chickpea pizza dough, fermented borlotti bean cream with horseradish, smoky oyster mushroom, capers, white onion

→ PIZZA PEPPE

Pizza dough with sprouted rye, fermented chickpea cream, spicy buckwheat roller, tomato sauce, olives, basil

→ BUCKWHEAT DUMPLINGS

Sweet pastry with hazelnut and fermented chickpea cream

BUREK

Crunchy pulled pastry
filled with fermented
chickpea cream





PLANT-BASED DELI OF TOMORROW PLANT-BASED DELI OF TOMORROW PLANT-BASED DELI OF TOMORROW PLANT-BASED DELI OF TOMORROW

Burek pečemo v pečici na priloženem pladnju ali na peki papirju. Ob zlato-rjavem videzu bo nudil slasten hrustljav užitek.

- 30-40min
- 30-35 min (180-200°C)

Neto količina: 720g

PEKARNA PEČJAK + GRASHKA

BUREK

S FERMENTIRANO ČIČERIKINO KREMO



- S ponosom ustvarjeno v Sloveniji
- 100% slovenska moka
- Jed s tradicijo, recept z mislijo na prihodnost

PIZZA NORDIK

Chickpea pizza dough,
fermented borlotti bean
cream with horseradish,
smoky oyster mushroom,
capers, white onion





100% RASTLINSKA

PICA

nordik

Testo za pīco s čīčerikino moko,
krema iz fermentiranega borlotti fižola in hrena,
dīmljen bukov ostrigar, kapre, bela čebula.



100% rastlinski izdelek

Regionalno pridelane sestavine

Brez umetnih aditivov

PLANT-BASED DELI

GRASHKA PLANT-B



PIZZA PEPPE

Pizza dough with
sprouted rye, fermented
chickpea cream, spicy
buckwheat roller,
tomato sauce, olives,
basil



100% RASTLINSKA

PICA

peppe

Testo za pice s kaljeno ržjo,
fermentirana čičerikina krema, pikanten ajdov valj,
paradižnikova mezga, olive, bazilika.



PLANT-BASED DELI

GRASHKA PLANT-B

-  100% rastlinski izdelek
-  Regionalno pridelane sestavine
-  Brez umetnih aditivov

BUCKWHEAT DUMPLINGS

Sweet pastry with
hazelnut and fermented
chickpea cream



BETA PRODUCTS

Step into our experimental kitchen, where we're on a mission to discover the next mushroom or fermentation. We're constantly pushing boundaries of what's possible, exploring new ingredients and combinations to bring you a taste experience like no other. Come and try.

→ BUCKWHEAT BLOCK WITH REFOSCO AND BLACK PEPPER

Buckwheat smoky block with refosco, black pepper and beetroot juice - 200g

→ MAYO WITH BORLOTTI BEANS

Borlotti bean mayonnaise with garlic and mustard seeds - 200g



MAYO

Borlotti bean
mayonnaise with garlic
and mustard seeds

 Phaseolus vulgaris	BORLOTTI BEAN
	Origin: Italy
	The path of the raw 740 material to production (km)
REGIONAL AGRICULTURE	





BUCKWHEAT BLOCK

Buckwheat smoky block
with refosco, black
pepper and beetroot
juice

BIO BUCKWHEAT	
Origin	Slovenia
The path of the raw material to production (km):	57
REGIONAL AGRICULTURE	

PLANT-BASED DELI OF TOMORROW

Ajdov blok
z refoskom
in poprom



NETO
KOLIČINA: **250 g**



BETA
PRODUKT

UPORABA: Primerno za takojšnje zaužitje.
Za ideje in recepte obišči www.grashka.co.
SESTAVINE: Voda, ajda* 20%, rdeče vino refosk
20% (vsobuje sulfite), sok rdeče pese, sončnično
olje, čebula*, jodirana sol, česen*, črni poper
0,3%, sladka rdeča paprika*, aroma dima,
majaron*, piment, muškadni orešček, janož
(*iz ekološke pridelave).
HRANJENJE: Hraniti pri temperaturi od +4 °C do
+8 °C. Po odprtju porabiti v enem tednu.
ALERGENI: Sulfiti, možne sledi sezama in zelene.

POVPREČNA HRANILNA VREDNOST NA 100 g:
Energijska vrednost 901kJ / 215 kcal; Maščobe
11,1 g; od tega nasičene maščobe 1,2 g; Ogljikovi
hidrati 23,6 g; od tega sladkorji 2,1 g; Prehranske
vlaknine 3,8 g; Beljakovine 4,1 g; Sol 1,8 g

LOT:

UPORABNO NAJMANJ DO:



PROIZVAJA IN
DOBAVLJA:
Graska d.o.o.
Graška Gora 21
2381 Podgorje pri
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www.grashka.co



WANT TO BRING OUR MODEL TO YOUR COMMUNITY?

Our mission is to create parallel communities based on responsible farming and short supply chains. If you want to replicate our business model, become a partner farm, distribute products in your region or even learn our (secret) recipes, we'd love to talk.

Send a letter: info@grashka.co



Certificates / Standards



AGRO
BIZNIS
NAJBOLJIŠI
PODJETNIK
U KMETUJU 2022



**We realize Oyster
Mushroom Jerky and
Fermented Chickpea
Blocks may generate a
few questions... So
don't be shy. Reach out
and we'll answer!**

Graska d.o.o.
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Slovenia

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