

A Taste for Every Palate,
a Benefit for Every Body.



*Classic
Sauerkraut*

Tangy Tradition,
Timeless Benefits.

40 SAR



*Non-Spicy
White Kimchi*

Mildly Delicious,
Wildly Beneficial.

45 SAR



*Spicy Red
Korean Kimchi*

Bold Flavor,
Gut-Loving Fire.

55 SAR



*Italian
Fermented
Giardiniera*

Mediterranean Zest,
Probiotic Richness.

45 SAR

DID YOU KNOW?

Fermentation naturally
enhances the nutritional
value of vegetables.



"The Gut Garden," a collection
of meticulously crafted
fermented vegetables bursting
with flavor and teeming with life.
We've taken nature's finest
produce and transformed it
through REAL fermentation.

Forget bland sides – embrace a
symphony of tangy and savory
notes that will invigorate your
meals and nourish you from
within.



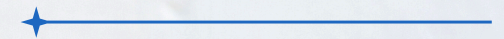
FERMENTINA

Blooming with Flavor,
Rooted in *Health*.



THE GUT GARDEN

Explore our range of
fermented vegetable products





FOR THE HEALTH CONSCIOUS

Looking for effective ways to support your overall health.

FOR THE FOODIE

Eager to explore new and exciting flavors that elevate your meals.



Nourishment for
every lifestyle.

FOR THE GUT LOVERS

Recognizing the link between gut health and overall vitality.



FOR THE NATURAL SEEKERS

All-natural goodness that helps achieve a better YOU.



READY TO TASTE THE **DIFFERENCE?**

Begin your journey to a happier, healthier gut. Experience the vibrant flavors and incredible benefits of our handcrafted fermented vegetables.



Incorporating **The Gut Garden** into your diet can offer a wealth of benefits:

- ✓ Supports a healthy gut microbiome
- ✓ Enhances digestion
- ✓ Boosts immunity
- ✓ Rich in vitamins and minerals
- ✓ Adds delicious flavor to your usual meals

SEND US A MESSAGE
ON WHATSAPP

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CHECK OUT OUR
WEBSITE

www.fermentina.me