

## Patés in sterilized 100gr. glass packaging

12 units/box. - Weight/unit: 100 gr. Keep in a cool and dry place.

Expiration date: 18 months.

### Meat Patés



#### Deer with Pedro Ximenez Wine Paté :

This deer paté is an exquisite combination of liver, fresh venison and extra virgin olive oil. Creamy paté with a sweet wine note. Ideal to spread on crackers or bread.



#### Pheasant and Truffel Paté:

Our pheasant and truffle paté is rich and elegant, expertly blended with extra virgin olive oil. It is perfect to spread on crusty bread or served as snack. It will go well with all kind of cheeses, young and mature.



#### Iberian Paté with Cherry:

This is a surprising and delicate combination of the classical Spanish Iberian paté and the innovative and fresh touch of the cherry. The perfect example of nouvelle cuisine based on tradition. It is perfect as an appetizer on a slice of bread.



#### Iberian Paté with Orange:

Orange gives this paté a special touch that will delight your diners. It can be served on a slice of bread, with grissini or filling some cherry tomatoes with it.



#### Pedro Ximenez Paté:

Thanks to the Pedro Ximenez wine, this paté has a soft and sweet taste. Well rounded, vigorous and with a perfectly balanced flavor.



#### Iberian Paté with Paprika:

This paté has three shades of flavor perfectly ordered: sweet at first, then smoked and ends with a mild spicy taste. Simply spectacular.



### **Spicy Iberian Paté:**

Spicy foods are today just one of the many options we have at our disposal in world cuisine. The spicy food has a high concentration of vitamin C which stimulates the production of endorphins, the proteins of pleasure.



### **Wild Boar and Mushrooms Paté:**

The Wild Boar with Mushrooms Paté is a high quality product. It has a very smooth and creamy texture and it will produce an intense and suggestive reaction in your mouth. It is just delicious on a thin toast accompanied by some raisins.



### **Baked Lacon Paté:**

The roast and smoked pork gives this paté an unmistakable intensity for its aroma and flavor. Healthy and tasty, this Baked Lacon Paté provides the necessary balance to your diet. Best served warm.



### **Black Pudding and Pine Nut Paté:**

A very subtle paté. Its texture is smooth but the flavor and aroma are just explosions of flavor shades in your mouth. The combination of softness and elegance is a work of culinary art. Best served warm.



### **Duck Paté:**

Discover the most authentic duck flavor. Made from duck liver and according to our traditional recipe. The Duck paté is considered a delicacy. Besides, its mild and delicate flavor leaves no palate indifferent.



### **Wild Partridge Paté:**

Wild Partridge paté has the characteristic flavor of the hunting patés. Exquisite deli product, with a soft texture and a smooth and excellent taste.



### **Secreto Iberico Paté:**

Secreto Iberico is a very well known piece of meat in Spain. It is obtained of iberico pork loin. This paté has a very well rounded and intense flavor.



### **Braised Sirloin Paté:**

It is well known that pork sirloin is one of tenderest and softest meats. This pate has a smoked touch. Best served warm.

# Fish and Seafood Patés



## Cod al Pil Pil Paté:

The Cod al Pil Pil is a traditional dish from the Basque Country region. It is made from four basic ingredients: cod, olive oil, garlic and chillies.



## Bonito with Red Pepper Sauce Paté:

Bonito and Red Pepper is a traditional combination in Spain. This is a very tasty and colorful paté with an intense Bonito flavor. Best served cold.



## Scorpion Fish Paté:

The scorpion fish is a rock fish that is fished in the north of Spain, especially on the Asturian coast and it is characterised by its unique and delicate flavor. This fish's flesh is white, light and tender to the palate.



## Crab Paté:

This crab paté is tasty and light. Paté with a soft texture and outstanding marine flavor that will give a touch of sophistication. Perfect as a starter on biscottes or a toast.



## Scarlet Shrimp Paté:

The red prawn is a typical specie of the Mediterranean that is fished in depths between 150 to 300 meters. It has a compact meat, rich in iodine with a slightly pronounced sweet taste. Best served cold.



## Spider Crab with Ribeiro wine Paté

A top quality paté with the best olive oil. The spider crab is the king of the Galician seafood for its high content in iodine and zinc. Best served cold.



## Prawn Paté:

Our Prawn Pâté is a terrific snack or appetizer that can be served with crusty bread and cucumber. Fine and creamy paté with a delicate texture and outstanding sea flavor. A luxurious treat.



## Lobster Paté:

Our Lobster Pâté is a terrific snack or appetizer that can be served with sweet red onions on your favorite crackers or bread. Fine and creamy paté with a delicate texture and outstanding sea flavor. A delicious seafood taste to any dish.





### **Mussels in Pickled Sauce Paté:**

This paté is made from the best selection of mussels in authentic olive oil and prepared with Spanish sauce with vinegary shades. Best served cold.



### **Galician Style Octopus Paté:**

This paté is made from the finest quality pieces of tender, juicy octopus in olive oil. The galician sauce is a sauce with an olive oil base and a “sofrito” done with natural paprika and garlic. Best served cold.



### **Baby Sardines Paté:**

This paté has an excellent flavor and it has been made using flavorful and tender little sardines. This product is ideal for the breakfast and to have as a snack.



### **Salmon Paté:**

The Salmon Paté is made from salmon from Norway and has all the healthy nutrients of the bluefish. It also helps you maintain a lifelong balanced diet.



### **Tuna Belly Paté:**

Tuna is a blue fish of great nutritional value. An excellent source of proteins, vitamins and minerals, it stands out for its content in omega-3. Tuna belly is made with the best part of the fish.

## **Special Patés**



### **Pizza Paté:**

We recommend to warm and serve the pate on a slice of toast:

- Bain-marie: open the jar and heat it for 15 minutes.
- Kitchen: Pour the content of the jar in a saucepan and heat over low heat for 10 minutes.
- Microwave: Open the jar and heat, covered with plastic wrap, 1 to 2 minutes, depending on the power.



### **Manchego Cheese Paté:**

The Manchego cheese has a slightly acidic, strong and tasty flavor. Manchego Sheep's milk gives the paté a nice and peculiar aftertaste.

# Vegetable Paté



## Black Olives Paté:

This intense, well-balanced paté has just one ingredient: black olives. A delicate flavor and a creamy texture that you should try on toast, sandwiches, and rice in the salad.



## Green Olives Paté:

The Green Olives Paté can be employed in many situations: you can incorporate it into sauces, pastas, pizzas or as an accompaniment to vegetables, fish or white meat. Add it to a vinaigrette, and you will get an original and innovative way to dress a salad.



## Paté de Alcachofas:

A delicious and versatile cream made from the hearts of artichokes. Great on toasts or crackers. Use it in dips and dressings. Also try adding to pasta with grated parmesan. Great as a vegetarian pâté.



## Almagro Eggplant Paté:

The Almagro aubergine is well known for its many beneficial health properties which makes it a highly recommended food for consumption. The best Almagro aubergine to enjoy a unique product in its category. Be surprised by a speciality that combines tradition with ingredients of the highest quality.



## Boletus Paté:

This is a delicious pâté, made using full-flavoured porcini mushrooms and extra virgin olive oil. An exquisite appetizer, ideal for spreading on a slice of bread. Ideal for enhancing the flavor of fresh pasta. A complete flavor explosion for any porcini lover.



## Asparagus Paté:

Spanish white asparagus is planted and covered with soil, so that the shoots have no exposure to the sun and so retain their white color and are soft and tender. This makes harvesting labor intensive, so white asparagus is much more expensive than the fresh green asparagus.



## Piquillo Pepper Paté:

Piquillo peppers are small tangy peppers only native to the rural village of Lodosa in Navarra. They are fire-roasted then hand-peeled and packed in their own juices. The Piquillo pepper's tangy nature combines well with seafood, fish and mushrooms.

## Other Paté Formats:

### PATÉS B-250:

9 units/box. Weight/unit: 225 g.



- **Refrigerated:** Refrigerated paté has better taste qualities than the sterilized paté. However, it must be kept in special cold conditions (from 0° to 5°C) and its expiration date is only 6 months. We recommend serve the paté slightly chilled (not frozen) in order to get all its flavor benefits.
- **Sterilized:** This paté has the advantage of not needing cold before opening it and a longer expiration date (18 months). Once opened, keep refrigerated.

Flavors: deer, wild boar, black pudding and pine nut, partridge bird and secreto iberico.



### Hospitality Sector Patés (Refrigerated):

2 units/box. Weight/unit: 1 kg.

Keep between 0 – 5° C

The hospitality format (1 kg. ingot) is ideal for restoration dishes. It is easy to remove it from its mould and it can be easily cut.

Flavors: deer, wild boar, black pudding and pine nut, pheasant, partridge bird and secreto iberico.



## Ready-Made Food – Expiration Date: 18 months without cold.

The main goal is to anticipate the needs of today's consumer and to offer solutions to its new lifestyle, with little time to cook but the desire to eat traditional, healthy and high quality dishes. We have a very wide range of pre-prepared dishes.



### “Caldera” Black Pudding with Pine Nuts

(350g; 9units/box)

It is just the black pudding without mortising it. Traditionally it has been used for filling but you can eat it just with a slice of bread. Serve it warm.



### Spanish style Iberian Pork cheeks in mushroom sauce (450g; 6units/box)

A very simple but tasty stew, specially when it is made with a meat as succulent as the Iberian pork cheeks.



### Venison with Rosemary Sauce

(450g; 6units/box)

In this recipe we marinate venison with red wine, vinegar, vegetables and herbs at least 24 hours. So the meat becomes tender and tasty. We prepare the sauce with mushrooms, marinated garlic and wine.



### Pickled partridge (Glass Jar)

(1 partridge; 8units/box)

The partridge is one of the most prized game birds. Its high content of vitamins B6 and B3 makes the meat a product particularly suitable to correct blood or hormonal disorders and encourage the development and balance of our immune system.



## **“Secreto ibérico” in pickled sauce** (450g; 6units./box)

Made from Iberian pig. Secreto Iberico is a very well known piece of meat in Spain. It is obtained of iberico pork loin.



## **Beef in Almond sauce** (450g; 6units/box)

We fry the beef and then in the same oil we fry onion, garlic and tomato. All finely chopped. We add salt and pepper and wait until it is well cooked. Then we add the almonds, parsley and wine. We cook everything until the meat is tender.

**Timbale** – Expiration date: 18 months without cold.

The timbale has a special feature: it can be easily removed from the jar when it is heated. The presentation is spectacular.



## **Pork cheeks with baby beans and Jamon** (250g; 9units/box)

It is hard to find such a tasty as well as easy to prepare product. An important food in any balanced diet.



## **Pork hands and Truffles “Flan”** (delicatessen) (250g; 9units/box)

A delicious dish made from pork hands, “jamón” and truffles.

## **Pork sirloin with Piquillo pepper aroma** (250g; 9units/box)

Easy, tasty and healthy typical Spanish dish.





**Pork sirloin stuffed with artichokes in cheese sauce** (250g; 9units/box)

The artichokes and the cheese sauce give to this dish a very special touch.



**Venison Timbal with Pedro Ximenez Wine** (250g; 9units/box)

Venison with raisings, pine nuts and Pedro Ximenez wine.

**“Rabo de Toro” (Bull’s tail) Timbale** (250g; 9units/box)

A delicatessen dish typical from the region of Cordoba in Andalucia.

**Canned Food in Oil** – Expiration date: 18 months without cold  
Homemade canned food for people with little time and using only the best quality Olive Oil.



**Young Goat with Garlic in Extra Virgin Olive Oil** (450g; 6units/box)

Fried young goat with garlic in extra virgin olive oil.



**Deer Chorizo in Extra Virgin Olive Oil** (600g; 8units/box)

Denomination of Origin Sierra de Cazorla. A product 100% handmade.



### **Wild Boar Chorizo in Extra Virgin Olive**

**Oil(600g; 8units/box)**

Denomination of Origin Sierra de Cazorla. A product 100% handmade.



### **Serrano pig Chorizo in Extra Virgin Olive**

**Oil(600g; 8units/box)**

Denomination of Origin Sierra de Cazorla. A product 100% handmade.



### **Venison in Extra Virgin Olive Oil**

**(350g; 9units/box)** – A delicatessen for lovers of subtle flavors and refined dishes.



### **Wild Boar in Extra Virgin Olive Oil**

**(350g; 9units/box)** - A delicatessen for lovers of subtle flavors and refined dishes.



### **Pork Loin in Extra Virgin Olive Oil (350g;**

**9units/box)**

Pork meat marinated during 24 hours.

## **Cold Meat (Keep between 0 y 5° C)**

We elaborate our cold cuts using traditional and artisan methods with high quality meats, the best spices and a proper curing system.



### **Butifarra (Catalan sausage) vacuum packed**

**(400g/unit; 5Kg./box; Expiration date: 2 months)**

Meat product stuffed into a casing made from the large intestine of the pig, prepared using traditional methods from a mixture of finely chopped pork meat (leg, shoulder or loin and bacon fat) which is then seasoned with salt, pepper and other spices.



### **Sliced Loin in "Orza Style"**

**(275g net weight/units; 6units/box; Expiration Date: 3 months)**

Lomo de Orza is a traditional Andalusian dish of pork tenderloin fried and preserved in olive oil. It is so named after the terracotta dish or "Orza" in which it was traditionally marinated and preserved. This recipe allows you to recreate a very special taste of Spain at home and makes a lovely aromatic dish ideal for summer lunches or evening meals.



### **Homemade Chorizo vacuum packed**

**(400g/unit; 5Kg./box; Expiration date: 2 months)**

Chorizo semi-cured, made with meat and bacon chopped, marinated with garlic, pepper, paprika, sherry and salt. Especially for frying.



### **Black Pudding with Onion vacuum packed**

**(500g/unit; 5Kg./box; Expiration date: 2 months)**

Usually the morcilla is made on the first or second day of the "matanza". It is a very tasty black pudding full of spices and great served with a nice glass of "tinto" wine.



### **Relleno al vacío or White Morcilla**

**(500g/unit; 5Kg./box; Expiration date: 2 months)**

The Relleno or Morcilla Blanca is a sausage made with ground pork, bacon, eggs and spices. It does not contain blood and this absence gives it a lighter color.