Retail products
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SPANISH EXTRA VIRGIN OLIVE OILS
Finca La Gramanosa has been cultivating grapevines and olives for over 30 years and is firmly committed to providing the highest quality products. In 2003 they launched our own brand, a much studied project that had steadily and calmly developed over the years. An idea born from their passion, the land.

100% Arbequina extra virgin olive oil.

Production
Extra virgin olive oil made from early harvest Arbequina olives from our own orchards in Tarragona.

Tasting notes
Excellent olive oil with a big personality. This finely textured, fruity and sweet oil has notes of apple, green almonds and artichoke.

Price: $22
ESPELT EXTRA VIRGIN OIL
500ML

Espelt is a family name. All their ancestors have always cultivated grapes and olive trees, the most grateful fruits in their land. Three generations of well-rooted traditions elaborating extra virgin olive oil that changes any dining experience. Straight from Empordà (Catalunya, Spain),

Argudell & Arbequina extra virgin olive oil.

Production
Superior category olive oil obtained directly from olives and solely by mechanical means. It has been obtained from Argudell and Arbequina olives grown on the Espelt estate, Empordà, Spain.

Tasting notes
May be used in its raw state ideally with salad vegetables and fish dishes. Cold pressed. Non filtered.

Price: $22
SPANISH ACORN FED IBERICO COLD CUTS
ACORN FED JAMON IBERICO DE BELLOTA

100g

Since 1933, Julián Martín is inextricably linked to Guijuelo, with its unique climate being surrounded by three mountain ranges (Franca, Béjar and Gredos), and to the slaughter tradition that was developed in these lands. The tradition of Iberian ham and sausages production goes back in these lands to many centuries, being recorded in the Roman chronicles of Strabo and Pliny and, in the Middle Ages, in the archives of the Duke of Béjar.

Production
Julián Martín brings the intense flavors of the products made from a unique raw material: the Iberian Pig. That’s why they have their own breeding farms both in the Guijuelo area and in the southwest of the Iberian peninsula. Thus, their 100% Iberian pigs can enjoy the acorns in our own meadows where they have enough space for proper development, food and exercise. Their exercise is essential for the creation of infiltrated fat that makes this breed unique in the world.

Tasting notes
You can distinguish the acorn fed meat from the others easily, by this special aroma and marbled fat that simply melts in your mouth.

Price/100G: $38.55
ACORN FED IBERICO PORK LOIN

The Pure Ibérico Bellota (acorn fed) Loin is a classic among the most entrenched flavors of Spanish culture. Its extraordinary taste, with a smooth and well-defined texture, is the result of a family-kept recipe that goes back more than sixty years. The marbled fat simply melts in your mouth, giving rise to a range of rich flavors and aromas that bring to mind the dehesa meadowlands where the acorns come from.

Price/100g : $19.30

ACORN FED IBERICO CHORIZO

Julián Martín Pure Ibérico Bellota (acorn fed) Chorizo is made with the best quality meat, including the finer pieces. Marinated with a combination of paprika and spices, stuffed into natural casings and dry cured in our cellars for a minimum of 3 months, its unique aroma anticipates the intensity of its flavor, gorgeous and deliciously rich in aromatic hues.

Price/100g : $12.85

ACORN FED IBERICO SALCHICHON

Pure Ibérico Bellota (acorn fed) Salchichón is made with the best quality meat. Cured for approximately 3 months and with a subtle combination of garlic, pepper and natural spices, its perfect balance transmits smoothness and sophistication, turning the experience of tasting it into a true pleasure.

Price/whole piece mini Salchichon: $13.40
PREMIUM CANNED SEAFOOD & FISH
SARDINES
(Sardinas)

It’s called “xoubiña”. The Sardines fished in September are the best in quality. They are steamed and packed either in oil or pickled sauce, to be cooked with tomato or chilli.

PREMIUM SARDINES
(Sardinas Premium)

It’s called “xoubiña”. The Sardines fished in September are the best in quality. They are steamed and packed in premium olive oil.

GALICAN SCALLOPS
(Vieiras gallegas)

They are shell fished in Galician estuary, steamed and prepared in 3 ways: natural, with onion and in “vieira” sauce.

115g /$5.5 (spicy)
115g /$6.8 (olive oil)
115g /$11.8
115g /$7.8
**MUSSELS**
(Mejillones)

Mussels are picked up from Arosa estuary trays and they are fried in extra virgin olive oil. We add pickled sauce made of vinegar pepper and spices previously selected.

**PREMIUM MUSSELS**
(Mejillones Premium)

Mussels are picked up from Arosa estuary trays and they are fried in extra virgin olive oil

**115g /$5.8 (spicy)**
**115g /$6.8 (‘Escabache’)**

**RAZOR CLAMS**
(Almejas de afeitar)

Razor clams are fished in pure waters from Galician estuary. The oil which appeared in the surface when the can is opened shows its best quality. We recommend to taste it

**115g /$9.8**

-PREMIUM CANNED SEAFOOD & FISH
CUTTFLEISH IN OLIVE OIL
(Sepia en aceite de oliva)

It’s filled with its own tentacles, according to a hand made and delicate process. Olive oil is added. Delicious taste and texture.

TUNA BELLY IN OLIVE OIL
(Vientre de atún en aceite de oliva)

The light tuna lives in the waters of tropical and subtropical waters around the world. Its healthy qualities make the Tuna a highly valued delicacy.

PREMIUM COCKLES
(Berberechos premium)

Cockles are a low-fat shellfish of great protein value. The vitamins contained are A and B, and especially B1, B2 and B3. The cockles are selected in the fish market at the ideal time of each season in mid-July and until October.
PREMIUM WHITE TUNA BELLY  
(Vientre de atún blanco premium)

It’s a fresh blue fish elaborated on coastal (Cantabric sea), 100% natural. It’s boiled and just olive oil and salt are added.

112g /$22.5

SQUID IN AMERICAN SAUCE  
(Calamar en salsa americana)

Squid have a high content in proteins and therefore in essential amino acids, as well as a large amount of vitamin D. Pepus squid in American sauce are chopped and made in a mild sauce. The mixture of the ingredients gives the squid a spicy touch.

115g /$4.10

TUNA BELLY IN OLIVE OIL  
(Vientre de atún en aceite de oliva)

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. Pepus tuna belly is made with the best part of the fish. It is canned with care and bathed in olive oil.

111g /$9.8
SCALLOPS  
(vieiras)

It is a tasty variety of seafood which stands out for its high value in proteins and its fine texture. Pepus scallops are fished in the Galician rias. After cooked, they are canned with galician sauce. It is a delicious tapa that will surprise the best palates.

115g /$7.30

COCKLES  
(Berberechos)

Cockles are a low-fat shellfish of great protein value. The vitamins contained are A and B, and especially B1, B2 and B3. Pepus cockles are selected in the fish market at the ideal time of each season in mid-July and until October. They are then classified by size and packed in bulk.

115g /$9.8

ELVER  
(Gulas Al Ajillo)

Elver are a source of proteins and have a low fat content. Pepus elver are made with the best and most nutritive part. They are then cooked and packed in garlic sauce in jars. Irresistible on crispbread.

115g /$5.5
OLIVES VARIETY
PEPUS OLIVES WITH ANCHOVIES  
(Aceitunas con anchoas)

Olives are the perfect ally of the Mediterranean diet. They are an important source of omega-3 and omega-6, fibre and vitamins A and C. Pepus olives are carefully stoned and then filled with a delicious tuna paste.

ESPINALER OLIVES WITH ANCHOVIES  
(Aceitunas con anchoas)

Our anchovy stuffed olive is of an extra category and it is produced from the Manzanailla Fina variety. It hasn’t got bone and it is filled with an anchovy paste, an excellent combination of flavours.

ESPINALER ARBEQUINA OLIVES  
(Aceitunas Arbequina)

The Arbequina olive is one of the most popular varieties in Spain. Small but of intense flavor, this kind of olive goes well with salads and fresh dishes.
ESPINALER BLACK OLIVES
(Aceitunas Negras)

The black olive of Aragon is of medium size and a dark purple color. Its characteristic taste, strong and bitter, contrasts with the delicacy of its own texture.

ESPINALER BLACK OLIVE PASTE
(Pasta De Oliva Negra)

It is a paste of Aragon’s olive of “empeltre” variety. It is of dark color with olive oil “Virgen Extra”. The olive is matured in salt and finely molid.
PRESERVED VEGETABLES
RED 'PIQUILLO' PEPPERS
(Pimienta roja piquillo)

Piquillo pepper, from the orchard of Lodosa (Navarra), is roasted with direct flame. It is peeled manually, one by one, so it maintains all the properties and its genuine flavor.

| 225g | $9.8 |

SPANISH RED PEPPERS
(Pimientos rojos españoles)

The pepper is broiled over a low heat. It is hand-cut and chopped carefully to preserve the product in the best conditions.

| 850g | $14.8 |

‘PIPARRA’ BASQUE HOT PEPPERS
(Pimientos Vacios 'Piparra')

The Basque chili is collected between July and October in the Basque Country (Spain). As a result of the specific climate of the region and the conditions of the field there is this unique and of high quality product, well-appreciated for its taste and its soft spicy.

| 200g | $9.8 |
‘PIPPARA’ WITH OLIVES
('Piparra' con aceitunas)

It is an olive well appreciated for its large size, its quality and its flavor. At maturity, the fruit is almost black dark green, of elongated oval form and heart-shaped. The chilli gives the spicy taste to olive.

NAVARRA WHITE ASPARAGUS
(Espárragos blancos de Navarra)

Asparagus comes from the Navarre’s orchard. Once it is collected, it is well-prepared with celerity in order to maintain its own taste. It is selected with care and its skin is removed to have a soft texture without fiber.

NAVARRA WHITE ASPARAGUS TIPS
(Navarra Espárragos Blancos)

The asparagus tips grow up in the Navarra’s land, and they are selected with care. They are peeled with accuracy so that they have a soft texture without fibers.
ARTICHOKE HEARTS  
(Corazones de alcachofa)

The black olive of Aragon is of medium size and a dark purple color. Its characteristic taste, strong and bitter, contrasts with the delicacy of its own texture.

25-30pcs /$12

‘GANXET’ BEANS  
(Frijoles 'ganxet')

Ganxet bean, grown in Catalonia, is of mild taste and of great creaminess. The low perception of its skin, makes the contact with the palate very delicate.

345g /$11.60

SPANISH CHICKPEAS  
(Garbanzos españoles)

Chickpea is cultivated in dry and rich lands, so that its flavor is so intense. It combines perfectly with warm salads.

350g /$8.9

-Preserved Vegetables
Espinaler Black Olives
(Lentejas de Caviar)

The black olive of Aragon is of medium size and a dark purple color. Its characteristic taste, strong and bitter, contrasts with the delicacy of its own texture.

350g / $8.9

White Asparagus
(Espárragos blancos)

Asparagus are a source of fibre, vitamins and minerals such as potassium and phosphorus. They are low in fat and ideal for children. Pepus asparagus are picked and cooked slowly before being carefully packed in jars.

540g / $11.60

Red ‘Piquillo’ Peppers
(Pimientas Rojas 'Piquillo')

Piquillo red peppers have a high content in vitamin C, B and A. As all red foods, peppers contain a large amount of lycopene, which is an ally against cancer. Pepus red peppers are harvested and selected with care, and are then roasted on a wood fire and packed in jars.

340g / $5.9
ARTICHOKEES  
(Aceitunas Negras)

Despite their size, artichokes are a true jewel. They have digestive, purifying properties, keep a check on cholesterol, help to prevent liver infections and are an ally in slimming diets. Pepus hearts are selected from the best artichokes, before cooking and packing carefully in jars.

SPANISH CHICKPEAS  
(Garbanzos Españoles)

Chickpeas are very nutritive legumes, especially rich in proteins, fiber and oleic acid. Their taste is so intense. They are cooked in the traditional style. Delicious legumes. Perfect to eat in stews, salads, with rice or vegetables.

LENTILS  
(Lenteja)

Lentils are a good iron source and stand out for their mineral content. Pepus lentils are selected delicately. They are boiled and packed in glass jar. Lentils combined with rice form a superfood.
WHITE BEANS
(Judías blancas)

White beans belong to dried pulses category. Among its nutritional values stand out its high value in phosphorus. It is also rich in potassium and magnesium. They are selected with care, cooked and finally packaged in a glass jar. It could be eat as a main dish or as an accompaniment to salads, vegetables or meat!
SNACKS & SALSA
Snacks & Salsa

POTATO CHIPS - BIG
(Patatas Fritas - Grande)

Potatoes are collected and are firmly selected in Soria’s fields (Spain). Later, they are subjected to a traditional process of peeling and cutting. Finally, they are fried using olive oil and with low salt.

150g /$5.9

POTATO CHIPS - SMALL
(Patatas Fritas - Pequeña)

Potatoes are collected and are firmly selected in Soria’s fields (Spain). Later, they are subjected to a traditional process of peeling and cutting. Finally, they are fried using olive oil and with low salt.

50g /$2.8

SALSA ESPINALER CLASSIC
(Salsa Espinaler Clásico)

Elaborated with high quality ingredients. Made with vinegar-based, red paprika and spices. The best aperitif sauce, widely used in Spain to dress Seafood, Fish and even Potato Chips! Espinaler has been fabricating it since 1950.

92g /$5.5

-Snacks & Salsa
SALSA ESPINALER SPICY  
(Salsa Espinaler Picante)

Elaborated with high quality ingredients. Made with vinegar-based, red paprika and spices. The best aperitif sauce, widely used in Spain to dress Seafood, Fish and even Potato Chips! Espinaler has been fabricating it since 1950.

92g /$4.8

‘ROMESCO SAUCE’  
(‘Romesco’ Sauce)

It is perfect to accompany grilled vegetables and a kind of onions called Calçots. The Romesco sauce is made by a traditional recipe based on oil, onion, tomatoes, nuts and white wine vinegar. It is 100% natural sauce and gluten-free.

140g /$5.8