

FISH AND SEAFOOD TAPAS



13 MOLLUSCS WITH ORGANIC SEAWEED 

- Clams with Sake and Sweet Kombu Seaweed
- Cockles in Ginger with Sweet Kombu Seaweed
- Natural Cockles with Sweet Kombu Seaweed
- Mussels with Wakame Seaweed in White Pickle Sauce
- Natural Mussels with trunk wakame Seaweed
- Razor Shells in Garlic with Throngweed Seaweed
- Natural Razor Shells with Throngweed Seaweed

15 ORGANIC SEAWEED TARTAR 

- Seaweed Tartar with Black Olive
- Natural Seaweed Tartar
- Curry Seaweed Tartar

17 SPECIAL COD, EXCELLENCE (DESALINATED RAW) 

- Cod Loin Tapas
- Small Cod Loin for frying
- Cod Loin for cooking
- Laminated Carpaccio

19 COD DISHES 

- Cod in garlic sauce
- Cod with tomato and peppers
- Cod "ajoarriero" style
- Cod cheek in garlic sauce

21 OCTOPUS, SQUID, BABY CUTTLFISH, CEPHALOPOD MOLLUSCS 

- Whole octopus vacuum cooked
- Octopus legs vacuum cooked packed with 1,2, 3
- Octopus legs vacuum cooked ready for cutting in carpaccio
- Whole squid vacuum cooked
- Stuffed baby cuttlefish in its own ink -4 legs

23 GELATINOUS AND CARTILAGINOUS FISH 

- Cod cocochas in pil-pil sauce
- Marinated skate with lime



fish and seafood tapas



BARCELONA
TAPAS
CONCEPT

Molluscs with Organic Seaweed

V RANGE | TAPAS | APPETIZERS | WITH APERITIFS

Evolved Product

Molluscs combined with different varieties of seaweed and other ingredients.

Description of product

Various molluscs from the Galician Rías cleaned and cooked, without shells, combined with Seaweeds, mixed with other ingredients all of organic production.

Different because... Intense aroma and taste of the sea, strengthened by seaweed. Ready for consumption, with no previous preparation necessary.

Characteristics

CANNED PRODUCT: Heat treatment for sterilization.



DRY TRANSPORT: No need for refrigeration.

Keep out of sunlight.

Range of products

- CLAMS WITH SAKE AND SWEET KOMBU SEAWEED
- COCKLES IN GINGER WITH SWEET KOMBU SEAWEED
- NATURAL COCKLES WITH

- SWEET KOMBU SEAWEED
- RAZOR SHELLS IN GARLIC WITH THRONGWEEED SEAWEED
- NATURAL RAZOR SHELLS WITH THRONGWEEED SEAWEED
- MUSSELS WITH WAKAME SEAWEED IN WHITE PICKLE SAUCE
- NATURAL MUSSELS WITH TRUNK WAKAME SEAWEED

Trade channels

HORECA / RETAIL

Presentation

Rectangular Aluminium Can with easy opening lid.

Clams: = 28x = 10/16x ●
NET 90g

Cockles: = 28x = 18/20x ●
NET 90g

Razor Shells: = 28x = 6/8x ●
NET 90g

Mussels: = 24x ●
NET 120g

APPLICATIONS

Appetizers and Tapas, at room temperature or warmed.

Ideal with white or rosé wines, fino and manzanilla wines, cavas and champagnes, beers or aperitifs.

Essential when having an aperitif. To accompany different fish or seafood dishes, boiled potatoes, rice or pasta.

COMMENTS

After opening, keep in the refrigerator and consume within 24 hours.



fish and seafood tapas



Organic Seaweed Tartar

V RANGE | TAPAS | INGREDIENT

Innovative Product

Mixture of Throngweed, Wakame and Sea Lettuce seaweeds combined with different ingredients.

Description of Product

Made from marine seaweed collected by hand in the Galician Rías.

Sea vegetables cut into small pieces and mixed with different ingredients of organic production.

Different because...

It brings the sea to the table and leaves its taste on the palate. It represents sea vegetables.

Ready for consumption. No previous preparation is needed.

Characteristics

CANNED PRODUCT: heat treatment (sterilization).



DRY TRANSPORT: No need for refrigeration.

Keep out of sunlight.

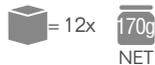
Range of products

- SEAWEED TARTAR WITH BLACK OLIVES
- NATURAL SEAWEED TARTAR
- CURRY SEAWEED TARTAR

Trade Channels

HORECA / RETAIL

Presentation



APPLICATIONS

Tapas, Appetizers, starters, as an ingredient with cold pasta or tomato and tomato with mozzarella salads, smoked products, asparagus, stuffed eggs mixing the tartar with the yolk and mayonnaise.

It can be both the centre of the dish or a garnish, or it can season meat, seafood or fish dishes. Can be paired to wine or used as a decoration.

COMMENTS

After opening, keep in the refrigerator and consume within 5 days.



fish and seafood tapas



Special Cod, excellence (desalinated raw)

V RANGE | TAPAS | FIRST AND SECOND COURSES

Traditional Product

Icelandic Cod (Gadus Morhua) desalinated, ready to use raw and cook to taste.

Description of Product

Cod loins portioned in different weights.

The uncooked texture melts in the mouth and is ideal for salads, crumbled, ceviches, carpaccio, skewers, small cubes, etc.

Different because...

It has an incomparable texture, soft and mellow.

No wastage.

No excess salt: uniformity in desalination in all pieces.

Controlled costs.

Ready to cook.

No preservatives.

Characteristics

Desalinated



REGENERATION:



Range of products

PORTIONS OF DESALINATED COD LOIN:

- COD LOIN TAPAS: 40g.
- SMALL COD LOIN SPECIAL FOR FRYING: 75g.
- PORTIONS OF COD LOIN FOR COOKING: 140-170g. / 250g.
- LAMINATED CARPACCIO (MORRO HEAD LOIN)

Trade Channels

HORECA

Presentation

Loin for Tapas: = 4x = 25x 40g

Small Loin for frying: = 12x = 4x 75g

Loin for cooking: = 16x = 2x 140-170g

= 9x = 4x 250g

Carpaccio: = 9x 340g

NEW

APLICACIONES

Tapas, Appetizers, First and Second Courses.

INSTRUCTIONS



Defrost in bag in the refrigerator.

Wash and dry.

COMMENTS

The Cod is boned, but may always contain a fishbone.

Portions of Cod Loin are available in different weights.



fish and seafood tapas



Cod Dishes

V RANGE | TAPAS | FIRST AND SECOND COURSES

Traditional Products

Icelandic Desalinated Cod (Gadus Morhua) prepared in different ways.

Description of product

Mellow desalinated Cod cooked slowly with herbal ingredients or in garlic sauce.

Different because...

Mellow and light texture.
Variety of presentations.
Ready to serve, just heat.

Characteristics



REGENERATION:



Range of products

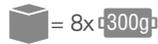
- COD IN GARLIC SAUCE
- COD WITH TOMATO AND PEPPERS
- COD "AJOARRIERO" STYLE
- COD CHEEK IN GARLIC SAUCE

Trade channels

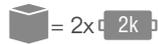
HORECA / RETAIL

Presentation

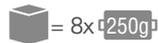
Cod garlic sauce /
tomato /
Ajoarriero:



Cod garlic sauce



Cod Cheek garlic



NEW

APPLICATIONS

Tapas, Appetizers, First and Second Courses.

INSTRUCTIONS

Cod:

Microwave: pierce the cling film



Double Boiler:



High heat:



*remove from container and heat at medium heat with lid on

Cod Cheek: pierce the cling film



COMMENTS

Beat the Garlic Sauce to bind it before serving.

fish and seafood tapas



Octopus, Squid, Baby Cuttlefish, Cephalopod Molluscs

V RANGE | TAPAS | FIRST AND SECOND COURSES

Traditional Product

Octopus, Baby Cuttlefish and Squid are cephalopod molluscs with a refined, harmonious, pronounced flavour.

Description of product

Octopus and Sepia are vacuum cooked and Stuffed Baby Cuttlefish in its own ink.

Different because...

Mellow while with firm texture at the same time.

The Octopus and Squid can be served hot, lukewarm or cold.

Easy regeneration.

Heat without defrosting, ready for consumption.

Characteristics



REGENERATION:



Range of products

- WHOLE OCTOPUS VACUUM COOKED
- OCTOPUS LEGS VACUUM COOKED PACKED WITH 1,2, 3-4 LEGS

- OCTOPUS LEGS VACUUM COOKED READY FOR CUTTING IN CARPACCIO
- WHOLE SQUID VACUUM COOKED
- STUFFED BABY CUTTLEFISH IN ITS OWN INK

Trade channels

HORECA / RETAIL

Presentation

Whole Octopus cooked: = 8x 500-700g

3-4 Octopus legs: = 6x 450-500g

2 Octopus legs: = 10x 200g

1 Octopus legs: = 12x 200-250g

Octopus legs carpaccio: = 6x 600g

Squid: = 8x 250-350g

Baby Cuttlefish: = 8x 300g

= 2x 1,5kg

NEW

APPLICATIONS

Tapas, Appetizers, First and Second Courses.

INSTRUCTIONS

Octopus and Squid:

Microwave: pierce cling film



*Defrost Octopus and Squid to serve cold.

Baby Cuttlefish:

Microwave: pierce cling film



Double Boiler:



*until cling film swells

High heat:



*Remove from packaging, heat at medium heat with lid on.

fish and seafood tapas



Gelatinous and Cartilaginous Fish

V RANGE | TAPAS | FIRST AND SECOND COURSES

Tradicional Products

The "Cococho" is the most sumptuous part of the Cod. The Skate is presented macerated in oil with a dash of citrus fruit.

Description of Products

Cod Cocochoas in Pil-Pil Sauce
Marinated Skate with spices

Different because....

The gelatine and juiciness of the Cocochoas.
The cartilaginous Skate allows it to be served hot, warm or cold.
Easy regeneration.

Characteristics

Heat treatment.



REGENERATION:



Range of Products

- COD COCOCHAS IN PIL-PIL SAUCE
- MARINATED SKATE WITH LIME AND SICHUAN PEPPER

Trade channels

HORECA

Presentation



NEW

APPLICATIONS

Tapas. Appetizers, First and Second Courses.

INSTRUCTIONS

"Cocochoas":

Microwave: pierce the cling film



Marinated skate:

Microwave: pierce the cling film



*Defrost the Skate to serve it cold.

COMMENTS

Beat the Pil-Pil Sauce to bind it before serving.

