



ESPINALER

— DESDE 1896 —



PRODUCT CATALOG



ESPINALER

Espinaler is a company with more than 125 years of history specialised in the selection, handling, packaging and distribution of high quality appetitives. The brand includes more than 300 products, among which you can find canned fish and seafood, vegetables, crisps, olives, legumes, vermouth, cava, sangria and the company's star product: The original Espinaler Sauce, made from a traditional recipe from 1950, it is the best accompaniment for canned seafood, crisps and olives.



ORIGIN OF OUR PRODUCTS



Every season we select our products from their place of origin, with the commitment of maintaining the best quality.



The Tapias family, founders of Espinaler, monitors the chain of value of all our products. This process begins at the place of origin, where the seafood is harvested. The process continues until they are cooked and packed in its can. The final product is sent to the Espinaler headquarters, in Vilassar de Mar (Barcelona), where Espinaler distributes in both national and international markets.



PRODUCT RANGES



ESPINALER PREMIUM

6

- Conserves de peix i marisc
- Conserves vegetals i llegums
- Vinegars and Vinaigrettes
- Treats

ESPINALER CLASSIC

20

- Canned fish and seafood
- Vegetable and legume jars

ESPINALER APPETISERS

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- Espinaler Sauce *The Original*
- Sauces
- Crisps
- Olives
- Pickles

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PÂTÉS OF THE SEA

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PACKS ESPINALER

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PEPUS

56

- Canned fish and seafood
- Vegetable and legume jars



ESPINALER

Premium

Probably one of the best selections of canned fish and seafood in the world.

Espinaler Premium cans come from the Galician Rías and the best Atlantic fishing grounds. The products are carefully selected based on their origin, their organoleptic properties and for their magnificent quality. They are hand-packed and are made for the most exquisite palates.



ESPINALER PREMIUM CANNED FISH AND SEAFOOD



BONITO BELLY

Our Northern Bonito is selected among the best Cantabrian Sea banks during the optimal time (June to October). The belly is the juiciest and most tender part of the Bonito tuna, and it receives its name from being located in the part closest to the head, in the “belly” area. Thanks to its higher proportion of fat than the loins, we enjoy the exquisite flavour of its soft sheets immersed in olive oil.

Cod. **220533** Units/Box: **12**



BABY SQUID IN OLIVE OIL

Espinaler Premium Baby Squids are small squids which are characterised by their soft and tender meat. Filled with their own tentacles and immersed in olive oil, baby squids are an ideal food for the most gourmet of appetitives, or as an excellent ingredient for rice, vegetables or stir-fries.

Cod. **229082** Pieces: **6/8** Units/Box: **12**

Cod. **229300** Pieces: **10/12** Units/Box: **12**



WHITE CLAMS

The Galician White Clam is considered the Queen of Shellfish. A difference between the other canned seafood, the White Clam improves over time, thanks to the fusion of its meat and its natural oils. They are collected at the optimal time (late autumn, early winter) in the rivers of Galicia.

Cod. **202298** Pieces: **6/8** Units/Box: **12**

Cod. **202299** Pieces: **8/10** Units/Box: **12**

Cod. **202300** Pieces: **10/12** Units/Box: **12**

Cod. **202297** Pieces: **14/16** Units/Box: **12**

Cod. **202301** Pieces: **18/20** Units/Box: **12**

Cod. **202074** Pieces: **40** Units/Box: **12**





RAZOR CLAMS FROM THE SÁLVORA ISLAND

The Premium Navajas in brine are collected from the waters of the Sálvora Island, at the mouth of the Ría de Arousa. Thanks to their incomparable origin, they are recognised worldwide as the best razor clams for their unmatched fusion for the tenderness of their meat and its deep and delicate flavour of the sea and its own natural oils of the razor clams, which occur naturally during its conservation.

Cod. 244023	Pieces: 3/5	Units/Box: 12	
Cod. 244015	Pieces: 5/7	Units/Box: 12	
Cod. 244220	Pieces: 14/16	Units/Box: 12	

COCKLES PACKED BY HAND

The Premium Cockles are collected on the beaches of the Rías Gallegas. After a delicate purification process in which the handlers select the best specimens, they are carefully packed by hand to become one of the most valued canned seafood.

Cod. 226147	Pieces: 25/30	Units/Box: 12
Cod. 226148	Pieces: 30/35	Units/Box: 12
Cod. 226107	Pieces: 30/40	Units/Box: 12



MUSSELS IN PICKLED SAUCE

The Premium Mussels are carefully selected for their size and meatiness, and are cooked in olive oil and preserved in soft, top-quality pickled sauce that emphasises its excellent flavour. Finally, they are packed by hand to preserve all their flavour.

Cod. 241374	Pieces: 4/6	Units/Box: 12	
Cod. 241375	Pieces: 6/8	Units/Box: 12	
Cod. 241165	Pieces: 12/16	Units/Box: 12	



BABY SARDINES IN OLIVE OIL

The Espinaler Premium Baby Sardines are selected from among the very best during the beginning of Autumn. This blue fish, one of the most popular, are characterised by its soft and perfect texture and its great nutritional value. They are immersed in olive oil to enhance its natural flavour.

Cod. 262177	Pieces: 20/25	Units/Box: 12	
Cod. 262011	Pieces: 30/40	Units/Box: 12	

“XEITO” BABY SARDINES IN OLIVE OIL

Espinaler “Xeito” Sardines and Baby Sardines are sardines that are caught using a unique Galician traditional and artisanal fishing method, a system that guarantees survival of the fish as well as the quality of the sardines. Our “Xeito” sardines and baby sardines are carefully selected for their size, then packed by hand and preserved in olive oil.

Cod. 262212	Pieces: 8/10	Units/Box: 12	



“XEITO” SARDINES IN OLIVE OIL

Cod. 262223	Pieces: 3/5	Units/Box: 12	
Cod. 262212	Pieces: 8/10	Units/Box: 12	

ESPINALER PREMIUM CANNED FISH AND SEAFOOD



SCALLOPS IN GALICIAN SAUCE

The Espinaler Premium Scallop is a mollusc that is found mainly along the Galician coast. It is very similar to the traditional scallop but smaller in size, with an oval and dark shell with soft and white meat. They are harvested in an artisanal way and introduced with Galician sauce (tomato, onion and white wine).

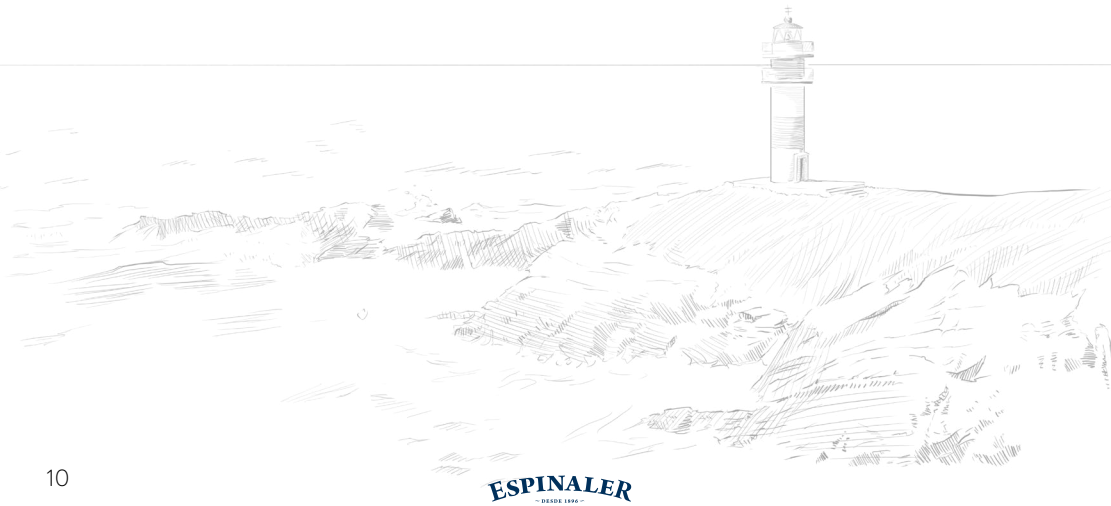
Cod. 287100 Net Weight: 110g Units/Box: 12



SCALLOPS IN BRINE

The Espinaler Premium Scallop is an exquisite seafood that surprises everyone for its texture and exquisite flavor. They are harvested in an artisanal way and introduced in brine, thus highlighting its soft and white flesh.

Cod. 287177 Net Weight: 110g Units/Box: 12



ESPINALER PREMIUM VEGETABLE AND LEGUME JARS



“GANXET” BEANS

The Ganxet bean, grown in Catalonia, is known for its delicate flavour and deluxe creaminess. The thin skin of the beans allows the contact with the palate to be very delicate and the flavour to be very juicy and delicate.

Cod. 288230 Net Weight: 380g Units/Box: 12



BELUGA LENTILS

The Beluga lentil, also known as caviar lentil, is the variety of lentil with the highest level of protein. It is dark in colour with a tender and mild flavour, The Espinaler Beluga lentil is the best companion for your gourmet salads.

Cod. 288235 Net Weight: 375g Units/Box: 12



PAYÉS CHICKPEAS EXTRA

The Payés Espinaler Chickpeas are of the Pedrosillano variety where they are small in size but possess an intense flavour and velvety texture, and as always, with the quality and tradition of Espinaler since 1896.

Cod. 288232 Net Weight: 350g Units/Box: 12

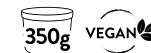


ARTICHOKE HEARTS EXTRA

The hearts of the artichokes are the most precious, tasty and juicy part of the artichoke, and are ideal for fresh salads. The product is made to its perfection if accompanied with anchovies and are the perfect staple product to have in the pantry where it can be enjoyed throughout the year.

Cod. 288041 Pieces: 12/14 Units/Box: 12

Cod. 288150 Pieces: 16/20 Units/Box: 12



LEARN HOW TO DO IT
AT HOME WITH OUR
RECIPE VIDEO!

SCAN THE QR CODE



The importance of ORIGIN

The origin of our products is very important to Espinaler. When we talk about piquillo peppers and asparagus, without a doubt, we are talking about the Denomination of Navarra Origin (DOP). The characteristic climate of the Foral Community of Navarra provides essential elements to grow high-quality products with excellent flavour.



PIQUILLO PEPPERS OF LODOSA

The Espinaler Piquillo Peppers are with the Denomination of Lodosa Origin (Navarra). It is of excellent flavour thanks to its roasting with beech wood and its artisanal peeling method. It is available whole or in strips.

Cod. 253149	Type: whole (6/10 p.)	Units/Box: 12
Cod. 253021	Type: strips	Units/Box: 12



ASPARAGUS OF NAVARRA

The white asparagus are from the Extra category for its authentic flavour, quality guarantee, with a perfect balance between aroma, texture, and flavour thanks to its origin with DOP.

Cod. 232028	Pieces: 230 g (tips)	Units/Box: 12
Cod. 232031	Pieces: 330 g (6/9 p.)	Units/Box: 12



OUR CERTIFICATION OF APPELLATION OF ORIGIN



“Piquillo de Lodosa” certification that Espinaler’s peppers originate from Lodosa, Navarra, Spain.



“Espárrago de Navarra” certification that Espinaler’s asparagus are from Navarra, Spain.



Protected Geographical Indication



SCAN THE QR CODE TO SEE THE RECIPE VIDEO!





NEW

VEGETABLE CRISPS

BIO

16 DELICIOUS, CRUNCHY AND WITH JUST THE RIGHT AMOUNT OF SEA SALT

VINEGARS AND VINAIGRETTES

Premium



Espinaler Gran Coupage Balsamic Vinegar is unique in the world of balsamics. Obtained from the selection of the best vinegars, with high quality white grape must and caramel that gives it a high density and intense black colour.

Espinaler Gran Reserva Vinegar is a vinegar with an intense flavour with hints of matured wine. Aged in old oak casks, its mahogany color, aroma of ripe fruit, chocolate and plum stands out.

Our Vinaigrette, the essence of every salad, is a dressing that gives value to many ingredients and decorate dishes with countless flavours.

Composition of our Vinaigrette:
70% Priordei olive oil and 30% Espinaler Sauce

FORMATS

BALSAMIC VINEGAR GRAND COUPAGE	Cod. 3025023
GREAT RESERVE VINEGAR	Cod. 3025022
CLASSIC VINAIGRETTE	Cod. 3023397

Net Weight: 250 ml

Units/Box: 12





New
RATAFÍA
ESPINALER

Traditional Elaboration

TRUFFLED MARCONA ALMONDS

Espinaler Marcona almond with black truffle is a gourmet snack made with premium quality almonds, extra virgin olive oil and dehydrated summer truffle. It is ideal to accompany it with the most sophisticated appetisers.

Cod. 3024311 Weight: 90 g Units/Box: 30

Cod. 3024330 Weight: 150 g Units/Box: 20



CHOCOLATE SINS

Espinaler Chocolate Sins are a combination of Marcona Almond bathed with white chocolate and hazelnut praline with cocoa powder sprinkled. A small after-dinner pleasure.

Cod. 299114 Weight: 90 g Units/Box: 12



ESPINALER CLASSIC

Our classic line, also known as gourmet, consists of high quality products carefully selected in Galicia by the Tapias family.

With more than 125 years of experience in the market, they are able to apply their expertise at every step of the production process. A line made for gourmet clients who know how to enjoy the art of the appetisers with the true **#ESPINALEREXPERIENCE**

ESPINALER CLASSIC CANNED FISH AND SEAFOOD

MUSSELS IN PICKLED SAUCE

Our mussels come from the best rafts. Once selected and cooked, they are bathed in a mild pickled sauce to enjoy the balance of flavour of this unique mollusc of the sea.

Cod. 241130	Pieces: 6/8	Units/Box: 25
Cod. 241395	Pieces: 7/10	Units/Box: 25
Cod. 241373	Pieces: 10/12	Units/Box: 25
Cod. 241377	Pieces: 14/16	Units/Box: 25
Cod. 241379	Pieces: 20/30	Units/Box: 25
Cod. 241084	Pieces: 30	Units/Box: 24



MUSSELS IN SPICY PICKLED SAUCE

Cod. 241388 Units/Box: 25



MUSSELS IN BRINE

Cod. 241031 Units/Box: 25



MUSSELS IN SCALLOP SAUCE

Cod. 241391 Units/Box: 25



MUSSELS IN BRAVA SAUCE

Cod. 3025087 Units/Box: 25



MUSSELS IN VINAIGRETTE

Cod. 3025086 Units/Box: 25





CLAMS IN BRINE

Espinaler Classic clams come from the best Atlantic beaches and coasts. It is one of the most precious canned seafood due to the texture and flavour of the clam meat. They are preserved in their own juice to maintain the authentic freshness and flavour of the sea.

Cod. 205100 Units/Box: 25



WHITE CLAMS

The white clam is considered the crown jewel in the canned-seafood world. Its firm and tasty meat along with the natural mild covering liquid allows the product to produce an explosion of flavour ideal for all tyWeight of reciWeight as well as for the best gourmet appetisers

Cod. 202070 Pieces: 14/16 Units/Box: 25

Cod. 202069 Pieces: 18/20 Units/Box: 25

Cod. 202304 Pieces: 25/30 Units/Box: 25



CLAMS EXTRA IN BRINE

The clams extra are highly prized thanks to the texture and flavour of the clam meat. Preserved in their own juice allows them to carry the authentic freshness and sea flavour of the canned seafood in brine.

Cod. 205092 Units/Box: 25



COCKLES IN BRINE

The taste of the sea in every bite! Espinaler Classic cockles retain their authentic sea flavour thanks to their purification process in seawater. They are carefully selected taking into account its origin, calibre and flavour.

Cod. 226269 Pieces: 20/25 Units/Box: 25

Cod. 226049 Pieces: 25/35 Units/Box: 25

Cod. 226066 Pieces: 35/45 Units/Box: 25

Cod. 226081 Pieces: 45/55 Units/Box: 25

Cod. 226082 Pieces: 55/65 Units/Box: 25

Cod. 226089 Pieces: 65/85 Units/Box: 25



SCALLOPS IN GALICIAN SAUCE

Espinaler scallops come from Atlantic waters. They offer an intense sea flavour, with white, consistent and uniform meat. Immersed in Galician sauce, they offer a traditional touch of tomato, onion and white wine.

Cod. 290471 Pieces: 10/12 Units/Box: 25



RAZOR CLAMS IN BRINE

The Espinaler razor clams come from shallow sands bathed by wide tides. The natural oil they discharge themselves that appear on the can are a gift from nature, don't waste them! We recommend drinking it straight from the can or as an unbeatable ingredient in stir-fries.

Cod. 244199 Pieces: 3/5 Units/Box: 25

Cod. 244020 Pieces: in cuts Units/Box: 25

Cod. 244200 Pieces: 5/8 Units/Box: 25



THE "LANGOSTILLO" COCKLE

Espinaler Classic cockles with longfoot, are a distant relative of the cockle, and are bigger in size. It is an exquisite seafood, typical of the southern coasts of Spain. This delicious preserve is presented naturally, in its own juice.

Cod. 235050 Units/Box: 25



DOG COCKLE

The Dog Cockle, known as almejón, is a mollusc very abundant along the Atlantic coasts. It is characterised by having a larger shell. This seafood provides us with a rather sweet, firm and tender meat.

Cod. 3021354 Units/Box: 25





SEA URCHIN ROES

Sea urchin eggs are also known as “sea urchin caviar” and are considered an authentic luxury of the sea in Japan, France and Spain. It is presented in brine and in its own juice, so that its deep sea flavour is noticed in every bite.

Cod. 3022788 Units/Box: 25



BABY SQUID IN OLIVE OIL

Our baby squids are small squids stuffed with their own tentacles, following a manual and delicate preparation process. Packed with olive oil it is an ideal ingredient to combine with rice, potatoes or vegetables.

Cod. 299295 Pieces: 3/5 Units/Box: 25

Cod. 229299 Pieces: 5/8 Units/Box: 25



OCTOPUS IN GALICIAN SAUCE

This is a gourmet can made from top quality octopus. Bathed in Galician sauce made with top ingredients and quality, making it magic to the senses!

Cod. 290407 Units/Box: 25



BABY SQUID IN SPICY OLIVE OIL

The quality and flavour of our stuffed baby squid is combined with a special touch of garlic and chilli that gives us a variant especially valued by the most knowledgeable gourmards.

Cod. 3021784 Units/Box: 25



OCTOPUS IN OLIVE OIL

The Espinaler octopus is selected, cooked and delicately chopped to achieve a perfect texture. Presented in slices and packed in olive oil that enriches its characteristic flavour.

Cod. 290392 Units/Box: 25



BABY SQUID IN VEGETABLE OIL

Our Espinaler Classic stuffed baby squid in vegetable oil is especially valued by the most expert gourmards. Ideal to enjoy as an appetiser or to combine it as a superb ingredient in rice or fish dishes.

Cod. 229008 Units/Box: 24



OCTOPUS SLICES

Enjoy these excellent octopus slices stuffed with their own legs finely chopped and bathed in the best vegetable oil. An ideal food to be consumed as an appetiser or as an ingredient of exquisite culinary reciWeight.

Cod. 259230 Units/Box: 25



BABY SQUID IN ITS INK

Baby squid stuffed with its own tentacles using a delicate and artisanal production process. Bathed in their own ink, they are a tender bite that is pleasantly surprising with its flavour and texture.

Cod. 229302 Units/Box: 25



LIGHT TUNA OR BONITO

What is the difference?

The **Northern Albacore** (*Thunnus alalunga*), also known as Bonito, is a highly prized tuna. The white tuna of the highest quality comes from the Atlantic Ocean, in waters between the Azores Islands and the Cantabrian Sea, as well as from the Mediterranean Sea. Its meat is white, with an unbeatable flavour and high protein content. For these reasons, Albacore tuna is one of the most valued fish in the Mediterranean diet.

Light Tuna (*Thunnus albacares*) is the most common variety of tuna. It comes from open waters of the seas of tropical and subtropical regions around the world. It is larger than the Bonito and its meat is usually more reddish in color, not as white as that of the Bonito. Light tuna is one of the most used fish in gastronomy throughout the world, and is highly valued for its culinary versatility.

The two most used parts of both tunas are **the loins** and **the belly**. On the one hand, the loin is the widest part of fish, therefore, the most used. The loin has a low fat content so its flavour is more mild and widely used in healthy diets. On the other hand, the belly has a higher proportion of healthy fats, so it has a more intense and fine flavor to the point it practically melts in the mouth. It is the most appreciated for its renowned flavor and unique texture. It is the perfect pairing in salads, vegetables, sandwiches and pastas.



LIGHT TUNA BELLY IN OLIVE OIL

Cod. 223604 Units/Box: 25



LIGHT TUNA BELLY IN VEGETABLE OIL

Cod. 223006 Units/Box: 25



LIGHT TUNA IN VEGETABLE OIL

Cod. 223605 Units/Box: 25



NORTHERN BONITO IN OLIVE OIL

Cod. 220030 Units/Box: 25



NORTHERN BONITO IN PICKLED SAUCE

Cod. 220032 Units/Box: 25



BONITO TUNA BELLY IN OLIVE OIL

Cod. 220109 Units/Box: 25



BONITO IN OLIVE OIL - JAR

Cod. 220534 Units/Box: 12



BONITO IN CATALAN SAUCE

Cod. 220535 Units/Box: 12





CUTTLEFISH INK - 4 PACK

Cuttlefish ink is a highly acknowledged ingredient in gastronomy, especially in the Mediterranean cuisine mainly as a condiment with sea flavour to complete rice or pasta, or even to make sauces and fish broth.

Cod. 290113 Net Weight: 16g (4g x 4) Units/Box: 60



SEA SNAIL

Espinaler sea snails are a true delicacy of the sea. They are collected manually, steamed before extraction from its shell and canned with natural water. Ideal to consume directly, with aioli sauce, Espinaler vinaigrette or with Espinaler Sauce.

Cod. 290111 Units/Box: 25



COD LIVER / SEA FOIE

Smoked Cod Liver, also known as Foie of the Sea, comes from the cold waters of the northern Atlantic. It's a ideal product for making canapés. A delicatessen rich in Omega-3 with flavour that will undoubtedly surprise your guests.

Cod. 287168 Units/Box: 25



ANCHOVY FILLETS

Our anchovies are caught in the Cantabrian Sea in spring. After a period of maceration in brine, they are cleaned carefully one by one, they are filleted, packed by hand and preserved in olive oil.

Cod. 214050 Units/Box: 24

Cod. 3026168 Units/Box: 24



25% LESS SALT!



ANCHOVIES IN OLIVE OIL

Espinaler anchovies are fished in the Cantabrian Sea during the months spring and, after preserving them in salt, they are kept for a long period in the cellar delicately marinating. After that time, they are cleaned manually with a trickle of water so as not to break its fibers and thus preserve the maximum flavour and texture of this delicacy.

Cod. 299008 Pieces: 10 Units/Box: 12

Cod. 299006 Pieces: 40 Units/Box: 12



WHITE ANCHOVIES ("BOQUERONES") IN VINEGAR

White anchovies, also commonly known as boquerones, in vinegar made from Cantabrian anchovies are caught exclusively in season. For its preparation, they are selected, cleaned and seasoned, macerating them in vinegar, which provides a delicate and subtle flavour with the perfect and subtle touch of tartness.

Cod. 290130 Net Weight: 80g Units/Box: 14

Cod. 290051 Net Weight: 140g Units/Box: 8

Cod. 290038 Net Weight: 400g Units/Box: 12



BABY SARDINES IN OLIVE OIL

A smaller sardine but not any less tasty! They are preserved in olive oil to preserve its natural flavour. Did you know that September is the optimal month for fishing sardines? This ensures the best quality.

Cod. 262069	Pieces: 10/12	Units/Box: 25
Cod. 262178	Pieces: 14/16	Units/Box: 25
Cod. 262006	Pieces: 16/20	Units/Box: 25



SARDINES IN OLIVE OIL

Presented in whole pieces, hand-packed and preserved in olive oil to offer an intense and unique flavour of the sardine. With perfect silver skin and firm, juicy meat, Espinaler sardines are a true delicacy.

Cod. 262190	Pieces: 3/5	Units/Box: 25
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SARDINES IN TOMATO

Cod. 262046	Pieces: 3/5	Units/Box: 25
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SARDINES IN PICKLED SAUCE

Cod. 262039	Pieces: 3/5	Units/Box: 25
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SARDINES IN SPICY SAUCE

Cod. 262047	Pieces: 3/5	Units/Box: 25
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OUR PRODUCTS
PRESERVED IN..



PICKLED SAUCE

Sunflower oil, vinegar, water, salt and spices.



SPICY PICKLED SAUCE

Sunflower oil, vinegar, water, salt, spices and spicy paprika.



BRAVA SAUCE

Tomato, sunflower oil, onion, spices, salt and sugar.



TOMATO SAUCE

Water, tomato, sunflower oil, sugar, and salt.



GALICIAN SAUCE

Tomato, sunflower oil, onion, white wine and salt.





VINAIGRETTE

Sunflower oil, vinegar, pepper, onion and salt.





WHITE BEANS

The Espinaler white bean is a quality, nutritious food product which is rich in vegetable protein and fiber. White beans stand out for their creaminess and softness in flavour and texture, making it ideal as an accompaniment to traditional dishes and salads.

Cod. 3020818 Net Weight: 540g Units/Box: 12  

PARDINA LENTILS

The pardina lentil is a very common product among canned legumes. They have a brown skin that maintains its structure even after cooking.

Cod. 3020819 Net Weight: 540 g Units/Box: 12  



COOKED CHICKPEAS EXTRA

Cooked chickpeas from the Extra category are packaged in a traditional style, a perfect legume to eat in stews, salads, rice or vegetables which will allow you to have a delicious and healthy meal in just a few minutes.

Cod. 3026667 Net Weight: 540g Units/Box: 12 

Live the #ESPINALEREXPERIENCE!

APPERITIVES
ESPINALER



The Original
SAUCE
ESPINALER
APPETISER SAUCE

Espinaler Sauce is the best appetiser sauce in the world, the iconic and original appetiser sauce. Formulated in 1950 with a family-created formula, it is Espinaler's star product. It is perfect to pair with canned seafood, crisps, salads and olives.

ORIGINAL

Cod. 299100	Net Weight: 92 ml	Units/Box: 48
Cod. 299120	Net Weight: 200 ml	Units/Box: 12
Cod. 299077	Net Weight: 250 ml	Units/Box: 12
Cod. 299110	Net Weight: 750 ml	Units/Box: 6

SPECIALS

Cod. 299085	Net Weight: 92 ml (spicy)	Units/Box: 48
Cod. 3024644	Net Weight: 92 ml (habanero chilli)	Units/Box: 48
Cod. 3025065	Net Weight: pack 4x 92 ml	Units/Box: 12



WITH HABANERO
CHILLI!
SUPER SPICY!



In Spain, the “vermouth moment” is that magical time of the day where you can meet family or friends before eating a meal. It is an unbreakable tradition where the sun is shining, the tables are full of vermouth and Mediterranean appetisers, creating moments that we wish would never end.



Espinaler sauce is essential in any appetiser. Try adding some drops in our cans of cockles, crisps or olives, you will never regret nor forget it!



NEW RANGE OF
PICKLES

*Your appetizers,
now more complete
than ever*



BRAVA SAUCE

The Espinaler Brava sauce is the best ally for patatas bravas. A delicious spicy sensation thanks to the homemade recipe based on garlic, caiena and spices. No additives, dyes, flavourings or preservatives.

Cod. 280299 Net Weight: 140 g Units/Box: 12
Cod. 280069 Net Weight: 870 g Units/Box: 6



ALIOLI SAUCE

Alioli is one of the most common sauces of the Mediterranean cuisine. It is made with garlic and olive oil, without preservatives or additives. With a soft and light texture, it provides a spicy touch typical of garlic and is so precious for traditional dishes.

Cod. 280300 Net Weight: 140 g Units/Box: 12



ROMESCO SAUCE

Espinaler Romesco Sauce is made according to a traditional recipe consisting of oil, tomato, almonds, hazelnuts and white wine vinegar. It is a 100% natural sauce and does not contain gluten.

Cod. 280139 Net Weight: 140 g Units/Box: 12



FRIED TOMATO SAUCE

A canned tomato sauce made with fresh tomatoes without colourings, preservatives and is gluten-free. Uncover it and discover the authentic flavour of the Espinaler fried tomato sauce.

Cod. 3026701 Net Weight: 560g Units/Box: 12



PATATES ESPINALER

ESPINALER CRISPS

The secret of Espinaler crisps is in the raw materials and the artisanal production process: the crisps are collected in Soria between late summer and early autumn, and fried in pans with olive oil and with very little salt, to give it all the preponderance to the flavour of the Espinaler potato and its exact frying point.

50 gr	Cod. 299220	Units/Box: 25
150 gr	Cod. 299221	Units/Box: 10



ESPINALER CRISPS IN TIN CAN

400 gr	Cod. 299019	Units/Box: 4
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CRISPS WITH SEA SALT

Fried potatoes from the Espinaler orchard in Soria, fried in sunflower oil and sprinkled with sea salt that we extract from our shellfish operations.

Cod. 3026957	Net Weight: 50 gr	Units/Box: 25
Cod. 3026958	Net Weight: 150 gr	Units/Box: 10



CRISPS WITH ESPINALER SAUCE FLAVOUR

Espinaler sauce flavoured crisps are the ideal combination of our classic potato crisps with the taste of the legendary and original Espinaler Sauce. Fried in olive oil, it preserves the highest quality and providing those nuances of vinegar and spices that the Espinaler Sauce provides.

Cod. 299109	Net Weight: 50 gr	Units/Box: 25
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Cod. 299113	Net Weight: 125 gr	Units/Box: 11
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THICK-CUT CRISPS

Thick cut potato crisps are especially suitable for preparing canapés or montaditos thanks to the extra thickness of the cut of the potato, with an exceptional crunch. A different way to enjoy an appetiser or as an ideal accompaniment to any dish.

Cod. 3022735	Net Weight: 150 gr	Units/Box: 10
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CRISPS WITH BLACK TRUFFLE FLAVOUR

Espinaler crisps with black winter truffle flavour are made for the most selective palates. With the quality of the traditional and classic Espinaler potato chips now with the flavour of the authentic black truffle.

Cod. 3023164	Net Weight: 100 gr	Units/Box: 12
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STRAW FRIES

Espinaler straw potatoes are made with careful selection of raw materials, which are cut, fried in high-quality olive oil and are lightly salted to produce straw fries that are crispy and tasty, ideal as an appetiser or as a side dish.

Cod. 299108	Net Weight: 80 gr	Units/Box: 25
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ESPINALER OLIVES

The Espinaler stuffed olives are of the Manzanilla Fina variety and from the category Extra, which are known to be the most appreciated on the market. After a process of category selection and calibre-sorting of the best olives (calibre 160-200), the pits are carefully removed and the anchovy paste filling is added. An excellent firm and juicy olive that has become the reference olive in the best appetisers.

FORMATS

350 g	Cod. 250400	Units/Box: 15
200 g	Cod. 250059	Units/Box: 15
3x50 g	Cod. 250064	Units/Box: 8
1.420 gr	Cod. 250405	Units/Box: 6
350 g Black	Cod. 3026328	Units/Box: 12
350 g Low in salt	Cod. 3021108	Units/Box: 15



ARAGON BLACK OLIVES

We select the best black olives of Aragon, which come from the Empeltre variety and macerated for more than six months. They pleasantly surprise people with their characteristics, such as its strong and bitter flavour that is contrasted with the delicacy of the texture itself.

Cod. 250635 Net Weight: 225g Units/Box: 12



ARBEQUINA OLIVES

Espinaler Arbequina olives are harvested and macerated for at least three months where they obtain their characteristic flavour unique to arbequina olives. Originally from Arbeca, Lérida, it is a product with an intense and unique flavour and texture.

Cod. 250365 Net Weight: 370g Units/Box: 12



ANCHOVY-FLAVOURED OLIVES

Espinaler olives with the pit are olives of the Manzanilla variety. They are delicate, soft, with a balanced flavour and a perfect bright green colour. Macerated for the perfect time to achieve its exact peak point of maturity, and thus obtain a pleasant, firm and juicy texture.

Cod. 3026356 Net Weight: 340g Units/Box: 12



COCKTAIL OF OLIVES

The Espinaler cocktail of olives are a delicious mix of whole green olives from the Manzanilla variety, black olives from the Cacerena variety, onions and gherkins. It is a salty appetiser of incredible texture and flavour of the Selecta category, it is a gift for gourmet palates.

Cod. 3026357 Net Weight: 340g Units/Box: 12



PICKLES ESPINALER

The best vegetables from the Espinaler orchard bathed in top quality vinegar. The vinegar is a blend of grape varieties that are perfectly round and translucent.



PIPARRAS

Espinaler piparras are an excellent food for gourmet. Originating from Navarra, they are a unique product for its quality and praised for its smooth and luscious taste.

Cod. 287187 Net Weight: 60 g Units/Box: 12

Cod. 3022722 Net Weight: 700 g Units/Box: 5



GHERKINS

Espinaler gherkins are a specially selected crunchy vegetable from the Primera category. They are small in size, dark green in colour, firm and crunchy, sour and slightly salty. They are a pickle that will give life to your gourmet appetisers.

Cod. 3026331 Net Weight: 360g Units/Box: 12



CAPERS

Espinaler capers in vinegar are a perfect pickle from the Primera category made with selected capers. They are small in size, dark green, firm and juicy, with a slightly sour and bitter taste.

Cod. 3026332 Net Weight: 100g Units/Box: 12

SKEWERS

Espinaler spicy skewers are a classic pickle composed of gherkins, onions, pitless green olives, chillis and red peppers. Presented in a glass jar, they provide the perfect opportunity to try the most bold and daring appetiser.

Cod. 3026330 Net Weight: 370g Units/Box: 12



OLIVE PÂTÉ

Espinaler olive pâté is an exquisite tapenade to spread on toast, canapés, or to make appealing vinaigrettes. Choose between the Espinaler Arbequina Olive or the Espinaler Aragón Black Olive. All of them possess a incredible aroma, texture and quality. A perfect accompaniment for your gourmet appetisers!

ARBEQUINA OLIVE PÂTÉ

Cod. 276560 Net Weight: 100g Units/Box: 12



ARAGON BLACK OLIVE PÂTÉ

Cod. 276260 Net Weight: 100g Units/Box: 12



NEW VERMUT BAG IN BOX

10 LITERS OF AUTHENTIC FLAVOUR



Cod. 3026941

VEGETABLE CRISPS ESPINALER



Espinaler organic vegetable crisps are a selection of the best vegetables fried in 100% extra virgin olive oil at its perfect cooking point.

Crispy, tasty, exquisite and of the highest quality, the vegetable crisps are an ideal product for your gourmet appetisers. It is perfect to combine with the legendary Espinaler olives, and an alternative snack to take between meals or as an accompaniment to main meat or fish dishes.

Cod. 3021107 Net Weight: 80 gr

Units/Box: 12



VERMOUTHS

The “vermouth moment” is a magical time with family and friends where you can enjoy a cup of vermouth accompanied with an olive, ice and a slice of orange.



ESPINALER RED VERMOUTH

Result of a unique secret recipe based on high quality white wine macerated with more than 25 aromatic herbs, creating a ruby red vermouth with terracotta tones. It is sweet and bright, with a intense and fresh aroma of oregano, mint and caramel, creating a sweet sensation in the mouth.

Cod. 122211	Capacity: 10 cl	Units/Box: 24
Cod. 112205	Capacity: 75 cl	Units/Box: 6
Cod. 112210	Capacity: 2 l	Units/Box: 6
Cod. 112208	Capacity: 5 l	Units/Box: 4
Cod. 3026941	Capacity: 10 l	Units/Box: 1



ESPINALER WHITE VERMOUTH

Espinaler white vermouth is the result of balanced maceration of our best selection of aromatic herbs, including Mugwort, Cinnamon, Wormwood, Cardamom, Pennyroyal, Peppermint, Dittany Of Crete, and many others. Pale yellow with emerald hues with a fresh and intense aroma and flavour.

Cod. 112200	Capacity: 75 cl	Units/Box: 6
Cod. 112215	Capacity: 2 l	Units/Box: 6
Cod. 112214	Capacity: 5 l	Units/Box: 4



ESPINALER RESERVE RED VERMOUTH

The secret lies in the perfect combination of the quality of its raw materials, its process of making and macerating the base vermouth (with more than 25 aromatic herbs of secret formulation) and its aging process in old oak barrels. Deep amber colour with light burgundy touches, with a sweet flavour of intense caramel on the palate, with a light finish of Mediterranean lemons.

Cod. 112075	Capacity: 75 cl	Units/Box: 6
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ESPINALER VINTAGE RED VERMOUTH

The traditional Espinaler Red Vermouth in a designed bottle for collectors. A collectible piece with the usual guarantee, quality and flavour. In addition, you can reuse the Espinaler bottle thanks to its glass and cap design.

Cod. 112051	Capacity: 50 cl	Units/Box: 6
Cod. 3025129	Capacity: 75 cl	Units/Box: 6
Cod. 112103	Capacity: 1 L	Units/Box: 6



TAVERN BEER

Classic Pilsen craft beer, fruit of the tradition of our tavern on the shores of the Mediterranean and the best work of artisanal brewing masters. Deep golden colour, light body, creamy foam and with interesting floral notes. With a sweet and light touch of honey and caramel that combine with the elegant floral aroma of hops.

Cod. 176317 Capacity: 33 cl Units/Box: 24

SANGRIA

Espinaler sangria is made following the old recipe based on red wine, natural aromas and dominating extracts, which creates the characteristic flavour and aroma of this drink. It stands out for its burgundy red colour that denotes the youth of the base wine for its sweet flavour and citrus notes.

Cod. 3024345 Capacity: 75 cl Units/Box: 6



CAVA BIO BRUT RESERVE

Made with the traditional blend of varieties of Macabeo, Xarel·lo and Parellada. This cava is aged for at least 18 months. Bright, delicate and very soft. It has an elegant aroma, which is balanced with elegant fruity notes.

Cod. 144433 Capacity: 75 cl Units/Box: 6



CCPAE
Certificat d'agricultura
ecològica de Catalunya



Ecolabel
Certificat d'agricultura
ecològica de la UE

RATAFÍA

Traditional preparation

Delicious after-dinner liqueur made from a fine selection of green nuts and aromatic herbs. Pale black in colour, intense and pleasant aroma with hints of nuts, berries and aromatic plants. The ratafia has plenty of personality for his incredible aroma and flavour. This is thanks to its traditional manufacturing process to obtain a precious typical liqueur from Catalonia ideal to take as an aperitif or digestif.

Cod. 3026329 Capacity: 70 cl Units/Box: 6



JUANITA CALAMIDAD

100% Verdejo Wine with Rueda Designation of Origin.

Pre-maceration in the cold using only the best quality of the wine. The smell is complex and intense with aromas of hay and fennel, which give subtle notes of white flowers and fruits for example apples. In the mouth it is buttery, elegant and intense, with a final touch of bitterness typical of the Verdejo variety.

Cod. 3026292 Capacity: 75 cl Units/Box: 6



ESPINALER BIO

Our canned seafood with Organic Certification is proof of our commitment to quality, health and respect for environmental protection with the aim of improving our products and our planet. Henceforth, Espinaler would like to present our new BIO product line, where you will find some of our most iconic products.

SARDINES IN ORGANIC OLIVE OIL

The Sardine is known as the Queen of the Sea. Now you can enjoy the Espinaler sardine bathed in organic extra virgin olive oil. The Organic Espinaler sardine produces a shiny skin, and firm, juicy meat. A fantasy for eco appetisers.

Cod. 3020811 Pieces: 16/20 Units/Box: 25

MUSSELS IN ORGANIC PICKLED SAUCE

Espinaler Pickled Mussels have ecological certification in a natural environment. Bathed in a soft pickled sauce made with 100% organic products, the Eco-friendly mussels are ideal as your organic gourmet appetiser.

Cod. 3021911 Pieces: 13/18 Units/Box: 25

OUR ECOLOGICAL PRODUCTION CERTIFICATION



Ecolabel
Organic farming
certificate of the
European Union



CCPAE
Catalan certificate
of organic
agricultural
production

CRISPS ECO

Espinaler BIO potato crisps are made with 100% ecological ingredients. Fried in Extra Virgin Olive Oil that makes this appetiser tastier and crunchier, since, mixed with just the right amount of sea salt, it gives an exquisite flavour. Now, your snacks can be Eco-friendly with the Espinaler BIO Product Line!

Cod. 299127 Net Weight: 100 gr Units/Box: 12



CAVA BRUT RESERVE ECO

Made with the traditional blend of varieties of Macabeo, Xarel-lo and Parellada. This cava is aged for at least 18 months. Shiny, delicate and very soft. It has an elegant aroma, which is balanced with elegant fruity notes.

Cod. 144433 Net Weight: 75cl Units/Box: 6

ESPINALER SAUCE ECO

Espinaler Appetiser Sauce, the original, now organic! Liven up your appetisers with our sauce made with the traditional recipe Espinaler, a unique and exclusive recipe. Certified by the CCPAE that guarantees and controls a strict organic farming procedure.

Cod. 3022367 Net Weight: 92ml Units/Box: 48



PÂTÉS OF THE SEA

Our pâtés are made with fish and shellfish of the highest quality. Its natural flavour and soft texture will make you feel like you are enjoying fresh fish.



MUSSELS PÂTÉ

Cod. 3023162 Units/Box: 10



SPICY MUSSELS PÂTÉ

Cod. 3022300 Units/Box: 10



SQUIDS IN INK PÂTÉ

Cod. 3023878 Units/Box: 10



TUNA WITH HONEY AND MUSTARD PÂTÉ

Cod. 3023877 Units/Box: 10



SCORPION FISH PÂTÉ

Cod. 3022298 Units/Box: 9



STEWED OCTOPUS PÂTÉ

Cod. 3023163 Units/Box: 10



SPICY OCTOPUS PÂTÉ

Cod. 3022299 Units/Box: 10



GARLIC OCTOPUS PÂTÉ

Cod. 3022297 Units/Box: 10



ESPINALER PACKS



PACK GARBÍ

- Stuffed olives
- Cockles in brine
- Mussels in pickled sauce

Cod. 100038 Units/Box: 12

PACK LLEBEIG

- Stuffed olives
- Espinaler Sauce
- Cockles in brine
- Mussels in pickled sauce

Cod. 100092 Units/Box: 12



PACK VERMUTET

- Stuffed olives
- Cockles in brine
- Mejillones in pickled sauce
- Clams in brine

Cod. 100111 Units/Box: 12



PACK TOP 3

- Stuffed olives
- Espinaler Sauce
- Crisps in olive oil

Cod. 100155 Units/Box: 12



PACK VERMUT VINTAGE

- Stuffed olives
- Espinaler Sauce
- Vintage Vermouth

Cod. 3022630 Units/Box: 8

PACK SALSEROS

- Espinaler Sauce Classic
- Espinaler Spicy Sauce
- Espinaler Chilli Habanero Sauce
- Espinaler ECO Sauce

Cod. 3025065 Units/Box: 12



PACK CALAMIDAD

- Stuffed olives
- Clams in brine
- Mussels in pickled sauce
- Espinaler Sauce
- Verdejo white wine Juanita Calamidad

Cod. 3026184 Units/Box: 6

CONTACT YOUR COMMERCIAL
AGENT AND DISCOVER OUR
COMPLETE CATALOG OF PACKS
AND BATCHES.





The history of Pepus dates back to 2003 when Miquel Tapias, current owner of Espinaler and fourth generation of the Tapias family at the business, decided to create a second brand of **canned fish and seafood with the best quality-price ratio.**

In 2015, the brand was relaunched with a new corporate image. **Its packaging presents a young, fresh and colourful image with the objective to project Pepus to the more general market.**



FISH AND SEAFOOD CANS



COCKLES IN BRINE

The Pepus cockle is selected at the optimal time of each season, from mid-July to October. It is classified by measurements and packaged in bulk.

Cod. 226073	Size: small	Units/Box: 25
Cod. 226037	Size: medium	Units/Box: 25
Cod. 226140	Size: grans	Units/Box: 25

CLAMS IN BRINE

This is the essential of any good appetiser. The Pepus clam is prepared so that it retains its authentic sea flavour.

Cod. 205026	Size: small	Units/Box: 25
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MUSSELS IN PICKLED SAUCE

The Pepus mussel is grown on the best rafts and sorted by size. It is then prepared in a delicate and mild pickled sauce.

Cod. 241123	Size: small	Units/Box: 25
Cod. 241124	Size: big	Units/Box: 25



RAZOR CLAMS IN BRINE

The Pepus razor clam is caught in shallow waters and, after being collected, is purified to remove excess sand.

Cod. 244700	Net Weight: 110g	Units/Box: 25
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LIGHT TUNA IN VEGETABLE OIL

Pepus light tuna undergoes a controlled cooking process in brine with the intention of giving the fish the appropriate texture and flavour. Sunflower oil is later added to preserve its juiciness.

Cod. 223710 Net Weight: 110g Units/Box: 25

NORTHERN BONITO IN OLIVE OIL

The Bonito Pepus is carefully made with a selection of the best parts of the fish to be packed in olive oil.

Cod. 220080 Net Weight: 110g Units/Box: 25



TUNA BELLY IN OLIVE OIL

The Pepus tuna belly is made with the best part of the fish. It is packed in olive oil.

Cod. 223026 Net Weight: 110g Units/Box: 25



BABY SARDINES IN OLIVE OIL

The Sardines come from the northeast Atlantic and the Mediterranean. They are carefully placed in the can by hand. Then there is the addition of sunflower oil, guaranteeing a smooth flavour.

Cod. 262030 Net Weight: 110g Units/Box: 25

SARDINES IN VEGETABLE OIL

Cod. 262132 Net Weight: 110g Units/Box: 25



SCALLOPS IN GALICIAN SAUCE

The Pepus scallop is harvested in the Atlantic Ocean. After cooking, it is packed in Galician sauce. A delicious tapa that will surprise those even with the pickiest palates.

Cod. 290646 Net Weight: 110g Units/Box: 25



CEPHALOPOD CHUNKS

Pepus cephalopod chunks are chopped and canned in vegetable oil. Heat them and add paprika! A delicious and very tasty tapa.

Cod. 290085 Net Weight: 110g Units/Box: 25





SQUID IN AMERICAN SAUCE

Pepus squid with American sauce is chopped and prepared in a soft sauce. The mixture of the ingredients gives a spicy touch to the squid.

Cod. 290064 Net Weight: 110g Units/Box: 25



STUFFED BABY SQUID IN INK

Served with its own ink, they stand out for their combination of flavours that will surprise the most delicate palates.

Cod. 229073 Net Weight: 110g Units/Box: 25



SQUID IN ITS INK

The squid in its Pepus ink is made with the same ink of the squid. Intense flavour!

Cod. 290067 Net Weight: 110g Units/Box: 25



BABY EELS WITH GARLIC

Baby eels are a great source of protein with a low fat content. Its process is by selecting the best pieces to cook and then packing it in spicy oil. It's irresistible with toasted bread!

Cod. 290604 Net Weight: 110g Units/Box: 25



STUFFED SQUID

Pepus squid are stuffed with baby eels and rice, and preserved in vegetable oil. It stands out for its combination of flavours that will surprise even the most demanding palates.

Cod. 229063 Net Weight: 110g Units/Box: 25



CHILEAN RAZOR CLAMS PEPUS

Pepus razor clams are collected in shallow waters to subject them to a purification process and eliminate excess sand.

Cod. 247350 Net Weight: 110g Units/Box: 20





STUFFED OLIVES

Selecta category olives stuffed with anchovies. Made with pitless green olives stuffed with anchovies, allowing for an excellent flavour combination.

Cod. 250072 Capacity: 280g Units/Box: 15

ARTICHOKES HEART

Pepus artichoke heart is a preserved vegetable of good quality. By this product being preserved in the jar, it allows for artichoke hearts to be eaten all year round.

Cod. 288294 Pieces: 16-20 Units/Box: 12



WHITE ASPARAGUS

Pepus white asparagus is picked and cooked slowly before being packaged in jars, preserving its tender texture.

Cod. 232057 Pieces: 6-9 Units/Box: 12



PIQUILLO PEPPERS

The Pepus piquillo peppers are collected and selected to be roasted by the wood fire. It is then packaged in jars for optimal conservation.

Cod. 253024 Capacity: 340g Units/Box: 12





ESPINALER

— DESDE 1896 —

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espinaler.com

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