



PRODUCT CATALOG



ESPINALER
— DESDE 1896 —



COMPANY PRESENTATION

ESPINALER

Espinaler is a century-old company specialized in the manufacturing, selection, packaging and distribution of high quality canned seafood. The brand includes more than 300 references among canned seafood which include: canned vegetables, legumes, vermouth, chips, olives, cava and the flagship product, **the Espinaler Sauce**. It is made with a traditional recipe from 1950 and it is the best partner to season canned food and chips.



ORIGIN

OF OUR PRODUCTS



Every season we select our products in their place of origin, with the commitment to maintain the quality that characterizes us.



The Tapias family, owners of Espinaler, monitors the whole value chain of each product. This process starts at the place of origin where our seafood is fished and collected. It continues until it is cooked and packed into cans. The final product is sent to Espinaler's headquarter, in Vilassar de Mar (Barcelona). Then on, Espinaler sells to the national and international wholesale trade market. Espinaler also serves and sells the products in its own two shops.



ESPINALER CLASSIC

Our classic gourmet line revolves around high quality products that are well selected from Rías de Galicia, Spain by the Tapias family. Having spent more than 120 years in the market, they are able to apply their expertise in every step of the production process. Made for gourmet clients that know how to enjoy the best aperitif time with **#ESPINALEREXPERIENCE!**



MUSSEL PICKLED SAUCE ESPINALER

Picked up from Galician trays and elaborated with a unique pickled sauce (made with natural ingredients), Espinaler mussels are the perfect accompaniment for a Mediterranean seafood experience.

Cod. 241373	Size: OL120 10/12	Units/Box: 25		
Cod. 241377	Size: OL120 14/16	Units/Box: 25		
Cod. 241379	Size: OL120 20/30	Units/Box: 25		



SCALLOP GALICIAN SAUCE ESPINALER

Shell fished in Galician estuary, the Espinaler scallops are steamed and prepared in 3 ways: naturally, with onion or in “viera” sauce. Always following a traditional recipe which makes this product even tastier.

Cod. 290471	Size: OL120 10/12	Units/Box: 25		
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RAZOR CLAMS ESPINALER

Razor-shells are fished in pure waters from Galician estuary at the right time in order to ensure all its quality. The oil which appears on the surface when the can is opened indicates its best quality.

Cod. 244020	Size: OL120 4/6	Units/Box: 25		
Cod. 244200	Size: OL120 5/8	Units/Box: 25		



NATURAL CLAMS ESPINALER

This clam is fished on the coast of French Brittany. What stands out of this product is the tenderness of the clams, which can really be appreciated through the texture and flavour.

Cod. 205100	Size: OL120 15/20	Units/Box: 25		
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COCKLES ESPINALER

These cockles are fished in Noya estuary and perfectly washed in sea water to preserve its taste. They are boiled, as well as size selected and finally hand packed cautiously to ensure the best quality possible to our customers.

- Cod. 226049 Size: OL120 25/35 Units/Box: 25
- Cod. 226066 Size: OL120 35/45 Units/Box: 25
- Cod. 226081 Size: OL120 45/55 Units/Box: 25
- Cod. 226089 Size: OL120 65/85 Units/Box: 25



WHITE CLAMS ESPINALER

White clam is fished in Arousa estuary during October, November and December. It's called "the queen" because of its texture and flavor. The best ones are from Santa Eugenia de Ribeira.

- Cod. 202304 Size: OL120 25/30 Units/Box: 25



SEA SNAIL ESPINALER

Espinaler sea snails are selected piece by piece and packed in brine, with just water and salt. Very high in protein, this product is much appreciated and surprising on the palate. It cooks beautifully with garlic butter sauce and wine.

- Cod. 290111 Size: OL120 Units/Box: 25



URCHIN ESPINALER RR-50 EXPORT

Espinaler starts the elaboration of the Sea Urchin Roe with a careful selection of high quality raw materials. This delicacy combines deliciously with soups and scrambled eggs. It is packed in water so that its unique flavor, a reminder of the sea, is preserved and appreciated on the dish.

- Cod. 299093 Size: RR50 Units/Box: 50



BABY SARDINES OLIVE ESPINALER

The fishing is done during the whole year round but specifically in September, where the best quality can be ensured. It's steamed and canned in olive oil to preserve a natural taste.

- Cod. 262069 Size: RR125 10/12 Units/Box: 25
- Cod. 262178 Size: RR125 14/16 Units/Box: 25
- Cod. 262006 Size: RR125 16/20 Units/Box: 25



BABY SARDINES SPICY SAUCE ESPINALER

High quality sardines which are fished in September. They are steamed or cooked and finally packed in a spicy sauce made with olive oil and chilli.

- Cod. 262123 Size: RR125 10/12 Units/Box: 25



SARDINES OLIVE OIL ESPINALER

Fished in September being the top quality season for sardines. Steamed and packed in olive oil which makes the natural flavour the main protagonist of the experience.

- Cod. 262190 Size: RR125 3/5 Units/Box: 25



SARDINES TOMATO ESPINALER

Our sardines are steamed cooked and hand packed in delicious tomato sauce made entirely from natural ingredients.

- Cod. 262046 Size: RR125 3/5 Units/Box: 25





SARDINES IN PICKLED SAUCE

Sardines are caught at different times of the year, but those caught in **September** have the **best quality**. They are steam-cooked and carefully placed by hand in the tin. Then, a mild pickled sauce is added to compliment the fish by incorporating a very luscious texture and flavor.

Cod. 262039 Size: RR125 3/5 Units/Box: 25



OCTOPUS GALICIAN SAUCE ESPINALER

Carefully selected in Mediterranean waters, it is then cooked delicately, sliced and canned in exquisite Galician sauce.

Cod. 290407 Size: OL120 Units/Box: 25



OCTOPUS OLIVE OIL ESPINALER

Carefully selected in Mediterranean waters, it is then cooked delicately, sliced and canned in olive oil to enrich its characteristic flavor.

Cod. 290392 Size: OL120 Units/Box: 25



BONITO - WHITE TUNA - OLIVE OIL ESPINALER

The White Tuna is selectively fished, one by one with rod and hook, in the Cantabrian Sea from **June to October**. It is characterized by its white and tender meat, its soft flavor and juicy texture. Added in olive oil, our White Tuna's gentle and healthful characteristics are enhanced.

Cod. 220030 Size: OL120 Units/Box: 25



BONITO - WHITE TUNA - PICKLED SAUCE ESPINALER

The White Tuna is caught in the Cantabrian Sea between **June and October** with selective fishing gear, one at a time, on hooks. It's tender white flesh, mild taste and juicy texture, is complemented by the addition of rich pickled sauce to appeal the palate.

Cod. 220032 Size: OL120 Units/Box: 25



BONITO - WHITE TUNA - BELLY OLIVE OIL

Bonito is elaborated with fresh fish from the Cantabric coast. This delicacy, 100% natural, is boiled and only olive oil and salt are added to highlight its genuine flavor.

Cod. 220109 Size: OL120 Units/Box: 25



LIGHT TUNA VEGETABLE OIL ESPINALER

Light tuna is one of the most desired fish preserves of seafood. Our fish is cooked free of skin, scales and thorns. Then carefully packaged in rich sunflower oil to preserve its healthful, delicate and delicious qualities.

Cod. 223605 Size: OL120 Units/Box: 25



LIGHT TUNA BELLY OLIVE ESPINALER

One of our most sought-after fish, the light tuna lives in the waters of tropical and subtropical waters around the world. It's belly is the most exquisite part. With its scales and bones removed, it's delicacy is further emphasized.

Cod. 223604 Size: OL120 Units/Box: 25



BABY SQUIDS OLIVE OIL ESPINALER

Our smooth textured baby squids are stuffed with their own tentacles, according to a manual and delicate process. Later, we pack it with luscious olive oil or its own ink. And it accompanies a dish of rice or potatoes beautifully.

Cod. 229295 Size: OL-120 3/5 Units/Box: 25
Cod. 229299 Size: OL-120 5/8 Units/Box: 25



ANCHOVIES ESPINALER

Our fresh anchovies are caught in the Cantabrian Sea during the months of April and May. They are thoroughly cleaned one by one, filleted, canned by hand and then pressed in olive oil.

Cod. 214050 Size: RR50 Units/Box: 50



OCTOPUS SLICES ESPINALER

This exceptional product is carefully selected, and filled with its own finely-chopped tentacles, it is bathed in rich sunflower oil.

Cod. 259230 Size: OL120 Units/Box: 25



COD LIVER

Extracted from Icelandic waters, Espinaler's Smoked Cod Liver is saturated in healthy ingredients and possess an exquisite soft texture that will remind you of foie.

Cod. 287168 Size: RR125 Units/Box: 25



MACKEREL FILLETS ESPINALER VEGETABLE OIL

After being fished from fresh waters, the mackerel is cleaned and grilled. Later, it is hand packed, one by one, into olive oil to emphasize its flavor and maintain its juicy and healthful qualities.

Cod. 290678 Size: OL120 Units/Box: 25



SQUID INK PACK 4 ESPINALER

It is used in the gastronomic universe very often, especially in Mediterranean cuisine. Our rich Squid Ink is popularly mixed with white rice, obtaining the so-called black rice and pasta, and the black noodles. Using it with the Calamari delicacy is also highly praised.

Cod. 290113 Size: OL120 Units/Box: 60



BABY SQUIDS IN SPICY OLIVE OIL

Our smooth textured baby squids are stuffed with their own tentacles, according to a manual and delicate process. Later, we pack it with luscious olive oil or its own ink. And it accompanies a dish of rice or potatoes beautifully.

Cod. 290678 Size: OL120 Units/Box: 25



MUSSELS IN SPICY PICKLED SAUCE

Picked up from Galician trays and elaborated with a unique pickled sauce (made with natural ingredients), Espinaler mussels are the perfect accompaniment for a Mediterranean seafood experience.

Cod. 241388 Size: OL120 Units/Box: 25



ESPINALER BIO

Our new Organic Certified canned seafood is a proof of our commitment to quality and respect for the protection of the environment with the aim to improve our products and our planet. From Espinaler we want to present to you the new Bio line, where you will find some of our most appreciated products.



NOTHING BETTER THAN ENJOYING HIGH QUALITY CANNED FOOD WHILE TAKING CARE OF THE THE ENVIRONMENT!

BIO CHIPS BAG ESPINALER

Espinaler BIO CHIPS EVOO are made with 100% carefully selected organic ingredients. The Extra Virgin Olive Oil makes this appetizer the most addictive as, mixed with a point of sea salt, it gives the final product an exquisite taste.

Cod. 299127 Size: 100 gr Units/Box: 12



SARDINES IN ORGANIC OLIVE OIL

The perfect fusion of Galician Estuaries and the extra virgin olive oil, all the rich flavour of the sea and our orchard directly served to your table. A sublime connection between the sardine, known in Spain as 'Queen of the Sea', and the extra virgin olive oil.

Cod. 3020811 Size: OL120 25/30 Units/Box: 25



MUSSELS IN ORGANIC PICKLED SAUCE

Our mussels are collected in Galician estuaries, internationally recognised for its rich marine environment. With a high content of natural nutrients, the mussels are able to develop into exceptional sizes and hold an exquisite taste.

Cod. 3021911 Size: OL120 25/30 Units/Box: 25



OUR ECOLOGIC PRODUCTION CERTIFICATES



European leaf
Organic farming
certificate for
the European
Union



CCPAE
Organic farming
certificate for
Catalonia


Espinaler's FISH PATÉS

Carles Bros edition


Our new patés are made of **high quality fish and seafood**. Its natural taste will make you feel as if you were eating fresh fish, cause no additives have been added.

DESIGNED BY **CARLES BROS**, THE CATALAN PAINTER WHO LIVES AND WORKS IN "COSTA BRAVA".


SPICY MUSSEL PATÉ

Cod. 3022300 Size: 82 gr Units/Box: 25 


GARLIC OCTOPUS PATÉ

Cod. 3022297 Size: 82 gr Units/Box: 25 

SPICY OCTOPUS PATÉ

Cod. 3022299 Size: 82 gr Units/Box: 25 

SCORPION FISH PATÉ

Cod. 3022298 Size: 100 gr Units/Box: 25 



Espinaler CHIPS

Potatoes are collected and are attentively selected in Soria's fields (Spain), where the height and humidity give the potatoes unique characteristics. Later, they are subjected to a traditional process of peeling and cutting. Finally, they are fried using olive oil and with little salt. A versatile and delectable snack to eat anytime.



THE CHIPS CAN
ESPINALER IS
THE PERFECT GIFT
THANKS TO THE
EXCLUSIVE DESIGN
OF ITS PACKAGE!

FORMATS

CHIPS BAG ESPINALER

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

CHIPS CAN ESPINALER TAVERN

Cod. 299019	Size: 400 gr	Units/Box: 4
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ESPINALER SAUCE-FLAVORED CHIPS

Espinaler sauce-flavored crisps is the ideal combination of Espinaler's extraordinary classic potato chips with the taste of the legendary Espinaler Sauce (perfect for appetizers).

Cod. 299109	Size: 50 gr	Units/Box: 25
Cod. 299113	Size: 125 gr	Units/Box: 11



FRIED POTATO STICKS

The potato sticks are elaborated after a thorough selection of raw materials that follow demanding standards of quality. They are packed in 80g. bags. The Espinaler potato sticks is the perfect companion for meats, fish and scrambled eggs.

Cod. 299108	Size: 80 gr	Units/Box: 25
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TRUFFLE-FLAVORED ESPINALER CHIPS

Espinaler truffle-flavored crisps is the best mix of Espinaler's extraordinary classic potato chips with real black truffle particles which bring this excellent flavor.

Cod. 299109	Size: 50 gr	Units/Box: 25
Cod. 299113	Size: 125 gr	Units/Box: 11



THICK CUT ESPINALER CHIPS

Espinaler thick cut chips is the perfect base for the spanish "montadito"

Cod. 299109	Size: 50 gr	Units/Box: 25
Cod. 299113	Size: 125 gr	Units/Box: 11



Serving suggestion

Anchovy stuffed OLIVES

Produced from the **Manzanilla Fina** variety, our anchovy stuffed olive is of an extra category. Without bones, it is filled with an anchovy paste. The result is an excellent combination of flavors that will leave a delightful after-taste.



AVAILABLE
IN CONVENIENT
PACKS OF
THREE!

FORMATS

Cod. 250400	Size: 350 gr	Units/Box: 15	Cod. 250059	Size: 200 gr	Units/Box: 30
Cod. 250405	Size: 1.420 gr	Units/Box: 6	Cod. 250064	Size: 3x50 gr	Units/Box: 16



Glass jar OLIVES

ARBEQUINA OLIVES

Harvested by local farmers, our selected olives are made with the **Arbequina** variety. They are macerated for at least three months in a solution of water to give it a delicious characteristic taste.

Cod. 250365 Size: 390 gr Units/Box: 12



BLACK OLIVES FROM ARAGÓN

Top selected olives, harvested by local farmers, are made with the **Empeltre** variety. These are soft dark brown olives with a mouth watering taste.

Cod. 250635 Size: 220 gr Units/Box: 12





WHITE BEANS GANXET ESPINALER JAR

Ganxet bean, grown in Catalonia, is known for its delicate taste and deluxe creaminess. The low perception of its skin makes the contact with the palate very delicate and the savour very luscious.

Cod. 288230 Size: 345 gr Units/Box: 12



CHICKPEAS ESPINALER JAR

Chickpea is cultivated in dry and rich lands, so that its flavor is sharp. It's velvety texture and dainty taste combines beautifully with warm salads.

Cod. 288232 Size: 350 gr Units/Box: 12



LENTILS (CAVIAR) ESPINALER JAR

Beluga lentil, also known as caviar lentil, is the variety of this kind of legume with the highest level of protein. Of a darker color than the other lentils, the beluga variety is a delicious partner for salads.

Cod. 288235 Size: 350 gr Units/Box: 12



ARTICHOKES ESPINALER JAR

Our prime artichokes are picked up between February and May. It comes from Murcia's land and it combines beautifully with anchovies and salad.

Cod. 288041 Size: 350 gr 12/14 Units/Box: 12

Cod. 288150 Size: 350 gr 16/20 Units/Box: 12



ESPINALER PIPARRA JAR

The Basque chilli is collected between July and October in the Basque Country (Spain). This unique and high quality product is well-appreciated for its succulent taste and its soft tang.

Cod. 287187 Size: 60 gr Units/Box: 15

Cod. 3022722 Size: 700 gr Units/Box: 5



The importance of THE ORIGIN

In Espinaler we take special care about the origin of our product. When we talk about vegetables in Spain, we know where are the best peppers and asparagus from, and that place is called Navarra. The genetics, the soil and the farming tradition makes the Navarra vegetables the best option.



WHOLE PEPPERS (PIQ LODOSA)ESPINALER

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

Cod. 253149 Size: 225 gr Units/Box: 12



ASPARAGUS FROM NAVARRE ESPINALER

Our asparagus comes from Navarre's orchard. Once collected, it is well-prepared with celerity to maintain its own taste. It is selected with care and its skin is removed so that it has a satiny texture without fibers.

Cod. 232028	Size: 250 gr	Units/Box: 12
Cod. 232031	Size: 370 gr 6/9	Units/Box: 12
Cod. 232033	Size: 540 gr 5/6	Units/Box: 12



OUR ORIGIN DENOMINATION CERTIFICATES



“Piquillo de Lodosa” certificate that all our peppers are from Lodosa, Navarra, Spain.



“Espárrago de Navarra” certificate that all our asparagus are from Navarra, Spain.



Protected geographical indication



The Legendary
ESPINALER
 — SAUCE —

Formulated in 1950, our company's flagship product is **best aperitif sauce in the world**. It is perfect to pair with canned seafood, chips, salads and olives. We elaborate it with high quality ingredients: vinegar, red paprika and selected spices.



— FORMATS —

Cod. 299075	Size: 92 ml	Units/Box: 48
Cod. 299077	Size: 250 ml	Units/Box: 12
Cod. 299110	Size: 750 ml	Units/Box: 6
Cod. 299085	Size: 92 ml	Units/Box: 48



ESPINALER



In Spain, the “vermut” time is an unbreakable tradition, meeting with friends and family before lunch to enjoy the sunny days with a cup of vermouth and some of the best flavors of the mediterranean.



Espinaler sauce is a must-be in any aperitif meeting. It gives life and taste to whatever you dress with it, try to add a few drops on our canned cockles and you will never eat seafood again without it!



*Try it with anything you want
 and feel the mediterranean
 experience anywhere!*

Typical spanish SAUCES



BRAVA SAUCE ESPINALER

Espinaler's Brava sauce is the ultimate partner to fries. It delivers a delicious spicy sensation made by a homemade recipe based on garlic and spices with no additives, colorants, flavoring, or preservatives. It doesn't contain allergens.

Cod. 280299 Size: 140 gr Units/Box: 12

Cod. 280069 Size: 1 kg Units/Box: 6



ALL I OLI ESPINALER

Elaborated with olive oil and garlic, our All i Oli is ideal to accompany grilled meats, fish and potatoes. It is made with natural ingredients, without preservatives or additives. It doesn't contain allergens.

Cod. 280300 Size: 140 gr Units/Box: 12



ROMESCO SAUCE ESPINALER

It is perfect to accompany grilled vegetables and a kind of onion called **Calçots**. The Romesco sauce is made according to the traditional recipe based on oil, onion tomatoes, nuts and white wine vinegar. A 100% natural sauce which it doesn't contain gluten.

Cod. 280139 Size: 140 gr Units/Box: 12



Brava Sauce

There's no patatas bravas without brava sauce!
The soft-spicy sauce which is specially designed to dress this classic spanish tapa.



All i oli sauce

This garlic based sauce is the must be for **fideuà**, the sister of the world-famous paella. It fits perfect with any meat, fish or fried vegetable.



Romesco sauce

This is the official sauce for the catalan classic: **Calçots**, large sized onions which are one of the main foods of the catalan gastronomy. It fits perfect with any vegetable, including salads.



Mediterranean — VINAIGRETTE

Sauces



ESPINALER

The Vinaigrette, an essence of salads, is a dressing that can give value to certain ingredients and garnish dishes with innumerable varieties of flavor. The Vinaigrette ratio? **70% olive oil Priordei and 30% Espinaler Sauce.**

The Espinaler Vinaigrette is an ideal sauce for salads, **no matter if tender leaves nor strong/crispy**, with crudités, with fish or meat, with rice or pasta... Delicious with grilled vegetables, fish, **and with anything your palate loves.** You can also marinate meats, fish or cheeses among others.

FORMATS

VINAIGRETTE CLASSIC

Cod. 3023397 Size: 250 gr Units/Box: 12

VINAIGRETTE SPICY

Cod. 3023398 Size: 250 gr Units/Box: 12



A gastronomic experience by:

ESPINALER · PRIORDEI
— DESDE 1896 —

DES DE 1789

espinaler.com

Espinaler VERMOUTHS

In Spain, the word “vermut” is not referring just to the drink, it has much more meaning: The break before lunch, meeting with loved ones and enjoying a refreshing glass of vermouth with ice and an orange slice.



RED VERMOUTH ESPINALER BOTTLE

Result of a unique recipe based on high quality white wine. Delicate and elegant maceration, made with aromatic herbs: sagebrush vulgaris, dittany of Crete and Kina gives it a unique bouquet. Red ruby vermouth with terracotta tints. Sweet and brilliant. It has an intense and fresh scent of oregano, mint and caramel.

Cod. 112205	Size: 75 cl	Units/Box: 6
Cod. 112210	Size: 2 l	Units/Box: 6
Cod. 112208	Size: 5 l	Units/Box: 4



WHITE VERMOUTH ESPINALER BOTTLE

It is elaborated as a result of a careful aromatic herbs selection, which includes the sagebrush vulgaris, the dittany of Crete and Kina. Its special maceration gives a unique bouquet to the vermouth. The Espinaler white vermouth is pale yellow with brilliant emerald shades. Both its aroma and its taste are fresh and intense.

Cod. 112200	Size: 75 cl	Units/Box: 6
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RED RESERVE VERMOUTH ESPINALER

The Espinaler Reserva vermouth is made with high-quality white wine. It's macerated base, with over 50 herbs, give a unique bouquet to the vermouth. Among this special selection there are the Artemisia, the dittany of Crete and Kina. It is aged for 6 months in barrels. Its color is brown amber.

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

The Espinaler's vintage vermouth bottle is a collector's item. In 2014, the first edition with a silkscreen logo went on sale. The second design appeared in 2015 with the change of corporate Espinaler's image. Espinaler presented three new illustrations to mark the 120th anniversary in 2016.

Cod. 112051	Size: 50 cl	Units/Box: 6
Cod. 112103	Size: 1 L	Units/Box: 6




Espinaler TAVERN BEER

Our refreshing Tavern beer has a sweet touch of honey and light caramel which combine with the elegant aromas of German floral hops.

IT PAIRS PERFECTLY WITH OUR CANNED FOOD.
A FLAVOURFUL REFRESHMENT TO SHARE
AND ENJOY WITH FRIENDS!



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



Espinaler CAVA BRUT RESERVE


Elaborated with the traditional coupage from Macabeu, Xarel·lo and Parellada varieties. This cava goes through at least 18 months of aging. Brilliant, delicate and very soft. It has an elegant aroma, which is balanced with elegant fruity touches.



European leaf
Organic farming
certificate for the
European Union




CCPAE
Organic farming
certificate for Catalonia

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

White wine JUANITA CALAMIDAD verdejo

100% verdejo wine with Rueda as Designation of Origin. Pre-cold macerated, using only top quality yolk must. On the nose, it is complex and intense with aromas of hay and fennel, which give way to some subtle notes of white flowers and fruit like apples. In the mouth it is unctuous, elegant and intense, with a balanced acidity and a final bitter touch typical of the verdejo variety.



Cod. 3021804 Size: 75 cl Units/Box: 6 

Espinaler Premium

The **best quality** on the market. Espinaler premium references come from Rías Gallegas, Spain. They are carefully selected either for their specific origin (that deliver special organoleptic characteristics) or for their outstanding quality. All units are hand-packed and handmade crafted. Made for the most exquisite palates.



WHITE TUNA (BONITO) BELLY - ESPINALER
Bonito is elaborated with selected fresh fish from the Cantabric coast from June to October. This delicacy, 100% natural, is characterised by its white and tender meat, its mild flavour and juicy texture, and is the favourite preserve of the most exquisite palates.

Cod. 220533 Size: OL120 Units/Box: 24



BABY SQUIDS OLIVE OIL ESPINALER
Whole squid stuffed with their own legs. Chipirones are selected by choosing the smallest sizes and they are hand-cleaned one by one. They are packaged in olive oil and have a soft texture. An ideal ingredient to combine with a rice dish or patatas.

Cod. 229082 Size: OL120 6/8 Units/Box: 24



BABY SARDINES OLIVE XEITO ESPINALER
It is fished with the 'xeito' technique, a sustainable fishing art that guarantees the top quality of our fresh products. Steamed and hand packed in rich olive oil, this process preserves the sardine's natural flavour and texture.

Cod. 262212 Size: RR125 8/10 Units/Box: 24





BABY SARDINES OLIVE ESPINALER
 In September, we fish and select our best quality sardines. Steamed and hand packed in rich olive oil, this process positions the sardine's natural flavour and texture on the center stage.

Cod. 262177 Size: RR125 20/25 Units/Box: 24
 Cod. 262011 Size: RR125 30/40 Units/Box: 24



PICKLED SAUCE MUSSEL ESPINALER
 Mussels are picked up from Arosa estuary trays and are later fried in extra virgin olive oil. We add pickled sauce made of vinegar pepper and spices previously selected, to emphasize its delicious flavor.

Cod. 241375 Size: RR125 6/8 Units/Box: 24
 Cod. 241165 Size: RR125 12/16 Units/Box: 24



RAZOR CLAMS SALVORA
 Our premium razor-shells are hand collected in pure waters at Sálvora Island – Galician- within a specific time frame. The delicate layer of oil which appears on the surface when the can is opened indicates its best quality. We highly recommend to drink the juice directly from the canto be transported to Galician estuaries.

Cod. 244015 Size: RR125 5/7 Units/Box: 24



SCALLOPS ESPINALER
 Shell fished in Galician estuary, they are steamed and prepared in 3 ways: naturally, with onion or in “viera” sauce. Coated in Galician sauce, it is an extremely tasty delicacy which possess an element of surprise with its characteristic texture.

Cod. 287100 Size: OL120 Units/Box: 24



COCKLES HAND-PACKED ESPINALER
 Our top quality cockles are fished in Noya estuary. After being thoroughly washed in sea water to remove sand, they are carefully boiled, size selected and hand packed.

Cod. 226147 Size: OL120 25/30 Units/Box: 24
 Cod. 226107 Size: OL120 30/40 Units/Box: 24



SCALLOPS ESPINALER NATURAL
 Shell fished in Galician estuary they are steamed and prepared in 3 ways: naturally, with onion or in “viera” sauce. Our shell fish provides an intense experience which possess an element of surprise with its characteristic texture.

Cod. 287177 Size: OL120 Units/Box: 24



COOK WITH ESPINALER

preserves

*Guacamole
tacos with
baby sardines*

COCKTAILS *with* ESPINALER

*Orange
Blossom*



TRY TO COOK IT
AT HOME!
and show us the results on:
f @vermutespinaler

DISCOVER HOW TO PREPARE IT
WITH OUR VIDEO RECIPES!





ESPINALER

— DESDE 1896 —

@vermutespinaler



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