



Products Catalogue 2015



Important Information






- These prices include the value added tax (VAT) into force and the prices correspond to the 1st of January of 2015 and could be modified during the year.
- Some items could be removed of this catalogue and other items for sale in the El Cigarrero shops could not be contained here.
- For further information please contact us at the following number (+34) 968 674 314 or write us to clientes@elcigarrero.com





Charcuterie

Dry-Cured Charcuterie







COOKING CHORIZOS	
	<p>The chorizo is a typical and original sausage of the Iberian Peninsula. Our chorizos are ideal for a home taste to stews, sautéed, sauces... You can find them in sweet, intermediate and spicy varieties</p> <p>8,00 €/Kg</p>
CURED WHITE CHORIZO	
	<p>Made with lean ham and bacon, slightly chopped and seasoned with mild spices and a touch of white wine and stuffed into natural casings, make of the white chorizo one of the pleasures for the palate.</p> <p>9,00 €/Kg</p>
CURED RED CHORIZO	
	<p>Made with lean ham and bacon, slightly chopped and seasoned with spices typical of the region of Murcia and stuffed into natural casings, make the chorizo one of the favourite products to enjoy with bread.</p> <p>9,00 €/Kg</p>
CANTIMPALO STYLE CHORIZO	
	<p>The chorizo Cantimpalo style is one of the most typical sausages of Spain. When prepared with the high quality spices from Murcia the result is a quality product ready to satisfy the most demanding palate.</p> <p>9,00 €/Kg</p>
JAMÓN SERRANO	
	<p>Jamón serrano (dry-cured Spanish ham) cured in our own drying sheds. Sliced or in chunks it is ready to taste. With its intense taste, a pinch of salt, a thin layer of fat and a tender texture able to melt in the mouth, it will delight the entire family.</p> <p>13,00 €/Kg</p>






Embutidos Esteban "EL CIGARRERO"

Charcutería y carnicería artesanal desde 1940.









BONE-IN JAMÓN SERRANO	
	<p>The jamón serrano is a principal element in Iberian gastronomy. The “El Cigarrero” ham has an intense taste, a pinch of salt, a thin layer of fat and a tender texture to melt in the mouth. Approx. weight 7 kg.</p> <p>7,50 €/Kg</p>
CURED LOIN	
	<p>Pork loin seasoned with spices typical of the Region of Murcia, predominating paprika. Cured in our dryers with the care that a piece of this quality deserves.</p> <p>14,00 €/Kg</p>
PEPPER CURED LOIN	
	<p>Pork loin seasoned with natural spices and cured in our dryers with the care that a piece of this quality deserves. Tasty with a hint of pepper invites to consume along with homemade bread.</p> <p>14,00 €/Kg</p>
ROSEMARY CURED LOIN	
	<p>Loin of pork seasoned with rosemary that retains the bacon and skin to make this loin an exquisite and delicate bite. Cured in our dryers with the care that a piece of this quality deserves.</p> <p>14,00 €/Kg</p>
CURED WHITE LONGANIZA	
	<p>The white long sausage once cured in our dryers, is a delicious snack to eat in cubes accompanied by homemade bread and good wine. It has a mild and delicate taste.</p> <p>13,00 €/Kg</p>
CURED RED LONGANIZA	
	<p>The red long sausage once cured in our dryers, is a delicious snack to eat in cubes accompanied by homemade bread and good wine. It has a characteristic taste of garlic and paprika.</p> <p>13,00 €/Kg</p>



LORCA STYLE SAUSAGE	
	<p>The sausage Lorca style or imperial sausage of Lorca is prepared from premium minced pork meat and seasoned with salt, peppercorns and other spices. With its mild flavour is one of the gastronomic emblems of Murcia.</p> <p>9,00 €/Kg</p>
SALCHICHÓN	
	<p>Dry sausage made with lean ham and bacon, seasoned with mild spices and peppercorns and stuffed into natural casings. Slightly salty flavour ready to be enjoyed in cubes or slices.</p> <p>9,00 €/Kg</p>
SOBRASADA	
	<p>Made from selected pork meat and Murcian paprika that gives a characteristic flavour. It can be found in the gut skin or tub and in normal and spicy versions. In tub is chopped finer to make it even easier to spread.</p> <p>8,00 €/Kg</p>








Dry Cured Ham



BONE-IN JAMÓN SERRANO		
		<p>The <i>jamón serrano</i> is a principal element in Iberian gastronomy. The “El Cigarrero” ham has an intense taste, a pinch of salt, a thin layer of fat and a tender texture to melt in the mouth. Approx. weight 7 kg.</p> <p>7,50 €/Kg</p>
JAMÓN SERRANO		
		<p><i>Jamón serrano</i> (dry-cured Spanish ham) cured in our own drying sheds. Sliced or in chunks it is ready to taste. With its intense taste, a pinch of salt, a thin layer of fat and a tender texture able to melt in the mouth, it will delight the entire family.</p> <p>13,00 €/Kg</p>
BONE-IN CHATO MURCIANO JAMÓN		
		<p>The <i>chato murciano</i> is a native pig race of Murcia whose hams have a similar taste and juiciness of the Iberian pork meat. The <i>chato murciano</i> reserve ham from La Noria has been dried in cellars.</p> <p>14,00 €/Kg</p>
CHATO MURCIANO JAMÓN SLICES		
		<p>The <i>chato murciano</i> is a native pig race of Murcia whose hams have a similar taste and juiciness of the Iberian pork meat. The <i>chato murciano</i> reserve ham from La Noria has been dried in cellars.</p> <p>25,00 €/Kg</p>
BONE-IN IBÉRICO JAMÓN		
		<p><i>Jamón</i> from Iberian pigs <i>de cebo</i> to obtain, after more than two years curation, a pure Ibérico ham suitable for exclusive tastes. Approximate weight of 7-8 kg per unit.</p> <p>19,00 €/Kg</p>
IBÉRICO JAMÓN SLICES		
		<p>Thin slices of <i>jamón</i> from Iberian pork <i>de cebo</i>. This breed accumulates fat between the muscle fibres producing the typical white streaks that make their hams so special.</p> <p>42,00 €/Kg</p>



Cooked Charcuterie





BOTIFARRA	
	<p>The butifarra is a typical Mediterranean sausage made from minced pork meat and spices. In El Cigarrero, we prepare them in the traditional black and white varieties, the latter contains pork blood.</p> <p>8,00 €/Kg</p>
BRAWN	
	<p>Sausage made with the flesh of the head, ear and pork tongue. Seasoned with spices and slowly cooked in a wood oven gives a delicious and unique taste.</p> <p>9,00 €/Kg</p>
CATALAN BOTIFARRA	
	<p>The Catalan botifarra or catalana is prepared from premium pork cooked in a thick skin. This sausage has a slight sweet taste and smooth texture and is ready to serve and enjoy.</p> <p>9,00 €/Kg</p>
YORK HAM	
	<p>Handcrafted sausage made from lean meat ham pork and spices. Cooked inside moulds in oven with wood that gives a unique taste. It is suitable for diets balanced for its low fat content.</p> <p>9,00 €/Kg</p>
ONION BLACK PUDDING	
	<p>The typical morcilla of Murcia has the onion as its main ingredient. At El Cigarrero onion is firewood-cooked giving them a special taste. To the chopped onion is added blood, cinnamon and other spices and in the hot variety pine nuts too!</p> <p>8,00 €/Kg</p>









MORCÓN	
	<p>The morcón of Murcia is a sausage cooked in a ball-shaped skin, ready to serve and taste. We prepare them in three varieties, Murcian morcón, morcón Lorca style (less fat) and black morcón (with blood).</p> <p>8,00 €/Kg</p>
PÂTÉ	
	<p>Pâté produced in the traditional manner, based on pork liver, bacon, eggs, spices with pine nuts cooked in a wood oven in a clay casserole. In this way, we obtain a pâté with deep and exquisite flavour that will delight the most demanding palates.</p> <p>8,00 €/Kg</p>



Fresh Charcuterie

MEATBALLS	
	<p>Made with lean pork, bacon, garlic, parsley, pine nuts, egg and breadcrumbs seasoned with very soft spices. They give an exquisite flavour to stews and fried have no rival.</p> <p>8,00 €/Kg</p>
LITTLE CHORIZOS	
	<p>The mini version of our chorizos are designed to enjoy cooked in the grill or fried, but also can be used for stews. You can find them in three flavours: sweet, spicy and hot spicy for the more daring.</p> <p>8,00 €/Kg</p>
SOFT CHORIZO	
	<p>Chorizos milder taste, for those who do not like spicy food. To enjoy fried or grilled.</p> <p>8,00 €/Kg</p>
FAJITAS	
	<p>Fine chicken strips with vegetables (onion, red and green peppers) and Mexican sauce. Great for preparing your own tacos. We recommend adding cheese for melting once the fajitas are fried.</p> <p>9,00 €/Kg</p>
PORK HAMBURGER	
	<p>Made with lean pork and bacon and seasoned with mild spices. With these quality raw materials we obtain a burger very tender and delicious.</p> <p>8,00 €/Kg</p>








CHICKEN HAMBURGER	
	<p>Made with lean chicken and pork bacon and seasoned with mild spices. Hamburger fresher than traditional pork hamburger and just as delicious.</p> <p>8,00 €/Kg</p>
BEEF HAMBURGER	
	<p>Made with lean beef meat and pork bacon and seasoned with mild spices. Hamburger with more body than the traditional pork hamburger and just as delicious.</p> <p>9,00 €/Kg</p>
VEGETAL HAMBURGER	
	<p>Made with lean pork, bacon, red pepper, green pepper and onion and seasoned with mild spices. Hamburger tasty and lighter than the others.</p> <p>8,00 €/Kg</p>
WHITE LONG SAUSAGE	
	<p>Longaniza stands for a U-shaped long and narrow sausage that can be eaten raw, when cured, either fried or grilled if fresh. This white variety does not contain paprika.</p> <p>8,00 €/Kg</p>
RED LONG SAUSAGE	
	<p>Longaniza stands for a U-shaped long and narrow sausage that can be eaten raw, when cured, either fried or grilled if fresh. This variety contains paprika and its composition is softer than the chorizo.</p> <p>8,00 €/Kg</p>
STUFFED CHICKEN LEGS	
	<p>Boneless chicken legs stuffed with bacon and cheese garnished with spices. Perfect for cooking in the oven along with vegetables.</p> <p>9,00 €/Kg</p>








MURCIAN MEATBALLS	
	<p>The pelotas are a type of meatballs typical from Murcia that besides the premium lean meat and bacon containing ingredients like red long sausage, Murcian morcón, breadcrumbs, parsley, pine nuts and garlic. Great to flavour your stews.</p> <p>9,00 €/Kg</p>
CHILINDRÓN CHICKEN	
	<p>Portions of chicken seasoned with spices to prepare chilindrón chicken stew recipe.</p> <p>8,00 €/Kg</p>
MEDITERRANEAN CHICKEN	
	<p>Portions of chicken seasoned with Mediterranean spices ready to cook.</p> <p>8,00 €/Kg</p>
FRESH SAUSAGES	
	<p>Fresh sausage in thin skin. Finely chopped pork and seasoned with salt, pepper and other spices. A classic for barbecues.</p> <p>8,00 €/Kg</p>
SOBRASADA	
	<p>Made from selected pork meat and Murcian paprika that gives a characteristic flavour. It can be found in the gut skin or tub and in normal and spicy versions. In tub is chopped finer to make it even easier to spread.</p> <p>8,00 €/Kg</p>



Miniburgers & Kebabs

BACON MINIBURGER	
	<p>Miniburger of premium lean pork with chopped bacon, seasoned with mild spices and a slice of bacon on top.</p> <p>Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
WHITE MINIBURGER	
	<p>Miniburger of premium lean chicken seasoned with tastier spices.</p> <p>Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
PORK MINIBURGER	
	<p>Miniburger of premium lean pork seasoned with mild spices.</p> <p>Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
CHORIZO MINIBURGER	
	<p>Miniburger of premium lean pork seasoned with slightly hot chorizo spices.</p> <p>Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
FOIE MINIBURGER	
	<p>Miniburger of premium lean pork seasoned with mild spices and a <i>foie gras</i> centre.</p> <p>Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>







PEDRO XIMENEZ MINIBURGER	
	<p>Miniburger of premium lean pork seasoned with mild spices and Pedro Ximenez reduction. Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
CHICKEN MINIBURGER	
	<p>Miniburger of premium lean chicken seasoned with mild spices. Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
PROVENZAL MINIBURGER	
	<p>Miniburger of premium lean pork seasoned with provenzal spices. Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
CHEESE MINIBURGER	
	<p>Miniburger of premium lean pork seasoned with mild spices and Camembert cheese. Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>
BEEF MINIBURGER	
	<p>Miniburger of premium lean beef seasoned with mild spices. Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>





VEGGIE MINIBURGER	
	<p>Miniburger of premium lean pork mixed with chopped red pepper, green pepper, onion and parsley and seasoned with mild spices. Weight: 55 gr per unit</p> <p>9,00 €/Kg</p>

Kebabs

ARCHENA KEBAB	
	<p>Skewered chicken with a very soft marinade able to please the whole family.</p> <p>9,00 €/Kg</p>
COGNAC KEBAB	
	<p>Skewered chicken with a marinade that provides a slight taste of <i>cognac</i>.</p> <p>9,00 €/Kg</p>
DATES WITH BACON KEBAB	
	<p>Skewer of fresh sausage and dates wrapped in smoked bacon strips.</p> <p>9,00 €/Kg</p>
MEDITERRÁNEO KEBAB	
	<p>Skewered chicken with a mild marinade inspired on the basic ingredients of the Mediterranean diet.</p> <p>9,00 €/Kg</p>



MOORISH KEBAB	
	<p>Skewer of pork cubes marinated in paprika and other spices. You can also find them in vegetable version with pieces of red pepper, green pepper and onion intercropping.</p> <p>8,00 €/Kg</p>
TOWN KEBAB	
	<p>Skewer with the most typical fresh charcuterie of the Region of Murcia. Includes a fresh sausage, black pudding, red long sausage and white long sausage. Great for BBQs and grills.</p> <p>Weight: 80 gr per unit</p> <p>9,00 €/Kg</p>








Ibérico Charcuterie



IBÉRICO CHORIZO	
	<p>Chorizo made from lean meat from Iberian pigs fed on acorns and stuffed into natural casings. A high-quality meat product at the world's finest level.</p> <p>18,00 €/Kg</p>
BONE-IN IBÉRICO JAMÓN	
	<p>Jamón from Iberian pigs <i>de cebo</i> to obtain, after more than two years curation, a pure Ibérico ham suitable for exclusive tastes. Approximate weight of 7-8 kg per unit.</p> <p>19,00 €/Kg</p>
IBÉRICO JAMÓN SLICES	
	<p>Thin slices of jamón from Iberian pork <i>de cebo</i>. This breed accumulates fat between the muscle fibres producing the typical white streaks that make their hams so special.</p> <p>42,00 €/Kg</p>
IBÉRICO LOIN	
	<p>Cured loin from Iberian pork, also known as "pata negra", feed fed and traditionally cured.</p> <p>38,00 €/Kg</p>
IBÉRICO SALCHICHÓN	
	<p>The most special salchichón made from lean meat from Iberian pigs fed on acorns in natural casing.</p> <p>18,00 €/Kg</p>



Precooked

COD BALLS		
		Traditional balls made with desalt cod, breadcrumbs, parsley and egg. Ready to eat fried, in sauces or stew giving a delicious taste.
		10,00 €/Kg
STUFFED EGGPLANT		
		Eggplant stuffed with meat, cheese and béchamel. From 15 to 20 minutes in the preheated oven and is ready to be consumed.
		10,00 €/Kg
CHICKEN CROQUETTES		
		Croquettes made with premium chicken meat and béchamel. Fry in pan with abundant oil and ready for eating.
		10,00 €/Kg
FLAMENQUINES		
		Slice of York ham rolled, stuffed with three kinds of cheese and breaded. Fry in pan with abundant oil and ready for eating.
		10,00 €/Kg
LITTLE HAMS		
		Small slice of York ham, béchamel and breadcrumbs. Fry in pan with abundant oil and ready for eating.
		10,00 €/Kg



MEAT LASAGNA	
	<p>Lasagna of pork and beef meat, fried tomato, béchamel and cheese. From 15 to 20 minutes in the preheated oven and is ready to be consumed.</p> <p>10,00 €/Kg</p>
STUFFED POTATOES	
	<p>Potato stuffed with meat, béchamel, cheese and onion. From 15 to 20 minutes in the preheated oven and is ready to be consumed.</p> <p>10,00 €/Kg</p>
TIGERS	
	<p>Mussel shell stuffed with fried onion, tomato and chopped mussel, béchamel and breadcrumbs. Fry in pan with abundant oil and ready for eating.</p> <p>10,00 €/Kg</p>



Cheeses

Murcian Cheeses

MONTESINOS ROSEMARY SHEEP	
	<p>Don Heliodoro TM is crafted from specially selected unpasteurised ewe's milk. This cheese is bathed in virgin olive oil every 15 days during the first 7 months of ageing and then covered with rosemary and left to mature for an additional 5 months.</p> <p>19,50 €/Kg</p>
DON HELIODORO AÑEJO LARD	
	<p>Unique aged cheese. This cheese is left to mature in the cellar two months and then is covered with lard of exceptional quality, wrapped it in brown paper and returned it to the cellar for ten months. After this maturation, it is obtained one of the finest delicacies for world cheese gourmets.</p> <p>16,00 €/Kg</p>
MONTESINOS MURCIA WINE	
	<p>The Drunken Goat TM Protected Designation of Origin. Made with the pasteurised milk from the Murciano-granadina goat, this cheese is bathed in Jumilla red wine, imparting an intoxicating aroma, while the cheese itself is creamy, elastic and light in texture, with a taste that is agreeably acidic and slightly salted.</p> <p>15,00 €/Kg</p>
LA CABRA FELIZ	
	<p>The pro-biotic nature of this cheese helps to enhance the overall health of the body's digestive system. It is made using pasteurised goat's milk and is low in fat and salt, making it an ideal cheese for the entire family. It has a mild flavour that is pleasant to the palate.</p> <p>14,00 €/Kg</p>
ERMITA DE LA CRUZ MURCIA WINE P.D.O.	
	<p>Cheese from pasteurized goat milk bathed in red wine. Protected Designation of Origin (PDO)</p> <p>Approximate weight per piece: 0.350 Kg</p> <p>11,50 €</p>



Spanish Cheeses

CIUDAD DE SANSUEÑA	
	<p>Cheese made of raw sheep milk from the town of Sansueña (Zamora, NW Spain). Whitish-yellow colour. Characteristic sheep's cheese aroma. Strong but not piquant taste. Smooth texture.</p> <p>18,00 €/Kg</p>
FLOR DE ESGUEVA	
	<p>Made exclusively from sheep milk respecting the ancestral recipe perpetuated for five generations of master cheesemakers. During maturation, 7.5 months, the cheese is brushed, bathed in oil and flipped manually. Flor de Esgueva has the characteristic taste of the things done as in the old times.</p> <p>15,50 €/Kg</p>
SAN VICENTE MATURE	
	<p>Pressed paste blended cheese. Made with pasteurised cow's, sheep's and goat's milk in León (Castile and León). Yellow ivory colour, balanced flavour with lactic reminiscences, sharp scent and firm texture, pleasant and creamy to the palate.</p> <p>13,00 €/Kg</p>
TIO ALEJANDRO	
	<p>Made from pasteurized goat and cow milk. Its low fat content makes it suitable for those who do weight loss diets without sacrificing taste.</p> <p>13,00 €/Kg</p>
EL VENTERO BLOCK	
	<p>Young ivory white cheese, soft flavour and texture. Made from pasteurized goat, cow and sheep milk. A mild-flavoured cheese perfect for adding to salads, burgers, sandwiches, etc.</p> <p>13,00 €/Kg</p>



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GRAN CAPITÁN MATURE	
	<p>A cheese with deep flavour prepared according to the ancient tradition of cheese masters.</p> <p>13,00 €/Kg</p>
GARCÍA BAQUERO SEMI-MATURE	
	<p>With an exceptional flavour, softness and texture. The company García Baquero, originating from La Mancha, offers you the leading cheese on the market, thanks to its superior flavour and quality. For lovers of good cheese, the Semimatured that gives the most pleasure.</p> <p>12,00 €/Kg</p>
CADÍ SEMI-MATURE	
	<p>Semicured pressed cheese with a uniform yellow colour and few eyes. Semi-hard texture. Particular distinctive aroma and taste. Made with pasteurized cow's milk all coming exclusively from our associated farms in the Pyrenees regions (Alt Urgell – Cerdanya).</p> <p>9,50 €/Kg</p>
CAÑADA MAYOR	
	<p>Made from pasteurized cow, sheep and goat milk by a family business in the tradition of La Mancha cheese. Cheeses Sanabria is located in the province of Cuenca (Castile La Mancha).</p> <p>9,00 €/Kg</p>
SAN VICENTE SEMI-MATURE	
	<p>Pressed paste blended cheese. Made with pasteurised cow's, sheep's and goat's milk. White ivory colour, balanced flavour with lactic reminiscences, characteristic mild scent and firm texture, pleasant and creamy to the palate.</p> <p>9,00 €/Kg</p>
CADÍ TIERNO	
	<p>White ivory pressed cheese with a few eyes. Smooth and creamy texture. Mild taste.</p> <p>Made with pasteurized cow's milk all coming exclusively from our associated farms in the Pyrenees regions (Alt Urgell – Cerdanya).</p> <p>7,50 €/Kg</p>



International Cheeses

PECORINO TARTUFO	
	<p>Pecorino Tartufo is a raw sheep milk cheese pressed in the old style of Umbria (Italy). The cheese's buttery nutty flavour is enhanced with the addition of aromatic black truffles giving it a unique signature. Pairings: from light whites to the reds wines.</p> <p>34,00 €/Kg</p>
OLD AMSTERDAM	
	<p>Old Amsterdam cheese is smooth, rich and creamy, easily sliceable and imbued with ripening crystals that excite the palate. It offers a beautiful depth of sweet and savoury flavours.</p> <p>17,50 €/Kg</p>
DŽIUGAS GOLD	
	<p>Cheese made from cow's milk and cured for more than 12 months. Its so characteristic taste is between Gouda and Grana Padano.</p> <p>14,50 €/Kg</p>
CASTELLO DANABLU	
	<p>This is the undisputed king of blues. The bluest of the blues. This firm dizzily powerful cheese is thick with veins of assertive salty kick. Best served with rye crackers, with quince paste and with lashings of strong opinion.</p> <p>11,00 €/Kg</p>
EDAM GALLO SEMICURED	
	<p>Edam is a semi-hard cheese, ball-shaped and with red wax rind. Made from pasteurized cow's milk is low in fat compared to other traditional cheeses. Aged Edam cheese is firmer when compared with the "young" version and presents a sharpener taste... The tempranillo grape wines accompany well this cheese.</p> <p>9,50 €/Kg</p>







EDAM GALLO TENDER	
	<p>Edam is a semi-hard cheese, spherical in shape with a red rind of wax. Made from pasteurized cow's milk and low fat content. "Young" Edam cheese has a very mild flavour, is slightly salty and nutty. The tempranillo grape wines go well with this cheese.</p> <p>7,50 €/Kg</p>
GALLO MAASDAM	
	<p>Maasdam cheese is made from cow's milk and covered a smooth yellow rind. It has internal holes from the ripening process. The Maasdam cheese taste is nutty and sweet.</p> <p>7,00 €/Kg</p>
GOUDA ROYAL BLOCK	
	<p>The Gouda cheese is made from pasteurized cow's milk. The paste is firm texture, can be cut easily. Mild flavour and ideal for sandwiches and pastas.</p> <p>6,50 €/Kg</p>






Wines and Liqueurs

D.O. Jumilla

JUAN GIL 2010	
	<p>Wine made exclusively with Mourvèdre grapes. Intense colour with powerful aroma of ripe fruit and a long, spicy and balanced in the mouth end.</p> <p>Pairings: Red meats, rice and roasted meat.</p> <p>10,90 €/Unit</p>
CASA DE LA ERMITA CRIANZA 2007	
	<p>Cherry red and intense teardrop. It has a sweet entry, nice freshness because of the balsamics, good body, tasty black fruit weight, abundant tannin but noble.</p> <p>Pairings: Roasts, red or white meat spiced, charcuterie, oily fish, cured cheeses and game stews.</p> <p>8,50 €/Unit</p>
CARCHELO 2011	
	<p>Very expressive, strong presence of fruit, blackberries. Modern wine for its high concentration and fruitiness. On the palate, good structure, powerful, black fruit, and slightly spicy, juicy and fresh at the same time.</p> <p>Definitely, an easy drinking wine.</p> <p>Pairings: Pasta and vegetables, poultry, red meats and roasts.</p> <p>6,95 €/Unit</p>
XENYS 2010	
	<p>Young wine of intense red colour, fruity with notes of ripe fruit. In the mouth, structured and balanced, pleasant and fresh.</p> <p>Pairings: Red meats, cheese and roasted meat.</p> <p>3,00 €/Unit</p>








D.O. Ribera del Duero

PAGO DE LOS CAPELLANES 2010	
	<p>Made with Tempranillo and Cabernet Sauvignon. Cherry colour, intense and fine flavour, good acidity. Final pleasant and persistent. Pairings: Pasta and vegetables, poultry, red meats and roasts.</p> <p>12,50 €/Unit</p>
BALBAS ROBLE 2008	
	<p>Meaty wine with intense berry flavour. This wine is fresh, rich with soft tannins, nice and balanced. The aftertaste is long, leaving a pleasant mouthfeel. Pairing: Ideal for red meats, game and mature cheeses.</p> <p>6,75 €/Unit</p>
MELIOR MATARROMERA 2009	
	<p>Voluminous body and intense, yet cheerful and fresh. Notable passage, with sweet tannins important. Important fruity sensations, including clean wood accents, with long lingering finish. Pairings: Pasta and vegetables, poultry, red meats and roasts.</p> <p>6,70 €/Unit</p>







D.O. Rioja

RAMÓN BILBAO CRIANZA 2009	
	<p>The colour is ruby with hints of cherry and intense background with bright red, almost scarlet. Also appears a liquor background. The palate is fresh and harmonious but with character. Good assembly of fruit and new wood.</p> <p>Pairings: Meats, soft cheeses and a variety of meats and even oily fish.</p> <p>9,00 €/Unit</p>
LAN CRIANZA 2006	
	<p>A classic Rioja wine produced by a large tradition winery. Wine made exclusively from Tempranillo grapes. Aged a minimum of 12 months in American and French oak barrels, followed by several months in bottle. Bright cherry red with violet tones. Elegant aromas with notes of fruit.</p> <p>Pairings: Appetizers, charcuterie platter, pasta & rice.</p> <p>7,50 €/Unit</p>
MARQUÉS DE ARIENZO CRIANZA 2006	
	<p>Elaborated from the selection of the best grapes of the varieties Tempranillo, Carignan and Graciano, from vineyards in Laguardia and Elciego.</p> <p>Pairings: Pasta and vegetables, poultry, red meats and roasts.</p> <p>7,00 €/Unit</p>
EL COTO CRIANZA 2007	
	<p>From the best Tempranillo grapes, selected in high slopes vineyards. The balance between fruit and oak and the harmony of its tannins, sweet and elegant, make El Coto a wine with style.</p> <p>Pairing: Red meat, charcuterie and cheese.</p> <p>6,75 €/Unit</p>
MARQUÉS DE GRIÑÓN CRIANZA 2007	
	<p>Balanced wine presenting tones ruby red and very tasty with predominant hints of vanilla supporting its long aging.</p> <p>Pairings: Meats and roasts.</p> <p>4,90 €/Unit</p>



D.O. Rías Baixas

MAR DE FRADES 2012	
	<p>A concentrated and long albariño, combining vigorous, ripe fruit with body. Supple and juicy, displaying green apple, pear, tangy acidity and delightful freshness. Lively, youthful, modern and full character. A blue Galleon appears on the label when the ideal temperature is reached (< 11 ° C).</p> <p>Pairings: Great with fish and seafood, such as scallops or oysters.</p> <p>14,50 €/Unit</p>
PACO & LOLA 2011	
	<p>Variety 100% Albariño sourced from the winery's own vineyards. Attractive straw colour with hints of green in the rim. Fine notes of white fruit (green apples, pear) and lemony aromas. Hints of herbs (basil) over a flower blossom base. Surprising aromatic intensity.</p> <p>Serving temperature: 9-11 °C.</p> <p>Pairings: sushi, pastas, fish, rice, poultry, fish and shellfish.</p> <p>11,00 €/Unit</p>
MARTÍN CÓDAX 2011	
	<p>Made with Albariño grape, following a rigorous and careful process ensures varietal purity and essence of traditional wines originating in Salnés Valley. Surround the mouth with well integrated acidity and long aftertaste where it persist the white and citric pulp fruit.</p> <p>Pairings: Suitable for fish, seafood, rice and pasta.</p> <p>8,75 €/Unit</p>
MARIETA SEMI DRY 2011	
	<p>An Albariño wine, with a yellow colour with hints of lemon, whose appeal lies in its acidity, which allows it to be a refreshing wine that invites a second glass. The nose has a high intensity with notes of peach, ripe apple and melon on the palate providing a passage sweet and intense.</p> <p>Pairings: Suitable for fish, seafood, rice and pasta.</p> <p>5,25 €/Unit</p>








Others D.O.

BITÁCORA 2011 D.O. RUEDA	
	<p>White wine produced with Verdejo grapes. A pale yellow colour with green hues. Clean and bright. It has fresh aromas, balanced, very characteristic of this variety. Flavour is tasty and very persistent.</p> <p>Pairings: Suitable for fish, seafood, rice and pasta.</p> <p>3,00 €/Unit</p>
HOMENAJE 2010 D.O. NAVARRA	
	<p>Of shiny, deep pink with violet notes, has a very complex flavour profile from fruit with a slight red tint to citrus notes and orange peel. The palate is fruity and fresh throughout its route leaving a pleasant aftertaste that invites drink.</p> <p>Pairings: Suitable for fish, seafood, rice and pasta.</p> <p>4,00 €/Unit</p>




Sparkling Wines and Ciders

CAVA JUVÉ Y CAMPS	
	<p>It is an attractive, bright, pale gold Brut Nature cava aged for 36 months on average in the bottle. Its tiny, abundant bubbles rise up forming a large number of streams and a stable crown. Made from Macabeu, Xarel·lo, Parellada and Chardonnay grapes.</p> <p>Recommended serving temperature is 7-8 °C.</p> <p>Pairings: Pates, rice, poultry, fish and smoked seafood.</p> <p>17,00 €/Unit</p>
MOSCATO D'ASTI TOSO DCG	
	<p>The Moscato Bianco grape of the Belbo Valley is the basis of this white wine from Piedmont (Italy). Golden colour, sweet, fragrant and aromatic. Inspiring with a slight natural and soft carbonation. Serve cold 8-10 °C.</p> <p>Pairings: Excellent combination for fruits, sweets and desserts in general.</p> <p>9,00 €/Unit</p>
MARINA ESPUMANTE ROSÉ	
	<p>It is a different sparkling wine, unique and without comparison. It is made from a selection of 100% Monastrell grapes. It has a small bubble, lightweight and fast, which gives a different and refreshing sparkling wine.</p> <p>Pairings: tapas, rice, fish, shellfish, white meats, fruits, pastries and sushi.</p> <p>7,00 €/Unit</p>
MARINA ESPUMANTE BRUT	
	<p>Natural fermentation sparkling white wine, made from a selection of grape varieties: Chardonnay, Merseguera and Macabeo.</p> <p>Pairings: tapas, rice, fish, shellfish, white meats, fruits, pastries and sushi.</p> <p>6,50 €/Unit</p>
MARINA ESPUMANTE	
	<p>It is a sparkling wine of aromatic varieties, pale and very fresh. It has a small bubble, lightweight and fast, which gives a different and refreshing sparkling with 7% Vol.</p> <p>Pairings: ideal for snacks, light meals and desserts</p> <p>5,95 €/Unit</p>



CAVA JAUME SERRA SEMI DRY	
	<p>This cava present straw yellow colour with greens tones aging during a minimum of 12 months. It is bright and with abundant small bubble and regular vertical detachment, forming a crown. Made from Macabeo, Parellada and Xare-lo grapes Best served very cold, between 4 and 6 °C.</p> <p>Pairings: Accompanying smoked fish and caviar.</p> <p>3,00 €/Unit</p>
CIDER EL GAITERO EXTRA	
	<p>Made using traditional methods using a mix of typically Asturian apples whose rich aromas make them ideal for cider production. A medium-dry cider with a short-lasting foam and rosaries of extremely fine bubbles.</p> <p>Pairings: Suitable for light meals and deserts.</p> <p>2,50 €/Unit</p>


Liqueurs

HERBAL LIQUEUR RUAVIEJA	
	<p>Liquor of great tradition in the Galician community, made with different types of natural herbs, previously selected and macerated in first quality Galician brandy. Contents: 70 cl. Alcohol by volume: 30%</p> <p>10,00 €/Unit</p>



Other Products

Vegetable jams “Casa Rufino”



ONION JAM	
	<p>Taste it with: Hot black pudding, spread sobrasada, warm slice of sturgeon, beef <i>carpaccio</i> with <i>foie</i> shavings and capers, grilled turbot thin slices.</p> <p>Contents: 200 gr.</p> <p>3,00 €/Unit</p>
ROASTED RED PEPPER JAM	
	<p>Taste it with: Duck foie warm slices, crepes stuffed with brie cheese, carpaccio of cod, chicken strips grilled, skewer oxtail meat, fresh duck liver slightly grilled in croutons.</p> <p>Contents: 200 gr.</p> <p>3,00 €/Unit</p>
TOMATO JAM	
	<p>Try it with: Philadelphia cream cheese, ham roll filled with jam and egg, skewer of grilled meat, slice of goat cheese breaded and fried with oil, carpaccio of bluefin tuna and cheese.</p> <p>Contents: 200 gr.</p> <p>3,00 €/Unit</p>



Fruit jams






APRICOT JAM EXTRA DELIZUM	
	<p>Apricot jam extra from ecological cultivation.</p> <p>Contents: 250 ml.</p> <p>2,95 €/Unit</p>
PEACH JAM EXTRA DELIZUM	
	<p>Peach jam extra from ecological cultivation.</p> <p>Contents: 250 ml.</p> <p>2,95 €/Unit</p>
STRAWBERRY JAM EXTRA DELIZUM	
	<p>Strawberry jam extra from ecological cultivation.</p> <p>Contents: 250 ml.</p> <p>2,95 €/Unit</p>
BILBERRY JAM P.LISTO	
	<p>Bilberry Jam P.listo</p> <p>Contents: 250 gr.</p> <p>3,45 €/Unit</p>
PINEAPPLE JAM P.LISTO	
	<p>Pineapple Jam P.listo</p> <p>Contents: 250 gr.</p> <p>2,80 €/Unit</p>



VIOLET PETALS JAM P.LISTO	
	<p>Violet Petals Jam P.listo</p> <p>Contents: 250 gr.</p> <p>3,45 €/Unit</p>
RASPBERRY JAM P.LISTO	
	<p>Raspberry Jam P.listo</p> <p>Contents: 250 gr.</p> <p>3,10 €/Unit</p>








Organic Juices “Delizum”

MANGO JUICE	
	<p>Mango juice from organic mango puree.</p> <p>Its potassium content has a diuretic effect. It is rich in iron, magnesium and selenium. Due to its content of vitamin B is recommended for the proper functioning of the nervous system, metabolism and the health of the skin.</p> <p>Contents: 1 L.</p> <p>1,85 €/Unit</p>
PEACH JUICE	
	<p>Peach juice from organic peach puree.</p> <p>It helps to lower high blood pressure, and is iron rich, essential for the treatment of anaemia or if irregular menses.</p> <p>Contents: 1 L.</p> <p>1,85 €/Unit</p>
PINEAPPLE JUICE	
	<p>Pineapple juice from concentrate of organic pineapple.</p> <p>The pineapple contains bromelain, a muscle relaxant that comes in handy to ease cramps is also very beneficial for arthritis.</p> <p>Contents: 1 L.</p> <p>1,85 €/Unit</p>
TOMATO JUICE	
	<p>Organic tomato juice.</p> <p>The tomato is a highly moisturizing, allows blood detoxification, is a great antioxidant and prevents against cancer development.</p> <p>Contents: 1 L.</p> <p>1,85 €/Unit</p>
RED GRAPE JUICE	
	<p>Red grape juice from organic red grape.</p> <p>The grape, due to its fibre content is a mild laxative. It is also an antioxidant and recent scientific studies have shown its effectiveness to inhibit or block tumour growth, therefore it is recommended the habitual consumption of grape in case of cancer and if risk factors are present. Contents: 1 L.</p> <p>2,25 €/Unit</p>



Olive Oils and Sauces

OLIVE OIL VALLE DE RICOTE 1L	
	<p>Superior category extra virgin olive oil, obtained from olives of the Ricote Valley and only by mechanical procedure. Awarded with the gold medal in Los Angeles (USA) 2013 International Extra Virgin Olive oil competition.</p> <p>Contains: 1000 ml.</p> <p>3,90 €/Unit</p>
OLIVE OIL VALLE DE RICOTE 5L	
	<p>Superior category extra virgin olive oil, obtained from olives of the Ricote Valley and only by mechanical procedure. Awarded with the gold medal in Los Angeles (USA) 2013 International Extra Virgin Olive oil competition.</p> <p>Contains: 5000 ml.</p> <p>17,00 €/Unit</p>
ALLIOLI CHOVI	
	<p>This garlic sauce is very popular made with garlic, oil, egg and a pinch of salt. This alioli is fresh, creamy, spicy but adapted to a large number of consumers. Suggestions: ideal for meats, fish, rice and potatoes.</p> <p>Contains: 150 ml.</p> <p>1,00 €/Unit</p>
MODENA VINEGAR REDUCTION MUI	
	<p>The Pedro Ximénez Sotolongo Reserve wine reduction is obtained artisanally with low fire. Ideal for the preparation of sauces and for seasoning fresh fruit and ice cream.</p> <p>Suggestions: Add to fresh or cured cheese, <i>foie gras</i> and <i>pâtés</i>, natural fruit, ice cream and desserts, dessert elaboration.</p> <p>Contains: 250 ml.</p> <p>11,00 €/Unit</p>
PEDRO XIMÉNEZ WINE REDUCTION SOTOLONGO	
	<p>Its formulation has the characteristics of a flavour and aroma of the best balsamic vinegars of Modena.</p> <p>Suggestions: use directly in salads or in form of vinaigrette with olive oil, is recommended for grilled fish. Ice cream and creamy yogurts gains with a spoon of this reduction.</p> <p>Contains: 200 ml.</p> <p>5,65 €/Unit</p>



Tinned food

ANCHOVIES LOLÍN GOLDEN SERIES	
	<p>Two star ingredients of Spanish cuisine in a single product. The anchovy in oil combines the properties of the fish with those of the olive. This product is characterised by the mildness of its flavour. Produced in Castro Urdiales (Cantabria).</p> <p>Contains: 80 gr.</p> <p>10,00 €/Unit</p>
ANCHOVIES SOLANO-ARRIOLA	
	<p>From 14 to 16 anchovy fillets in olive oil from Santoña (Cantabria). From fresh anchovies fished in the Bay of Biscay and after months of salting and artisanal elaboration are obtained these anchovies with the right salt content.</p> <p>Contains: 85 gr.</p> <p>11,00 €/Unit</p>
ANCHODINA KIELE	
	<p>The Anchodina is the fillet of the sardine prepared in a similar manner to the traditional anchovies in olive oil. With a similar colour to the anchovy but brighter, its texture is meaty and firm. It has an elegant, delicious, taste with a nice salty touch.</p> <p>Contains: 220 gr.</p> <p>2,50 €/Unit</p>
COCKLES IN BRINE BUENOS DIAS 25/35	
	<p>Cockles in brine in its own juice 25/35 pieces. Product of the Galician Rías.</p> <p>Contains: 120 gr.</p> <p>5,95 €/Unit</p>
COCKLES IN BRINE GALICA 50/60	
	<p>The highest quality cockles from the Galician Rías packed in its own juice 50/60 pieces. Enjoy the unique and delicious taste of Galician shellfish.</p> <p>Contains: 120 gr.</p> <p>2,60 €/Unit</p>







ASPARAGUS "COJONUDOS"	
	<p>Extra thick "Cojonudos" asparagus are white asparagus grown and canned in Navarre. Each glass jar contains between 6 and 9 units of thick great tasting asparagus.</p> <p>Contains: 375 gr.</p> <p>1,00 €/Unit</p>
PIQUILLO PEPPERS BERAZA	
	<p>The piquillo pepper is a variety of chilli traditionally grown in Northern Spain. Its name is derived from the Spanish for "little beak" and they are already cooked in the oven. Protected by the denomination of origin Piquillo de Lodosa.</p> <p>Contains: 330 gr.</p> <p>1,25 €/Unit</p>
BABY BROAD BEANS "ALTA COCINA NAVARRA"	
	<p>Authentic baby broad beans, unmistakable by its tenderness, in olive oil. Harvested by hand and carefully selected, they are a jewel of the vegetable garden.</p> <p>Contains: 395 gr.</p> <p>1,90 €/Unit</p>









Turrón and Bonbons “Enrique Rech”

MARKONIAS ALMONDS	
	<p>Caramelized marconas almonds wrapped in a white chocolate praline with hazelnuts, covered with a thin layer of bitter cocoa powder. Sensations in each mouthful, pure temptation. Contents: 250 gr.</p> <p>13,50 €/Unit</p>
STUFFED ALMONDS	
	<p>Typical and traditional sweet for Christmas. Almond-shaped soft biscuit filled with the best turrón a la piedra. Contents: 150 gr.</p> <p>5,00 €/Unit</p>
BONBONS GOURMET	
	<p>Selection of chocolates, elaborated with the best cocoas in the world. Surprise your palate with delicate chocolates of intense flavour and careful presentation. Delight with exquisite chocolates for demanding palates. Contents: 250 gr.</p> <p>17,80 €/Unit</p>
MARZIPAN FIGURES	
	<p>From selected almonds and sugar is obtained one of the most typical Christmas products. Handcrafted and golden baked in a slow process that provides marzipans with that characteristic texture and flavour. Contents: 200 gr.</p> <p>6,50 €/Unit</p>
MACARONIAS GOURMET	
	<p>Irresistible macarons in any of its flavours: dark chocolate, perfume of violets, Mediterranean orange, Jamaican coffee, toasted almonds and cinnamon, mixed red berries, rose petals or Piedmont gianduja. Contents: 7 units</p> <p>7,90 €/Package</p>



ARTISANAL POLVORONES	
	<p>Polvorones produced by master craftsmen of Jijona with 35% of the best Mediterranean marcona almond. Its texture is soft and velvety with intense flavours of toasted almonds. Contents: 300 gr.</p> <p>7,20 €/Unit</p>
CHOCOLATE SIGHS	
	<p>Exquisite gourmet bites made of baked fine marzipan filled with the best chocolate cream. Irresistible for the more sweet-toothed, it will delight children for its flavour and fine texture. Contents: 300 gr.</p> <p>8,80 €/Unit</p>
CHOCOLATE WITH MILK TORTA	
	<p>Milk chocolate and whole marconas almonds turrón in a slim formatted cake. Ideal to accompany the desserts. Very easy to chop, delicious. Contents: 250 gr.</p> <p>7,00 €/Unit</p>
DARK CHOCOLATE TORTA	
	<p>Dark chocolate and whole marconas almonds turrón in a slim formatted cake easy to chop. Ideal for lovers of intensely flavoured chocolates. Contents: 250 gr.</p> <p>7,00 €/Unit</p>
IMPERIAL ALICANTE TORTA	
	<p>Delicious torta of turrón de Alicante with entire marconas almonds covered with a thin wafer (biscuit) in slim format that facilitates its portioning. Handmade by the best master turroneiros of Jijona.</p> <p>6,60 €/Unit</p>
TURRÓN A LA PIEDRA	
	<p>A careful process of artisan manufacturing, combining ground marcona almonds with intense and aromatic flavours like lemon rind and the best Ceylon cinnamon, to obtain the most prized gourmet soft turrón. Contents: 400 gr.</p> <p>13,50 €/Unit</p>



ARTISANAL TURRÓN DE ALICANTE	
	<p>Traditional turrón of intense flavour. Whole marconas almonds covered with an exquisite mixture of sugar and rosemary honey to make one of the most appreciated artisanal turrón.</p> <p>Contents: 300 gr.</p> <p>8,40 €/Unit</p>
CHOCOLATE WITH ALMONDS TURRÓN	
	<p>A smooth blend of milk chocolate and whole marconas almonds come together to create the best-selling turrón. Its sweet and intense flavour is irresistible for the sweet-toothed.</p> <p>Contents: 300 gr.</p> <p>8,40 €/Unit</p>
PREMIUM GIRLACHE TURRÓN	
	<p>Exquisite mixture of whole marconas almond toasted with skin, caramelized sugar and sesame. With these natural ingredients, it has been created one of the finest, and the most demanded by gourmet clients, artisanal turrón.</p> <p>Contents: 300 gr.</p> <p>8,40 €/Unit</p>
TURRÓN DE JIJONA PGI	
	<p>Based on the almond variety marcona (70%), rosemary honey (18%), sugar and egg white. Tradition and know-how combine in a product that enjoys worldwide fame, protected by the Jijona protected designation of origin (PGI).</p> <p>Contents: 300 gr.</p> <p>8,40 €/Unit</p>
TOASTED YOLK TURRÓN	
	<p>Turrón of ground marconas almonds, cooked egg yolk and roasted sugar in its outer layer. Smooth soft texture and intense flavour.</p> <p>Contents: 300 gr.</p> <p>7,00 €/Unit</p>
GOURMET TRUFFLES	
	<p>Indulge yourself with the best chocolate truffles with 35% of the best pure cocoa. Intense and long lasting taste, melt them in your mouth and let be carried away by one of our star products.</p> <p>Contents: 250 gr.</p> <p>13,50 €/Unit</p>