

# LA TIENDA

THE BEST OF SPAIN

Bring the  
**BEST OF SPAIN  
TO YOUR TABLE**

See page 8 for gifts  
that are always  
in good taste







# SOBREMESA

*the Spanish tradition of chatting around the table after a meal*



In Spain, sobremesa (which literally means “over the table”) is the wonderful time after a meal spent in the company of friends. Since 1996, our family has explored and curated the best of Spain to help you experience sobremesa in your home. We hope our discoveries inspire connection, community and conversation around your table.

*¡Buen provecho!*



## Bestsellers Gift Box

### TRY SPANISH CLASSICS

These nine bestsellers are perfect for your next tapas party. Enjoy Serrano and Ibérico sliced ham, three chorizos, almonds, olives, gazpacho andaluz and a trio of La Mancha cheeses. All ready to be shared with family and friends.

BT-40 \$179



## Cured Meats of Spain Sampler

### SLICED CHARCUTERIE FAVORITES

Discover our top-selling, freshly sliced cured meats. Includes Jamón Ibérico, Jamón Serrano and Jamón Ibérico de Bellota as well as dry-cured mild chorizo and lomo embuchado dry-cured pork loin. Perfect for your next charcuterie or tapas platter.

SAMPLER PLUS OLIVES & PEPPERS JM-61 \$139  
SAMPLER JM-45 \$99



## Five Flavors of Spain Sampler

### THE BEST OF SPAIN, READY TO SERVE

Enjoy a tasty introduction to Spanish cuisine with five of Spain's best foods. Open and serve thinly sliced Serrano ham, smoky chorizo, rich Marcona almonds, sweet roasted piquillo peppers and premium olives.

BT-32 \$59



## Traditional Paella Kit

### INGREDIENTS TO SERVE 6

Everything you need to make Spain's favorite party dish, including special paella rice, La Mancha saffron, artisan smoked paprika and extra virgin olive oil, plus a 15" paella pan and recipes.

KIT PA-02 \$99  
KIT W/ PAELLA COOKBOOK PA-03 \$119

from

# OUR FAMILY'S TABLE

to yours



Our favorite souvenirs have always been the edible ones. After living and traveling through Spain for decades, our family started La Tienda to share the tastes, traditions and cultures of a place we love dearly. We pride ourselves on offering flavors that bring people together and create unforgettable moments worth savoring.



# Discover the *centerpiece* of Spanish cuisine.

## Jamón Serrano

Authentic Jamón Serrano by Fermín is mountain cured in La Alberca for up to 24 months for a complex, full flavor balanced with mild saltiness. Perfect for special occasions, tapas parties and moments designed to impress.

<b>BONE-IN</b>	<b>JM-32</b>	<b>16-18 LBS</b>	<b>\$439</b>
<b>BONELESS</b>	<b>JM-33</b>	<b>9.5-11 LBS</b>	<b>\$439</b>

Peregrino is our house brand of Jamón Serrano, perfectly aged for 18 months in the mountains of Spain.

<b>BONE-IN</b>	<b>JM-147</b>	<b>16-18 LBS</b>	<b>\$349</b>
<b>BONELESS</b>	<b>JM-148</b>	<b>9-11 LBS</b>	<b>\$349</b>

Walk by any tapas bar in Spain and you'll see a familiar sight: whole legs of dry-cured ham hanging in a row behind the bar. Known as Jamón Serrano, this daily icon of Spanish cuisine is robust, flavorful and slow-aged for over a year. A whole ham makes an incredible centerpiece for a special event and, when sliced, pairs wonderfully with Manchego and a glass of Rioja.



**6699**  
**THE BEST. REMINDED US OF OUR TRIP TO SPAIN.**  
*- Sarah M.*

### A Freshly Sliced Jamón by Peregrino

#### READY TO SERVE

Our rich, flavorful, sliced jamón is perfectly cured in Spain and freshly sliced at our facilities. Let this delicious delicacy add some flair to your next charcuterie board. All natural and nitrate free.

<b>JAMÓN TASTING TRIO</b>	<b>JM-25</b>	<b>10 OZ total</b>	<b>\$79</b>
<b>RESERVA SERRANO HAM</b>	<b>JM-01</b>	<b>6 OZ</b>	<b>\$19</b>
<b>IBÉRICO HAM</b>	<b>JM-23</b>	<b>2 OZ</b>	<b>\$23</b>
<b>IBÉRICO DE BELLOTA HAM</b>	<b>JM-52</b>	<b>2 OZ</b>	<b>\$39</b>



### B Jamón Cutting Knives

#### THE ULTIMATE CARVING KNIVES

The essential tool of every Spanish master ham slicer, these knives were made for one thing — carving jamón. Carve with confidence with thin, flexible, lightweight blades made from extremely sharp stainless steel.

<b>JAMÓN KNIFE SET WITH CANVAS CASE</b>	<b>CY-24</b>	<b>\$199</b>
<b>SINGLE 11" KNIFE</b>	<b>CY-25</b>	<b>\$65</b>



### C Jamón Center Pieces by Peregrino

#### PREMIUM CUTS OF CURED SPANISH HAM

When a whole ham is a bit too much, a center cut piece of cured jamón is the ideal way to enjoy this Spanish favorite. Fully cured and aged to perfection, you can cut slices by hand or use a mechanical slicer.

<b>SERRANO CENTER PIECE</b>	<b>JM-17</b>	<b>2 LBS</b>	<b>\$99</b>
<b>IBÉRICO CENTER PIECE</b>	<b>JM-115</b>	<b>1.5 LBS</b>	<b>\$199</b>
<b>IBÉRICO DE BELLOTA CENTER PIECE</b>	<b>JM-116</b>	<b>1.5 LBS</b>	<b>\$349</b>



INDULGE IN THE BEST OF SPAIN AT [LATIENDA.COM](http://LATIENDA.COM)



THE BEST OF SPAIN

# JAMÓN IBÉRICO

“”  
The best in  
the world  
ROGELIO,  
LAS VEGAS



LA TIENDA SPECIALTY

## Jamón Ibérico by Fermín

Brought to you by the revered artisans of Fermín, this rich, flavorful Ibérico ham is carefully cured in the mountain village of La Alberca for at least two years.

### BONE-IN JAMÓN IBÉRICO

JM-11 14-16 LBS \$699

### BONE-IN RESERVA JAMÓN IBÉRICO DE BELLOTA

JM-76 15-16.5 LBS \$1,399

CUSTOMER FAVORITE

## Jamón Ibérico by Cinco Jotas

Founded in the town of Jabugo in 1879, Cinco Jotas crafts certified Jamón Ibérico de Bellota at the absolute highest standards. Acorn-fed, pasture raised and aged over two years.

### BONE-IN 100% IBÉRICO DE BELLOTA JAMÓN

JM-106 13-16 LBS \$1,499

### BONELESS 100% IBÉRICO DE BELLOTA JAMÓN

JM-107 4-6 LBS \$1,479

SHOP MORE AUTHENTIC SPANISH HAMS AT [LATIENDA.COM/JAMON](http://LATIENDA.COM/JAMON)

## The world's finest ham.

Jamón Ibérico can only come from Iberian pigs. Known as pata negra, each pasture raised pig in this unique breed requires up to two acres of grazing space in the *dehesa* rangeland of western Spain. Those destined for the finest Ibérico de Bellota quality spend their winters feasting on nutritious acorns and the hams are aged in cool mountain air for up to four years. The result is a complex taste that's indulgent, bursting with flavor and sure to wow at your next gathering.



**A**

### Ibérico Cured Meats Sampler

Taste and compare Spain's finest cured meats, including sliced Jamón Ibérico, Ibérico de Bellota cured pork loin and Ibérico longaniza chorizo sausage.

SA-19 11 OZ total \$59

**B**

### Folding Jamón Holder from Valencia

Carve and present your Spanish jamón in style with this attractive ham holder. Foldable for easy storage, it's made with stainless steel and food-safe polyethylene.

JH-08 \$89

**C**

### Hand-Cut Ibérico Ham by Montaraz

This pasture raised Ibérico ham is hand-cut and aged for two years. Brought to you by the Montaraz family, who has been curing ham in western Spain for four generations.

JM-191 2.5 OZ \$29

**D**

### Cinco Jotas Sliced 100% Ibérico de Bellota Shoulder

Delicious acorn-fed, pasture raised cured ham shoulder, sliced by hand in Spain. Marbled texture and rich, intense flavor make this the finest of Spanish cured meats.

JM-111 3 OZ \$49

**E**

### Sliced Ibérico Ham & Chorizo Duo

Charcuterie like a champ with two of Spain's most delicious Ibérico meats. Featuring Spain's most famous ham and all natural chorizo seasoned with garlic and paprika.

JM-192 5.5 OZ total \$37

**F**

### Sliced Ibérico & Ibérico de Bellota Ham Duo

Sample two of the world's finest hams with Jamón Ibérico and Jamón Ibérico de Bellota, thinly sliced and ready to serve and enjoy.

JM-44 4 OZ total \$59



DISCOVER ARTISAN IBÉRICO AT [LATIENDA.COM](http://LATIENDA.COM)



# Gifts worth sharing. Shipped for free.

Give the finest that Spain has to offer with these delicious, artisanal gifts, which all ship for free in the continental U.S.

## Tapas Party Gift Box

**READY TO SERVE SNACKS**

Serves 6-8 and includes a variety of chorizo sausages, piquillo and guindilla peppers, olive oil potato chips, two types of olives, Marcona almonds, rustic breadsticks and Rabitos fig bonbons.

**BT-24 \$139**

**SHIPS FREE!**

## STRAIGHT FROM SPAIN. SHIPPED FOR FREE.

### A Care Package Gift Box

**COMFORT FOOD FROM SPAIN • SHIPS FREE! BT-64 \$69**

Send a heartfelt gift of comforting foods from Spain. Includes chorizo sausage from La Rioja, roasted Marcona almonds, crunchy caramelized almonds, olive oil potato chips and cinnamon sugar tortas de aceite crisps.

### B Seafood Sampler Box with Crackers

**SPAIN'S FINEST SEAFOOD • SHIPS FREE! SE-190 \$99**

These six hand-packed tins of artisanal seafood feature the best of the Spanish seas, all brought to you by the Conservas de Cambados canning company. Also includes crunchy olive oil crackers.

### C Tapas Classics Gift Box

**FOUR TAPAS FAVORITES • SHIPS FREE! BT-63 \$59**

Just open and serve these tapas favorites, including authentic chorizo sausage from La Rioja, rustic breadsticks, crunchy Marcona almonds and anchovy stuffed Manzanilla olives.

### D Sausages of Spain Gift Box

**OUR MOST POPULAR SAUSAGES • SHIPS FREE! BT-43 \$119**

Sample a variety of traditional dry-cured Spanish sausages that are all among our most popular bestsellers, including chorizos and salchichones.

### E Tastes of Spain Gift Box

**SEVEN SPANISH CLASSICS • SHIPS FREE! BT-05 \$129**

Enjoy these ready to serve favorites, including Seville orange olive oil crisps, Marcona almonds, guindilla and piquillo peppers, olives, smoked Pimentón de La Vera paprika and our favorite extra virgin olive oil.

### F Tapas Essentials Collection

**CLASSIC FLAVORS AND A TAPAS TRAY • SHIPS FREE! SA-08 \$199**

Delicious tapas, ready for entertaining: dry-cured chorizo, anchovy stuffed olives, artichoke hearts, guindilla and piquillo peppers, marinated garlic cloves, Marcona almonds and a hand-painted ceramic tapas tray.

### G Tapas for Two Gift Box

**SAVORY TAPAS ESSENTIALS • SHIPS FREE! BT-20 \$99**

A gift for your favorite couple that includes anchovy stuffed olives, tortas de aceite crisps, Marcona almonds, chorizo sausage from La Rioja, picos rustic breadsticks, olive oil potato chips and piquillo peppers.

### H Mini Paella Kit in Gift Box

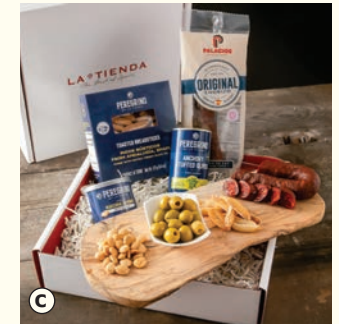
**INCLUDES 10" PAELLA PAN • SHIPS FREE! PA-10 \$69**

Everything you need to craft Spain's most famous dish. Includes Calasparra rice, powdered saffron, artisan smoked paprika, Señorío de Vizcántar extra virgin olive oil and a 10" paella pan.

### I Ultimate Spanish Party Gift Box

**TASTY TAPAS ASSORTMENT • SHIPS FREE! BT-26 \$299**

Serve up to 12 people with this instant tapas party, featuring dry-cured sausages, Marcona almonds, piquillo and guindilla peppers, Señorío de Vizcántar extra virgin olive oil, rustic breadsticks, potato chips, Bonito del Norte tuna, tiny sardines, anchovy stuffed olives, aged sherry vinegar and a pair of sweet treats.



**SEE WHAT ELSE SHIPS FREE**



SHOP FOR THE PERFECT GIFT AT [LATIENDA.COM](http://LATIENDA.COM)



# TAPAS CULTURE

Tapas are the Spanish tradition of serving small portions of food, often enjoyed with drinks amongst friends. Here's everything you need to bring tapas to your table.



## A Artisan Spanish Bread

### LIGHT, AIRY BREAD

Bake our rustic bread at home and in minutes you'll be enjoying Spain's finest airy bread for tapas spreads, sandwiches and alongside soups and salads.

<b>GALICIAN BREAD SAMPLER</b>	<b>BD-46</b>	<b>\$35</b>
<b>BARRA CANTÁBRICA LOAVES</b>	<b>BD-61</b>	<b>4/\$28</b>
<b>TETIÑA ROLLS (3-PACK)</b>	<b>BD-39</b>	<b>4/\$16</b>

## B Charcuterie Ingredients Sampler

### ESSENTIALS FOR A TASTY BOARD

Create a tasty charcuterie board with premium ingredients, including sliced Serrano ham, two chorizo sausages, a trio of classic cheeses, Marcona almonds, plus olives in marinade.

*Board not included.*

<b>SA-43</b>	<b>\$99</b>
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## C Charcuterie Gift Boxes

### INGREDIENTS FOR THE PERFECT BOARD

Features all the essentials, such as cured meats, piquillo peppers, Marcona almonds, anchovy stuffed olives, breadsticks and more.

*Board not included.*

<b>ULTIMATE CHARCUTERIE BOX</b>	<b>BT-06</b>	<b>\$249</b>
<b>CHARCUTERIE ESSENTIALS BOX</b>	<b>BT-07</b>	<b>\$149</b>

## D Bocado Sandwich Kit

### A CLASSIC SPANISH SANDWICH

Make Spain's classic bocadillo sandwiches with two large loaves of Spanish bread, thinly sliced Serrano ham and mild, tasty Manchego cheese.

**JM-73 \$49** See opposite page

## E Anchovy Stuffed Olives

### OUR MOST POPULAR OLIVES

These Peregrino olives are stuffed with mild anchovies for the perfect balance of flavor. Ideal for tapas, salads or straight from the tin.

**OL-03 4/\$19** See opposite page

## Bread, Cheese and Cured Meats Sampler

### AN ASSORTMENT OF OUR FAVORITE FLAVORS

Savor a ready to share assortment of classic Spanish flavors. Our sampler features four customer favorites, including thinly sliced Jamón Serrano, four loaves of authentic bread from Galicia, smoky chorizo sausage from La Rioja and a cheese flight featuring a trio of La Mancha's finest cheeses. Ideal for your next tapas party and perfectly designed to please any palate.

**BT-38 \$89**



## MAGNIFICENT CHEESE

the best of the best, and very fresh

- Glenn K.

## F Cheese Flights by Peregrino

### ARTISAN CHEESE WEDGES

Taste and compare Spain's amazing cheeses with a flight that includes favorites like flavorful Manchegos from La Mancha.

<b>HERB, SPICE &amp; WINE CHEESE TRIO</b>	<b>CS-175</b>	<b>1 LB total</b>	<b>\$39</b>
<b>ARTISAN MANCHEGO CHEESE TRIO</b>	<b>CS-176</b>	<b>1 LB total</b>	<b>\$42</b>
<b>CHEESEMAKER'S CHOICE TRIO</b>	<b>CS-177</b>	<b>1 LB total</b>	<b>\$39</b>

## G Manchego Cheese by Villajos

### SPAIN'S MOST FAMOUS CHEESE

Sample a variety of Manchego cheeses, artisan made from pasture raised milk by a family in the town of Porzuna.

<b>ARTISAN YOUNG WEDGE</b>	<b>CS-26</b>	<b>12.3 OZ</b>	<b>\$27</b>
<b>ARTISAN SHARP WEDGE</b>	<b>CS-27</b>	<b>12.3 OZ</b>	<b>\$29</b>
<b>BABY 'MANCHEGO' WEDGE</b>	<b>CS-28</b>	<b>12.3 OZ</b>	<b>\$25</b>
<b>'RESERVA' WHEEL IN WOODEN BOX</b>	<b>CS-37</b>	<b>4 LBS</b>	<b>\$149</b>

## H Dehesa de Los Llanos Manchego Cheese

### THE BEST CHEESE IN THE WORLD

Voted the world's best cheese at the World Cheese Awards, this unparalleled Manchego has an impeccably complex flavor with distinct hints of herbs, grasses and nuts.

<b>GRAN RESERVA WEDGE</b>	<b>CS-154</b>	<b>7 OZ</b>	<b>\$22</b>
<b>HAND-CUT GRAN RESERVA SLICES</b>	<b>CS-152</b>	<b>7 OZ</b>	<b>\$29</b>
<b>GIFT BOXED TRIO OF MANCHEGO CHEESES</b>	<b>CS-153</b>	<b>1.65 LBS total</b>	<b>\$69</b>

## I San Simón Smoked Cow's Milk Cheese

### GALICIA'S SIGNATURE CHEESE

Enjoy the aromatic, smoky flavor of a traditional cheese from northern Spain that pairs perfectly with white wine and Galician bread.

<b>CS-99</b>	<b>1.1 LBS</b>	<b>\$25</b>
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## J Galician Bread

### PAR-BAKED BARRA ESPAÑOLA LOAVES

Prepared in Lugo, Galicia, this delicious artisanal bread is light and airy with a crackly crust and sweet interior. Bake and serve.

<b>BD-37</b>	<b>4/\$28</b>
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## THE GALICIAN BREAD IS TO DIE FOR!

- Sharon G.

CURATE YOUR CHEESE BOARD AT LATIENDA.COM







# PAELLA, PERFECTED.

Experience all the premium ingredients needed to create Spain's most famous dish in this essential sampler, like short-grain paella rice from the village of Calasparra, flavorful and balanced Señorío de Vizcántar olive oil and wood-fire roasted piquillo peppers. We also add authentic Spanish spices, including intensely smoky paprika and saffron from La Mancha, picked by hand in the village of Minaya.

**ESSENTIAL PAELLA INGREDIENTS PA-05 \$69**

## Everything you need for a paella party

<b>CALASPARRA PAELLA RICE BY PEREGRINO</b>	<b>RC-02</b>	<b>\$12</b>	<b>LA MANCHA SAFFRON BY PEREGRINO</b>	<b>SN-13</b>	<b>\$16</b>
<b>SWEET (MILD) SMOKED PAPRIKA BY LA DALIA</b>	<b>PK-13</b>	<b>\$6</b>	<b>SAFFRON BY PRINCESA DE MINAYA</b>	<b>SN-09</b>	<b>\$19</b>
<b>SEÑORÍO EXTRA VIRGIN OLIVE OIL</b>	<b>OO-45</b>	<b>\$25</b>	<b>SAFFRON IN HAND-PAINTED JAR</b>	<b>SN-03</b>	<b>\$45</b>
<b>WOOD-FIRE ROASTED PIQUILLO PEPPERS</b>	<b>PQ-14</b>	<b>\$15</b>	<b>ONE OUNCE TIN OF SAFFRON</b>	<b>SN-08</b>	<b>\$349</b>
<b>ROASTED PIQUILLO PEPPER SLICES</b>	<b>PQ-04</b>	<b>\$11</b>			



### Stainless Steel Paella Pan

**THE CLASSIC VALENCIAN PAN**

This beautiful stainless steel 15" paella pan will make a perfect paella every time. It's dimpled to spread heat evenly and can be used in the oven, on a grill or on the stove. *More sizes available online.*

**PP-11 \$129**



### Paella Burner with Rolling Stand

**INCLUDES FREE PAN!**

Ideal for outdoor cooking, this paella burner features built-in regulators, independently controlled heat rings and a stainless steel tripod as well as a 17" paella pan. It's made in Valencia and assembles in minutes. Use with a standard propane tank.

**PB-06B \$296**

# Gifts full of Spanish flavor



### A Marcona Almonds Trio by Peregrino

**THE BEST OF SPANISH ALMONDS**

Marconas are the finest of Spain's delicious almonds, serving up a rich, buttery flavor with a unique meaty texture. These extra large Marconas are available roasted and seasoned with Mediterranean sea salt, black truffle from the Pyrenees or smoked paprika.

<b>SAVORY TRIO</b>	<b>NT-51</b>	<b>\$34</b>
<b>SEA SALT</b>	<b>NT-01</b>	<b>\$12</b>
<b>SMOKED PAPRIKA</b>	<b>NT-05</b>	<b>\$12</b>
<b>BLACK TRUFFLE</b>	<b>NT-06</b>	<b>\$12</b>

### B Trio of Gourmet Olives from Spain

**OUR FAVORITES FOR YOUR TABLE**

Spain grows nearly 300 types of olives, and the best of the best are available right here. Here are three of our favorites: anchovy stuffed Manzanilla olives, sweet piquillo pepper stuffed Manzanilla olives and cracked Verdial olives with garlic and herbs. Rest assured, there's an olive for every taste imaginable.

<b>GOURMET OLIVE TRIO</b>	<b>OL-07</b>	<b>\$15</b>
<b>ANCHOVY STUFFED OLIVES BY PEREGRINO</b>	<b>OL-03</b>	<b>4/\$19</b>
<b>CRACKED OLIVES WITH GARLIC &amp; HERBS BY PEREGRINO</b>	<b>OL-26</b>	<b>2/\$14</b>
<b>PIQUILLO PEPPER STUFFED MANZANILLA OLIVES</b>	<b>OL-23</b>	<b>3/\$15</b>

### C Our Favorite Extra Virgin Olive Oil

**BY SEÑORÍO DE VIZCÁNTAR**

This olive oil is our go-to for salads, sautéing and dipping. It's beautifully balanced with a fruity, herbal flavor you'll love.

<b>SPECIAL SELECTION EVOO</b>	<b>17 OZ</b>	<b>OO-45</b>	<b>\$25</b>
<b>LARGE TIN OF EVOO</b>	<b>2.5 LITERS</b>	<b>OO-46</b>	<b>\$99</b>

### D Olive Wood Pig

**SERVE TAPAS IN STYLE**

Add some personality to your next tapas party with this playful olive wood appetizer set. Hand carved in Mallorca from solid olive wood, this pig holds six sturdy stainless steel forks with polished wood handles.

**OW-21 \$39**

### E Guindilla Peppers

**PEPPERS FROM THE BASQUE COUNTRY**

A favorite from the Basque region, these crisp, delicious peppers have a mild spiciness and are packed in white wine vinegar for a perfectly tart treat. Ideal for tapas, as a cocktail garnish, in salads or straight from the jar.

**VG-11 \$14**

### F Terra Cotta Cazuelas

**MEDITERRANEAN BLUE**

A classic Spanish dish for cooking and serving, these traditional terra cotta cazuelas are handmade and hand painted by artisans in the Pyrenees town of Breda. Add a dash of color to your kitchen and use them as a roasting dish or for serving tapas. *Shop more colors online.*

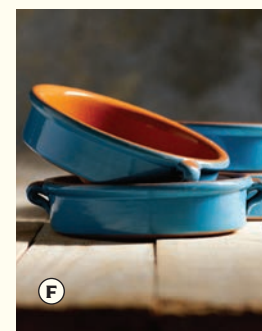
**FOUR 6" DISHES CA-39 \$39**

### G Deluxe Tapas Starter

**AN INTRODUCTORY SAMPLER**

Take a culinary tour of Spain with this introduction to some of our favorite flavors. Enjoy a variety of dry-cured chorizos, anchovy stuffed olives, piquillo and guindilla peppers, rustic breadsticks, olive oil potato chips, Rabitos bonbons, olive oil crisps and premium Marcona almonds.

**SA-36 \$99**





# TEXAS IBERICO®

## SALUD, Y'ALL.

The Texas Iberico® company makes pork that's a breed apart. Located in the Texas Hill Country at the Trails End Ranch, their pasture raised Iberico pigs graze freely on the native grasses, acorns and mesquite beans of the region. The result is a beautifully marbled pork that's rich in color, full in flavor and honors the Iberian tradition with a Texas twist.



### Sliced Texas Iberico® Jamón PURE-BRED IBERICO FROM TEXAS

Experience the flavor of Spanish Iberico with a Texas flair. Raised in the Texas Hill Country with a sweet, nutty, melt-in-your-mouth texture.

JM-185 2 OZ \$22



### Texas Iberico® Baby Back Ribs THE BEST WAY TO BARBECUE

Made from 100% pure-bred Iberico pigs pasture raised in the Texas Hill Country, they're rich, flavorful and juicy.

IP-44 1-2 LBS \$55



### Trio of Artisan Sliced Meats RANCH-RAISED IN TEXAS

Enjoy a true taste of Texas with this award-winning and all natural chorizo, salami and lomo pork loin made from 100% Iberico pork.

IC-45 6 OZ total \$35

## CRAVING MORE?



Our friends at Texas Iberico® have a mission to be a whole pig company. Check out their entire line of products, including cured and uncured meats, fresh frozen cuts and more.



# Seafood Conservas

## Spain's best seafood, ready to serve.

Conservas are carefully tinned seafoods that have a rich history in Iberian cuisine. Open yourself up to the best that the Spanish seas have to offer with our full range of hand-packed, responsibly sourced gourmet tinned seafood. Serve with crackers and your favorite white wine.

### A Conservas Favorites

#### ENJOY SPAIN'S BEST SEAFOOD ANYTIME

<b>PULPO EN SALSA GALLEGA</b> Octopus in Sauce	SE-91 \$17
<b>PULPO</b> Octopus in Olive Oil	SE-90 \$19
<b>MEJILLONES EN ESCABECHE</b> Mussels in Sauce	SE-30 2/\$19
<b>ZAMBURIÑAS</b> Premium Scallops	SE-88 2/\$24
<b>SARDINILLAS</b> Small Sardines	SE-65 2/\$24
<b>CHIPIRONES</b> Squid in Olive Oil	SE-86 \$24
<b>ANGULAS</b> Baby Eels	SE-93 \$69
<b>ALMEJAS</b> Clams from Galicia	SE-85 \$99

### B Seafood Gift Box by Cambados

#### FOUR CLASSIC SELECTIONS

Packed by hand in olive oil, this savory assortment of tins includes sardines, mussels, scallops and octopus.

SE-133 \$69

### C Bonito del Norte Tuna

#### LINE CAUGHT IN GALICIA

Line caught one-by-one, this mild white tuna is hand packed and has a rich flavor and a delicate, moist texture.

SE-191 2/\$18

### D Ventresca Tuna Belly Fillets

#### THE FINEST TUNA OF SPAIN

Buttery and mild, this delectable line caught, dolphin-safe tuna belly is delicious in salads, on toast or right out of the tin!

SE-183 \$22

“BEST TUNA I EVER HAD.”

- Maria C.







# Tender, flavorful & full of tradition

Spanish chorizo is simply made with a small number of ingredients including pork, oak-smoked paprika, garlic and salt. The result is a taste that is both straightforward and intricate with complex notes that are rich, smoky and highly aromatic. Made from the finest cuts of pork, we've curated our favorites so you can introduce friends and family to a classic Spanish tradition that's meant to be enjoyed with wine, cheese or almonds.

## A Palacios Chorizos

### ALL NATURAL SAUSAGE

Enjoy some of our absolute favorite varieties from Palacios, the first authentic Spanish chorizo ever available in the United States.

<b>SAMPLER IN GIFT BAG</b>	<b>CZ-44</b>	1.8 LBS <i>total</i>	<b>\$27</b>
<b>MILD</b>	<b>CZ-06</b>	7.9 OZ	<b>2/\$24</b>
<b>HOT</b>	<b>CZ-07</b>	7.9 OZ	<b>2/\$24</b>
<b>OREADOS MINIS</b>	<b>CZ-16A</b>	6.5 OZ	<b>2/\$23</b>
<b>MILD IBÉRICO</b>	<b>CZ-94</b>	7 OZ	<b>\$19</b>

## B Ibérico Sausage by Fermín

### RICH, FLAVORFUL ARTISANAL SAUSAGES

Cured in the beautiful village of La Alberca, the artisans at Fermín make some of the finest sausages in Spain, not to mention the world.

<b>TRIO OF SAUSAGES</b>	<b>IC-35</b>	1.3 LBS <i>total</i>	<b>\$54</b>
<b>MILD IBÉRICO CHORIZO</b>	<b>IC-01</b>	7 OZ	<b>\$19</b>
<b>SPICY IBÉRICO CHORIZO</b>	<b>IC-34</b>	7 OZ	<b>\$19</b>
<b>IBÉRICO SALCHICHÓN SALAMI</b>	<b>IC-02</b>	7 OZ	<b>\$19</b>

## C Grilling Sampler of Spanish Sausages

### A DELICIOUS ASSORTMENT, READY FOR THE GRILL

Fire up the grill and serve the best of Spanish sausages, including artisan chorizo, Catalan white sausage and Ibérico chorizo sausage. U.S. made with Spanish ingredients.

**CZ-37** 2.25 LBS *total* **\$65**

## D Cooking Chorizos

### SPAIN'S FAVORITE SAUSAGES

These extraordinary Spanish sausages are great on the grill or simmered on a stovetop. They add a rich, smoky flavor to any recipe. Made in the U.S. from heritage pork.

<b>ARTISAN COOKING CHORIZO</b>	<b>CZ-50</b>	12 OZ	<b>\$19</b>
<b>SPICY COOKING CHORIZO</b>	<b>CZ-73</b>	12 OZ	<b>\$19</b>
<b>DUO OF COOKING CHORIZOS</b>	<b>CZ-134</b>	24 OZ <i>total</i>	<b>\$36</b>

## E Butifarra White Sausages

### MILD SAUSAGES WITH BLACK PEPPER

This farmhouse sausage is made in small batches using pasture raised pork. Best enjoyed simmered in a cast iron skillet. U.S. made with Spanish ingredients.

<b>IBÉRICO BUTIFARRA</b> <i>with premium Spanish pork</i>	<b>CZ-76</b>	12 OZ	<b>\$24</b>
<b>CLASSIC BUTIFARRA</b> <i>with pasture raised pork</i>	<b>CZ-124</b>	12 OZ	<b>\$19</b>

## F Ibérico Morcilla - Black Sausage

### PORK SAUSAGE FROM SALAMANCA

This all natural black sausage can be sliced and grilled until crispy and adds a wonderful, rich flavor to classic dishes from fabada stew to scrambled eggs.

**CZ-87** 5 OZ **2/\$19**

## G Artisan Ibérico de Bellota Sausages

### PASTURE RAISED AND ACORN-FED

Enjoy Spain's finest Ibérico de Bellota cured sausages, made from acorn-fed, pasture raised pork and aged to perfection in the mountain air of La Alberca. Gift packaged.

<b>CHORIZO</b>	<b>CZ-95</b>	12 OZ	<b>\$34</b>
<b>SALCHICHÓN SALAMI</b>	<b>IC-33</b>	12 OZ	<b>\$34</b>

## H Chorizo Chistorra - Basque-Style Cooking Sausage

### MADE WITH PASTURE RAISED PORK

Great for grilling or in your favorite paella, these Basque-style sausages have a meaty, garlicky flavor and satisfyingly crisp bite. U.S. made with Spanish ingredients.

**CZ-65** 12 OZ **\$24**

## I Artisan Fuet Sausage

### DRY-CURED CATALAN STYLE

Fuet is a delicious Catalan-style sausage seasoned with sea salt and black pepper. Slice it thinly and serve on your favorite crusty bread. U.S. made with Spanish ingredients.

**CZ-02** 6 OZ **\$17**

DISCOVER MORE FLAVORS AT [LATIENDA.COM](http://LATIENDA.COM)







**A** Tortilla Española Potato Omelets

**ALL NATURAL FROM LA RIOJA**

These egg and potato omelets are one of Spain's most traditional dishes and are often served at tapas bars. This classic Spanish flavor is perfect to enjoy at home — just heat and they're ready to serve in minutes.

<b>POTATO</b>	<b>SU-46</b>	<b>2/\$18</b>
<b>POTATO WITH ONION</b>	<b>SU-47</b>	<b>2/\$18</b>
<b>POTATO WITH BELL PEPPERS</b>	<b>SU-48</b>	<b>2/\$24</b>
<b>MINI OMELETS</b>	<b>SU-05</b>	<b>2/\$32</b>



**B** Croquetas

**READY TO SERVE IN MINUTES**

Originally from the Basque Country, croquetas are a popular tapa throughout Spain. They have a crisp, breadcrumb exterior and a delicious creamy interior that features a variety of ingredients. Shipped frozen.

<b>IBÉRICO HAM</b>	<b>BD-77</b>	<b>\$27</b>
<b>SERRANO HAM</b>	<b>BD-74</b>	<b>\$24</b>
<b>COD &amp; CARAMELIZED ONION</b>	<b>BD-71</b>	<b>2/\$29</b>



# JUST HEAT & SERVE



**C** Artisan Seafood Empanadas

**HANDMADE IN GALICIA**

These amazing empanada pastries are made by hand at an artisan bakery in Galicia. With a crisp, golden crust and flavorful seafood and onion stuffing, they're ready to bake and serve. Your guests will think it is homemade. 1.3 lbs each.

<b>TUNA EMPANADA</b>	<b>BD-90</b>	<b>\$39</b>
<b>BACALAO EMPANADA</b>	<b>BD-89</b>	<b>\$39</b>



**D** Pastel de Nata Custard Tarts

**PORTUGAL'S FAMOUS TART**

Pastel de Nata tarts have a light, flaky crust and a rich, creamy filling and are wonderful with coffee in the morning or as a delightful dessert. Bake and serve in minutes, your family will love them.

<b>BD-13</b>	<b>4 PER PACKAGE</b>	<b>2/\$19</b>
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# The world's most PAMPERED PIG

Ibérico de Bellota pork comes from purebred Ibérico pigs raised on the rolling pastures of Spain and fed a nutritious diet of wild acorns. The result is a delicacy that is as rare as it is delicious with a meltingly marbled texture and rich, indulgent flavor.



## Grill to perfection.

These premium cuts of the finest Ibérico de Bellota grade pork are perfect for cooking over an open flame. Cook directly on the grill or sear them in an iron skillet to bring out their juicy, rich and complex flavor. It's the finest pork on the planet!



### Ibérico de Bellota Grilling Pork

**ACORN-FED & PASTURE RAISED**

To earn exalted Ibérico de Bellota status, purebred Ibérico pigs enjoy a pampered, pasture raised life with a wild diet of acorns and grasses.

<b>SHOULDER STEAK (PRESA)</b>	<b>IP-65A</b>	<b>18-24 OZ</b>	<b>\$79</b>
<b>LOIN STEAK (PLUMA)</b>	<b>IP-66A</b>	<b>13-19 OZ</b>	<b>\$59</b>
<b>FLANK STEAK (SECRETO)</b>	<b>IP-67A</b>	<b>19-27 OZ</b>	<b>\$79</b>
<b>TENDERLOIN (SOLOMILLO)</b>	<b>IP-68A</b>	<b>8-12 OZ</b>	<b>\$29</b>
<b>SKIRT STEAK (ABANICO)</b>	<b>IP-69A</b>	<b>9-14 OZ</b>	<b>\$35</b>

### Ibérico de Bellota Grilling Sampler

**THREE CUTS OF ACORN-FED PORK**

Enjoy three premium cuts of the finest Ibérico de Bellota grade pork, all pasture raised in the dehesa forests of southern Spain. This sampler includes a tender, marbled pork shoulder steak, a richly flavored pork tenderloin and an unbelievably juicy pork loin steak.

<b>IP-14</b>	<b>2.4-3.4 LBS total</b>	<b>\$159</b>
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# Twelve days of Spanish sweets

**FOR WHEN YOUR SWEET TOOTH SPEAKS FLUENT SPANISH.**

In Spain, the traditional Christmas season starts in late December and lasts well into the new year, which gives you plenty of opportunity to enjoy these holiday treats. Celebrate a sweet Spanish tradition centuries in the making.



## A Barcelona Cookie Gift Tin

**TRADITIONAL COOKIES IN A DECORATIVE TIN**

Why see the sights when you can taste them? This decorative tin features one of Barcelona's famous landmarks and an assortment of crisp cookies made with chocolate, almonds, butter and sugar.

CO-31 \$26

## B Ines Rosales Tortas Cookies

**SIX OLIVE OIL CRISPS**

In 1910, Ines Rosales started making olive oil tortas by hand at a stagecoach stop in Sevilla. The treats proved so popular that they soon became a specialty enjoyed across Spain. Today, the Ines Rosales company continues to make scrumptious tortas and crackers, all using the same traditional ingredients and techniques as the woman who inspired their name.

<b>SWEET ANISE TORTAS DE ACEITE</b>	<b>CO-06</b>	<b>2/\$19</b>
<b>SEVILLE ORANGE TORTAS DE ACEITE</b>	<b>CO-19</b>	<b>2/\$19</b>
<b>CINNAMON &amp; SUGAR TORTAS DE ACEITE</b>	<b>CO-53</b>	<b>2/\$19</b>
<b>SWEET TORTAS TRIO</b>	<b>CO-58</b>	<b>\$27</b>

## C Crunchy Alicante Turrón Candy

**MARCONA ALMOND AND HONEY BRITTLE BY 1880**

Whole roasted Marcona almonds are blended with Spanish orange blossom honey to make a delightfully crunchy brittle based on a centuries old artisan recipe.

TR-86 \$16

## D Almond Marzipan Figures

**ALMOND SUGAR FIGURES**

These delightful marzipan figures are made with ground almonds and sugar, then toasted until golden for a soft bite and delicious flavor. Savor a Spanish tradition that goes back centuries.

TR-28 \$19

## E Churros and Chocolate

**A PERFECT DUO**

A classic Spanish dessert combination, this sweet treat features light, crisp churros toaster pastries, plus thick, rich Spanish hot chocolate for the perfect balance of chocolate and crunch.

<b>CHURROS BY PEREGRINO</b>	<b>BD-70</b>	<b>2/\$19</b>
<b>THICK TAZA CHOCOLATE</b>	<b>BV-33</b>	<b>2/\$28</b>

## F Rabitos Royale Stuffed Fig Bonbons

**FOOD & WINE MAGAZINE'S 'BEST CHOCOLATE GIFTS'**

Rabitos in Spanish translates to "short tail," like that of a rabbit. Enjoy these individually wrapped bonbons featuring scrumptious dried Spanish figs infused with a rich ganache of dark chocolate, white chocolate or salted caramel. All hand dipped in chocolate and destined to become your new holiday favorite.

<b>DARK CHOCOLATE</b>	<b>8 PIECES</b>	<b>CT-125</b>	<b>\$24</b>
<b>DARK CHOCOLATE</b>	<b>15 PIECES</b>	<b>CT-126</b>	<b>\$36</b>
<b>WHITE CHOCOLATE</b>	<b>8 PIECES</b>	<b>CT-127</b>	<b>\$24</b>
<b>SALTED CARAMEL</b>	<b>8 PIECES</b>	<b>CT-128</b>	<b>\$24</b>

## G Barcelona Turrón Candy Gift Box

**THE FAVORITE CANDIES OF BARCELONA**

Enjoy classic almond and turrón candies, crafted with freshly roasted almonds and honey. All handmade in the small village of Agramunt outside of Barcelona.

TR-16 \$24

## H Turrón Sampler Gift Box

**PERFECT FOR HOLIDAY HOSTING**

Savor 37 individually wrapped pieces of Spain's delectable Christmas candies, including classic almond turrón. Includes a gold tray for serving.

TR-87 \$36

## I Aromas de Medina Treats

**TRADITIONAL SPANISH COOKIES**

Aromas de Medina is a family-owned company located in historic Medina Sidonia, deep in Spain's Andalucía region. Using recipes and traditions passed down for generations, Aromas de Medina takes pride in using artisanal methods and classic ingredients to make holiday cookies that have become the pride of Spain.

<b>GIFT BOX OF HOLIDAY COOKIES</b>	<b>CO-67</b>	<b>\$19</b>
<b>POLVORONES CHRISTMAS COOKIES</b>	<b>CO-66</b>	<b>\$12</b>
<b>MANTECADOS CHRISTMAS COOKIES</b>	<b>CO-36</b>	<b>\$12</b>
<b>ROSCOS DE VINO COOKIES</b>	<b>CO-37</b>	<b>\$12</b>

SEE ALL THE SWEETS AT [LATIENDA.COM](http://LATIENDA.COM)



# Authentic gifts from Spain that are always in good taste.



## A Gift Subscriptions

### SHARE SPAIN'S FINEST FOODS

Send the gift that keeps on giving... and giving. Our subscriptions bring the best of Spain directly to your favorite foodie's front door for months at a time. Delight them with traditional Spanish selections such as savory cured meats, scrumptious olives, delectable tinned seafood, sweet treats and more. The first order ships immediately with shipments following roughly once a month.

<b>DELUXE DISCOVER SPAIN CLUB</b> 3 Months of Spain's Finest	<b>MSC-DE-A</b>	<b>\$349</b>
<b>DISCOVER SPAIN CLUB</b> 3 Months of Artisan Foods	<b>MSC-DS-A</b>	<b>\$149</b>
<b>CONSERVAS CLUB</b> 3 Months of Tinned Seafood	<b>MSC-SE-A</b>	<b>\$159</b>
<b>CHARCUTERÍA CLUB</b> 3 Months of Spanish Sausages	<b>MSC-CZ-A</b>	<b>\$169</b>



## B Very Best of Spain Gift Box

### OUR MOST PRIZED FOODS

Share the best of Spain with these ready to serve delights that also happen to be our most popular fan favorites, including cured hams and sausages, Manchego cheese, Marcona almonds, tinned seafood and more.

**BT-03 \$299**

## C Spanish Cheese Tasting Sampler

### CHEESES FROM ACROSS SPAIN

Enjoy these premium Spanish cheeses hand selected by our family, including wedges of buttery Mahón, Manchego, Ibérico and lightly smoked Idiazábal. All presented on an attractive serving tray.

**CS-107 \$45**

## D Spanish Entertaining Gift Box

### OUR FAVORITE TAPAS FLAVORS

Showcase the flavors of Spain with dry-cured chorizo, sliced Jamón Serrano, Galician bread, three wedges of artisan cheese, Marcona almonds, piquillo peppers and two types of olives.

**BT-46 \$149**



## E Connoisseur's Cheese Collection

### CLASSIC SPANISH CHEESES

Enjoy this ultimate collection of artisan cheeses from Spain, including a trio of Manchegos from La Mancha, smoky San Simón, rich Mahón, aromatic rosemary Manchego and smooth Garrotxa.

**BT-73 OVER 5 POUNDS TOTAL \$145**

## F Bestsellers Gift Box

### TRY SPANISH CLASSICS

These nine bestsellers are perfect for your next tapas party. Enjoy Serrano and Ibérico sliced ham, three chorizos, almonds, olives, gazpacho andaluz and a trio of La Mancha cheeses. All ready to be shared with family and friends.

**BT-40 \$179**

## G Camino de Santiago Gift Box

### NINE ARTISAN FOODS

Inspired by foods found on the famous pilgrimage route, this gift box features piquillo peppers, smoked cecina beef, Bonito del Norte tuna, San Simón smoked cow's milk cheese, two loaves of Galician bread, mild chorizo by Palacios, octopus in olive oil, guindilla peppers and potato chips with Espelette pepper.

**BT-60 \$169**



## H Deluxe Paella Kit with Stainless Steel Pan

### SPAIN'S MOST AUTHENTIC DISH

Everything you need to perfect paella, including Bomba rice, La Mancha saffron, artisan smoked paprika, Señorío de Vizcántar extra virgin olive oil and a premium 15" stainless steel paella pan.

**PA-07 \$199**



## I Spanish Elegance Gift Box

### A SWEET & SAVORY SPANISH SAMPLER

This gift box is the absolute best of our best, featuring delectable Ibérico de Bellota ham and sausage, rich Manchego cheese, tinned sardines with Padrón peppers, sherry vinegar, first cold pressed extra virgin olive oil and decadent chocolate fig bonbons.

**BT-72 \$199**

## J Tapas Picnic Sampler

### A SAMPLING OF TAPAS FAVORITES

Share tapas in the outdoors with this picnic sampler that includes sliced Jamón Serrano, a La Mancha cheese flight, Galician bread, chocolate-infused figs, mixed olives, guindilla peppers and olive oil potato chips.

**SA-07 \$99**



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## Mini Paella Kit in Gift Box

**INCLUDES 10" PAELLA PAN + SHIPS FREE!**

Everything you need to craft Spain's most famous dish. Includes Calasparra rice, saffron, artisan smoked paprika, Señorío de Vizcántar extra virgin olive oil and a 10" paella pan.

**PA-10 \$69**



## Tapas Party Gift Box

**READY TO SERVE SNACKS + SHIPS FREE!**

Serves 6-8 and includes a variety of chorizo sausages, piquillo and guindilla peppers, olive oil potato chips, two types of olives, Marcona almonds, rustic breadsticks and Rabitos fig bonbons.

**BT-24 \$139**



## Glass Porrón Wine Pitcher

**HAND-BLOWN RECYCLED GLASS**

Serve in style with one of *Bon Appetit's* favorite "Gifts for Foodies," or show off your technique by pouring wine or sangría directly into your mouth!

**GL-01 \$29**



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Share the gift of artisan Spain with family & friends with our eGift cards!

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