

# LA TIENDA

THE BEST OF SPAIN

YOUR SUMMER TABLE,  
THE SPANISH WAY

Discover charcuterie,  
cheeses and other essentials  
Starting on page 14



**FLAT RATE  
SHIPPING, COAST TO  
COAST, JUST \$19.95!**  
SEE PAGE 25

ENJOY  
**\$15 OFF**  
ORDERS OVER \$99  
PROMO CODE: FIESTA25  
EXPIRES 7.15.2025  
VALID FOR PHONE & ONLINE ORDERS  
ONLY. CANNOT BE COMBINED  
WITH OTHER OFFERS.





# SHARE *the* TASTE OF SPAIN *with* FAMILY AND FRIENDS

An average Spanish day can include as many as six meals, each its own opportunity to relish time with family and friends. From *el desayuno* in the morning to afternoon tapas to *la cena* at night, each Spanish mealtime is a chance to eat, drink and be merry with those we love. We're proud to bring you our top flavors from across Spain, so you can share them with your favorite people morning, noon and night.

*¡Buen provecho!*

## BEST SELLERS

### Jamón Tasting Trio of Sliced Ham

READY TO SERVE

Taste and compare Spain's three iconic hams with this trio: Jamón Serrano, Jamón Ibérico and acorn-fed Jamón Ibérico de Bellota. We import these all natural hams from Spain and thinly slice them for you to enjoy.

JM-25

10 OZ total \$79



### Best Sellers Gift Box

TRY SPANISH CLASSICS

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

BT-40 \$189



### Rabitos Royale Chocolate Stuffed Fig Bonbons

FOOD & WINE'S 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. Hand dipped in chocolate and destined to become your new favorite!

8 PIECES  
15 PIECES

CT-125 \$25  
CT-126 \$39



### 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, powdered saffron, artisan smoked paprika, Señorío de Vizcántar extra virgin olive oil and a 10" paella pan.

PA-10 \$69



## 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

**SHIPS FREE!**

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>\$459</b>
<b>BONELESS</b>	<b>JM-33</b>	<b>9.5-11 LBS</b>	<b>\$459</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>\$359</b>
<b>BONELESS</b>	<b>JM-148</b>	<b>9-11 LBS</b>	<b>\$359</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.



**““”**  
**THE BEST. REMINDED US OF OUR TRIP TO SPAIN.**

- Sarah M.

### **A** Sliced Reserva Serrano Ham by Peregrino

#### **OUR TOP SELLING HAM**

Our *reserva* quality sliced jamón is perfectly cured in Spain and freshly sliced at our facilities to ensure the freshest Serrano you can buy. Let this flavorful delicacy add some flair to your next charcuterie board. All natural and nitrate free.

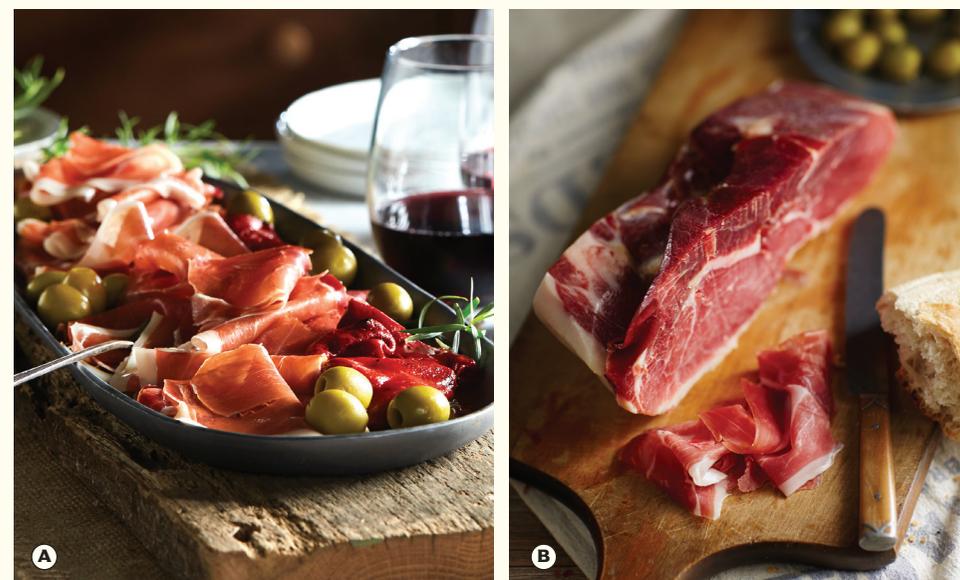
**JM-01 6 OZ \$19**

### **B** 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>\$359</b>



# PAELLA, PERFECTED.

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

ESSENTIAL PAELLA INGREDIENTS

PA-05 \$69

## Everything you need to make Spain's most iconic dish

<b>CALASPARRA PAELLA RICE BY PEREGRINO</b>	<b>RC-02</b>	<b>\$13</b>
<b>SEÑORÍO EXTRA VIRGIN OLIVE OIL</b>	<b>OO-45</b>	<b>\$29</b>
<b>SWEET (MILD) SMOKED PAPRIKA BY LA DALIA</b>	<b>PK-13</b>	<b>\$7</b>
<b>HOT SMOKED PAPRIKA BY LA DALIA</b>	<b>PK-15</b>	<b>\$7</b>
<b>ROASTED PIQUILLO PEPPER SLICES</b>	<b>PQ-04</b>	<b>\$13</b>
<b>LA MANCHA SAFFRON BY PEREGRINO</b>	<b>SN-13</b>	<b>\$19</b>
<b>PRINCESA DE MINAYA SAFFRON, D.O. LA MANCHA</b>	<b>SN-09</b>	<b>\$25</b>

### A Traditional Steel Paella Pan

#### THE CLASSIC VALENCIAN PAN

Available in a variety of sizes, these beautiful steel paella pans will make a perfect paella every time. These pans are dimpled to spread heat evenly and can be used in the oven, on a grill or on the stove.

<b>13 INCH (SERVES 4)</b>	<b>PP-01</b>	<b>\$25</b>
<b>15 INCH (SERVES 6)</b>	<b>PP-07</b>	<b>\$27</b>
<b>17 INCH (SERVES 8)</b>	<b>PP-02</b>	<b>\$29</b>

### B 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.

PAELLA BURNER WITH ROLLING STAND **PB-06B \$299**

### C Smoked Paprika Trio by La Dalia

#### SPAIN'S FAVORITE SPICE

Made from freshly harvested peppers that have been smoked for more than 15 days, this intense, slightly sweet, smoky paprika is a secret ingredient in many Spanish recipes. Use it to add some spice to your next dish.

PK-12 \$19

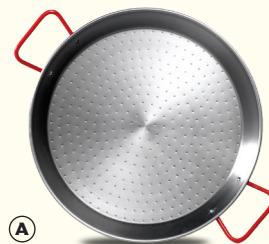
### D Wood-Fire Roasted Piquillo Peppers from Lodosa

#### HAND-PACKED IN NAVARRA

Vibrantly sweet and smoky piquillo peppers from Navarra are great stuffed, added to paella or served whole, drizzled with olive oil.

PQ-14 \$17

6



A



B



C



D

### E Bomba Paella Rice by Peregrino

#### THE ULTIMATE RICE FOR PAELLA

Rice is by far the most important ingredient in paella, and there's none better than this ancient strain grown in the mountains of Spain. This special rice absorbs paella broth while holding its shape, providing the perfect texture for your paella masterpiece.

RC-03 \$22

### F Traditional Paella Kit

#### INGREDIENTS TO SERVE SIX

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" traditional steel paella pan and recipes.

<b>KIT</b>	<b>PA-02</b>	<b>\$99</b>
<b>KIT WITH PAELLA COOKBOOK</b>	<b>PA-03</b>	<b>\$119</b>

### G Deluxe Paella Kit with Stainless Steel Pan

#### SPAIN'S ICONIC PARTY DISH

Everything you need for a 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

### H La Mancha Saffron in Hand-Painted Jar

#### HAND-PICKED AND TOASTED

The world's most precious spice deserves a container to match. This Spanish saffron has an intense floral flavor and a heavenly aroma like no other. And it comes in a hand-painted ceramic jar that you can use to store your spice for years to come.

SN-03 2 GRAMS \$49

### I Stainless Steel Paella Pan with Gold Handles

#### BEAUTIFUL & LOW MAINTENANCE

Featuring gold-plated handles, these beautiful pans offer a magnificent presentation on the table or hanging on a kitchen rack. These pans are used to serve classic paellas at many of the finest restaurants in Spain.

<b>13 INCH (SERVES 4)</b>	<b>PP-04</b>	<b>\$115</b>
<b>15 INCH (SERVES 6)</b>	<b>PP-11</b>	<b>\$135</b>
<b>17 INCH (SERVES 8)</b>	<b>PP-29</b>	<b>\$169</b>

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



E



F



G



H



I

7



## 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, butifarra white sausage and Ibérico chorizo sausage. U.S. made with Spanish ingredients.

**CZ-37** 2.25 LBS total **\$69**

## Cooking Chorizos by Peregrino

**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>\$22</b>
<b>SPICY COOKING CHORIZO</b>	<b>CZ-73</b>	12 OZ	<b>\$22</b>
<b>DUO OF COOKING CHORIZOS</b>	<b>CZ-134</b>	24 OZ total	<b>\$39</b>
<b>IBÉRICO PORK COOKING CHORIZO</b>	<b>CZ-125</b>	12 OZ	<b>\$29</b>

## 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>\$25</b>
<b>CLASSIC BUTIFARRA</b> <i>with pasture raised pork</i>	<b>CZ-124</b>	12 OZ	<b>\$22</b>

# 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-65B</b>	25-32 OZ	<b>\$89</b>
<b>LOIN STEAK (PLUMA)</b>	<b>IP-66B</b>	20-26 OZ	<b>\$69</b>
<b>FLANK STEAK (SECRETO)</b>	<b>IP-67B</b>	28-36 OZ	<b>\$99</b>
<b>TENDERLOIN (SOLOMILLO)</b>	<b>IP-68B</b>	13-17 OZ	<b>\$35</b>
<b>SKIRT STEAK (ABANICO)</b>	<b>IP-69B</b>	15-20 OZ	<b>\$45</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.

**IP-14** 3.6-4.6 LBS total **\$179**



# 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.



STRAIGHT FROM SPAIN. SHIPPED FOR FREE.



## A Tapas Party Gift Box

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

Serves six to eight 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 \$149**

## C Tastes of Spain Gift Box

**SEVEN SPANISH CLASSICS • SHIPS FREE!**

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

**BT-05 \$129**

## B Tapas for Two Gift Box

**SAVORY TAPAS ESSENTIALS • SHIPS FREE!**

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

**BT-20 \$99**

## D Tapas Classics Gift Box

**FOUR TAPAS FAVORITES • SHIPS FREE!**

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

**BT-63 \$65**

## E Seafood Sampler Box with Crackers

**SPAIN'S FINEST SEAFOOD • SHIPS FREE!**

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.

**SE-190 \$99**

## H Care Package Gift Box

**COMFORT FOOD FROM SPAIN • SHIPS FREE!**

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.

**BT-64 \$69**

## F Sausages of Spain Gift Box

**SPAIN'S CLASSIC SAUSAGES • SHIPS FREE!**

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

**BT-43 \$119**

## I Spanish Snacking Gift Box

**FIVE CLASSICS FROM SPAIN • SHIPS FREE!**

Open and serve these five signature flavors of Spain and take your tastebuds on a tour. Includes premium Marcona almonds, picos breadsticks, savory mixed olives, olive oil potato chips and our favorite tortas de aceite crisps.

**BT-39 \$65**

## G 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, powdered saffron, artisan smoked paprika, Señorío de Vizcántar extra virgin olive oil and a 10" paella pan.

**PA-10 \$69**

## J Ultimate Spanish Party Gift Box

**TASTY TAPAS ASSORTMENT • SHIPS FREE!**

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.

**BT-26 \$299**

# 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 Sliced 100% Ibérico de Bellota Shoulder by Cinco Jotas

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**

## C Sliced Ibérico de Bellota Ham by Peregrino

Indulge in a true hallmark of Spanish cuisine. Thinly sliced and ready to serve, this ham comes from Ibérico pigs fed a diet of acorns that creates a deliciously juicy, marbled texture. See why it's considered among the best hams in the world.

**JM-52**                      2 OZ                      **\$39**

## B Sliced Ibérico Ham by Peregrino

Made from Ibérico bred pork, this nitrate-free ham is aged over two years in the cool mountain air of Spain, resulting in a one-of-a-kind texture and flavor. It's thinly sliced and ready to enjoy in a bocadillo, on a charcuterie board or straight out of the package.

**JM-23**                      2 OZ                      **\$25**

## D 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**

THE BEST OF SPAIN

# JAMÓN IBÉRICO



LA TIENDA SPECIALTY

## Jamón Ibérico by Fermín

**SHIPS FREE!**

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

<b>BONE-IN JAMÓN IBÉRICO</b>	<b>JM-11</b>	14-16 LBS	<b>\$750</b>
<b>BONE-IN RESERVA JAMÓN IBÉRICO DE BELLOTA</b>	<b>JM-76</b>	15-16.5 LBS	<b>\$1,450</b>

CUSTOMER FAVORITE

## Jamón Ibérico by Cinco Jotas

**SHIPS FREE!**

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.

<b>BONE-IN 100% IBÉRICO DE BELLOTA JAMÓN</b>	<b>JM-106</b>	13-16 LBS	<b>\$1,499</b>
<b>BONELESS 100% IBÉRICO DE BELLOTA JAMÓN</b>	<b>JM-107</b>	4-6 LBS	<b>\$1,499</b>

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

# Spanish charcuterie - a tradition that goes back centuries



## Cured Meats of Spain

### 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 AND PEPPERS SAMPLER

JM-61 \$149  
JM-45 \$99



## 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



## 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

## Charcuterie samplers, ready to impress.



### A 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 and Marcona almonds, plus olives in marinade. *Board not included.*

SA-43 SERVES 6-8 \$99

### B Charcuterie Essentials Gift Box

#### CLASSIC CHARCUTERIE BOARD GIFT

This charcuterie gift box has everything you need to showcase the best of Spain. Build a charcuterie board in minutes with open and serve favorites like Serrano and Ibérico hams, smoky chorizo, sliced cured pork loin, anchovy stuffed olives, Marcona almonds, piquillo peppers and rustic breadsticks. *Board not included.*

BT-07 SERVES 6-8 \$149

### C Ultimate Charcuterie Board Gift Box

#### FOR PREMIUM GIFTING

All the finest Spanish ingredients for a stellar charcuterie board, including two types of sliced Ibérico ham, a trio of artisan Manchego cheese, two exceptional Ibérico chorizo sausages, Spain's famous Galician bread, crunchy Marcona almonds, two types of Spanish olives and fire-roasted piquillo peppers! *Board not included.*

BT-06 SERVES 8-10 \$259

### D Deluxe Charcuterie Ingredients Collection

#### FINEST SELECTION FOR A DELUXE BOARD

Wow your guests with these finest Spanish charcuterie ingredients. Includes three types of acorn-fed sliced Ibérico de Bellota meats, a Manchego cheese tasting trio, smoky piquillo peppers, savory Marcona almonds and delicious mixed olives in an herbal marinade. *Board not included.*

SA-45 SERVES 6-8 \$199

SHOP CHARCUTERIE ESSENTIALS AT LATIENDA.COM



## A 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

## B Five Flavors of Spain

### 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 \$69

## C Tapas Essentials Collection

### CLASSIC FLAVORS & A TAPAS TRAY • SHIPS FREE!

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.

SA-08 \$199

## D Deluxe Tapas Starter

### AN NYT WIRECUTTER FAVORITE!

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, Rabitos bonbons, rustic breadsticks, olive oil potato chips, torta de aceite crisps and premium Marcona almonds.

SA-36 \$119

## E Tapas Party Gift Box

### READY TO SERVE SNACKS • SHIPS FREE!

Serves six to eight 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 \$149

## F Mini Cooking Chorizos by Peregrino

### BITE-SIZED LINKS, GREAT FOR PAELLA

Juicy, smoky and delicious, these bite-sized chorizo sausages are a perfect way to add bold, authentic Spanish flavor to a variety of dishes. Made with smoked paprika, they bring a delicious smokiness to paellas and are a tasty tapa for your next party.

CZ-120 \$22

## G 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

## H 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 \$16

## I Marcona Almonds by Peregrino

### THE LARGEST MARCONAS IN THE WORLD

Bigger is better when it comes to Spain's famous almonds. These rich, crunchy Marconas are hearty and healthy with a delicately toasted flavor that goes well with beer, wine, on your next charcuterie board or simply as an afternoon snack.

NT-08 \$19

## J Sliced Ibérico Ham & Chorizo Duo

### THINLY SLICED, EASY TO SERVE

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

JM-192 5.5 OZ total \$39

# the art of SPANISH TAPAS

Good things come on small plates. Tapas, small dishes of Spanish appetizers, are an important part of Spanish cuisine, social life and everyday culture. Enjoy these delicious assortments of snackable, sharable Spanish delicacies, ideally paired with a glass of wine while surrounded by friends and family.



# JUST HEAT & SERVE

## 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. Shipped frozen.

POTATO	SU-46	2/\$19
POTATO WITH ONION	SU-47	2/\$19
MINI OMELETS	SU-05	2/\$34



## 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.

IBÉRICO HAM	BD-77	\$29
CHORIZO	BD-75	\$19
SERRANO HAM	BD-74	\$25
COD & CARAMELIZED ONION (For Oven)	BD-71	2/\$29
CHICKEN (For Oven)	BD-86	\$25



## 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 they're homemade. Shipped frozen.

TUNA EMPANADA	BD-90	\$39
BACALAO EMPANADA	BD-89	\$39



## D Pastel de Nata Custard Tarts

PORTUGAL'S FAMOUS TART

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

BD-13	4 PER PACKAGE	2/\$22
-------	---------------	--------



# 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

PULPO EN SALSA GALLEGA <i>Octopus in Galician Sauce</i>	SE-91	\$19
PULPO <i>Octopus in Olive Oil</i>	SE-90	\$19
MEJILLONES EN ESCABECHE <i>Mussels in Sauce</i>	SE-115	\$19
ZAMBURIÑAS <i>Premium Scallops</i>	SE-88	2/\$25
SARDINILLAS <i>Small Sardines</i>	SE-65	2/\$25
CHIPIRONES <i>Squid in Olive Oil</i>	SE-86	\$24
ANGULAS <i>Baby Eels</i>	SE-93	\$69
ALMEJAS <i>Clams from Galicia</i>	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/\$19
--------	--------



## D Ventresca Tuna Belly Fillets

THE FINEST TUNA OF SPAIN

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

SE-183	\$24
--------	------

## No risk, all reward. Hassle-free returns.

We're proud to offer fast shipping and hassle-free returns. If for any reason you're not completely satisfied with your order at La Tienda, we'll happily replace it or refund your order, no questions asked.

CONTACT US:  
800.710.4304  
CUSTOMER CARE HOURS  
MON-FRI: 9AM-8PM ET  
SAT-SUN: 12PM-6PM ET

“BEST TUNA I EVER HAD.”

- Maria C.

SHOP SPANISH SEAFOOD AT LATIENDA.COM

# Healthy & Delicious



## Enjoy the benefits of a Spanish Mediterranean diet.

Rich in seafood, vegetables and beneficial fats, traditional Spanish fare offers a tasty take on a healthy Mediterranean diet. From naturally grown vegetables to line-caught tuna, enjoy an array of deliciously healthy options.



### A Olive Tapenades by Torremar

#### FLAVORFUL SPREADS FOR TOAST AND CANAPÉS

Spread the love with these savory olive tapenades. Their creamy texture and bright flavor make them a perfect dip for picos or crackers. Also a delicious sauce for pasta or grilled veggies.

GREEN OLIVE & ARTICHOKE	OL-12	2/\$14
BLACK OLIVE & SWEET PEPPER	OL-11	2/\$14
GREEN OLIVE WITH CAPERS & GARLIC	OL-14	2/\$14
GREEN OLIVE & DRIED TOMATO	OL-17	2/\$14

### B Fabada Stew Kit

#### FOR SPAIN'S FAMOUS COMFORT FOOD

A staple of Spanish Asturian cuisine, this renowned stew features premium 'granja' Fabada beans along with hand-picked saffron, smoky paprika and savory Spanish chorizo. The kit also includes an easy-to-follow recipe and a handmade terra cotta cazuela for serving.

KIT	BT-10	\$99
FABADA BEANS FROM ASTURIAS	BE-10	\$29

### C Duo of Sardines by Ramón Peña

#### DELICATE SARDINILLAS IN OLIVE OIL

Tender and full of flavor, these delectable little sardines are grilled on the day of harvest, then hand packed and covered in olive oil. One version includes a Padrón pepper from Galicia for a mild dash of flavor. These delicate, protein-packed sardines are delicious served on salads, on crackers or as the star of a tasty canapé.

SE-189	\$49
--------	------

### D Thick White Asparagus Spears

#### INCREDIBLY TENDER AND DELICATE

Enjoy the delicious asparagus that *Food & Wine* magazine can't get enough of. These large, hand-peeled, hand-packed white asparagus spears have a buttery flavor and a tender texture that has made them a delicacy the world over.

VG-02	\$19
-------	------

### E Gazpacho Andaluz by Arteoliva

#### AUTHENTIC GAZPACHO FROM CÓRDOBA

Gazpacho is the signature chilled soup of Spain, and you'll be hard pressed to find a better option than this traditional recipe from Andalucía. Bursting with fresh, vibrant flavor, it's made with ripe tomatoes, extra virgin olive oil and tart sherry vinegar.

SU-29	2/\$19
-------	--------

### F Anchovy Stuffed Olives by Peregrino

#### OUR TOP SELLING OLIVE

Salted anchovies and crisp Manzanilla olives are two rich, distinct flavors that just happen to complement each other perfectly. Enjoy this customer favorite chilled with your go-to beverage or as delightful tapas and see for yourself why they're one of our most popular items.

OL-03	2/\$12
-------	--------

### G Our Favorite Extra Virgin Olive Oil

#### BY SEÑORÍO DE VIZCÁNTAR

Created especially for La Tienda by a master taster and friend, Fermín Rodríguez, this olive oil blend takes the most aromatic and fruity oils of the early harvest to arrive at a perfect balance of herbal and peppery flavors, making it the perfect go-to across a variety of uses like salads, sautéing and dipping.

SPECIAL SELECTION EVOO	17 OZ	00-45	\$29
LARGE TIN OF EVOO	2.5 LITERS	00-46	\$99

### H Bonito del Norte Tuna by Ortiz

#### LINE CAUGHT, BUTTERY TENDER

Enjoy some of the finest tuna that Spain has to offer. This line-caught delicacy is packed in olive oil for a rich yet mild flavor that offers an incredibly tender bite. Enjoy this special treat on salads, canapés or in an amazing tuna sandwich.

TIN	7.9 OZ total	SE-07	2/\$23
JAR	7.7 OZ	SE-03	\$25

### I Trio of Gourmet Olives from Spain

#### OUR FAVORITES FOR YOUR TABLE

Spain grows nearly 300 types of olives, and we've sourced some of the best. 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.

GOURMET OLIVE TRIO	OL-07	\$19
CRACKED OLIVES WITH GARLIC & HERBS BY PEREGRINO	OL-26	2/\$16
PIQUILLO PEPPER STUFFED MANZANILLA OLIVES	OL-23	3/\$18

DISCOVER MORE HEALTHY EATING AT LATIENDA.COM

# Our favorite Spanish sweets

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

Because life's too short to skip the sweet stuff - indulge in the finest cookies, candies and decadent desserts Spain has to offer. Featuring recipes and traditions passed down for generations, you'll discover why these special sweets are treasured for their flavor and quality.



## 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 \$29

## 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

## F Rabitos Royale Stuffed Fig Bonbons

**FOOD & WINE'S 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 favorite.

<b>DARK CHOCOLATE</b>	<b>8 PIECES</b>	<b>CT-125</b>	<b>\$25</b>
<b>DARK CHOCOLATE</b>	<b>15 PIECES</b>	<b>CT-126</b>	<b>\$39</b>
<b>WHITE CHOCOLATE</b>	<b>8 PIECES</b>	<b>CT-127</b>	<b>\$25</b>
<b>SALTED CARAMEL</b>	<b>8 PIECES</b>	<b>CT-128</b>	<b>\$25</b>

## B Ines Rosales Tortas Cookies

**HANDMADE CRISPS FROM SEVILLA**

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>\$28</b>

## C Crunchy Alicante Turrón Candy

**MARCONA ALMOND AND HONEY BRITTLE**

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 \$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>\$15</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 \$25

## H Turrón Sampler Gift Box

**PERFECT FOR HOSTING**

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

TR-87 \$39

## I Mosaic Cookie Gift Tin

**ARTISAN COOKIES IN DECORATIVE TIN**

Enjoy an assortment of 36 crisp cookies from Galletas Trias, a company that has been making treats for well over a century, all featured in a beautifully designed collectible mosaic tin.

CO-09 \$29

# New finds to discover & share



A



C



B



D

## A Extra Virgin Olive Oil by 1490 ELEGANT BLUE CERAMIC BOTTLE OF EVOO FROM CÓRDOBA

The only thing more desirable than this elegant ceramic blue bottle is the rich liquid inside of it. Cold pressed at the peak of freshness, this fruity, complex, delicate extra virgin olive oil is among the best that Spain has to offer and makes a perfect gift.

00-07 \$49

## C Oliorgánic Extra Virgin Olive Oil by Terrall

DELICATE, FRUITY OLIVE OIL FROM CATALUNYA

This fruity, aromatic extra virgin olive oil boasts a delightful fragrance and a delicate flavor. Cold pressed from organically grown Arbequina olives, it is rich in healthy antioxidants, a nutritious and delicious addition to your meals.

00-05 \$29

## B Sunflower Yellow Terra Cotta Cazuelas

FESTIVE SPANISH SERVING DISHES

Serve your favorite Spanish meals in style with these handcrafted terra cotta dishes. These oven-to-table dishes are made in the town of Breda in Catalunya in a tradition that dates back to Roman times. Each piece is handmade and ready to brighten up your kitchen.

CA-11 FOUR 8" DISHES \$49

## D Marcona Almonds by Peregrino

LARGE BOX OF SPAIN'S FINEST ALMONDS

Discover for yourself why these large, roasted almonds are the pride of Spain. Rich, toasty and golden brown, they make a welcome addition to any charcuterie board. This large box offers plenty for everyone at your next party or family gathering.

ROASTED MARCONA ALMONDS	17 OZ	NT-65	\$29
FRIED MARCONA ALMONDS	17 OZ	NT-66	\$29
RAW MARCONA ALMONDS	17 OZ	NT-64	\$29

# 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.



## A 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



## B 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

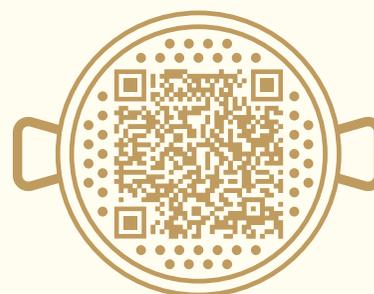


## C Oakwood Smoked Iberico Bacon by Texas Iberico®

FROM RANCH RAISED IBERICO PORK

Bring home the bacon like never before with this thick-cut oakwood smoked variety from Texas Iberico®. Made from Iberico pigs pasture raised in the Texas Hill Country, this smoky bacon has an intense flavor and literally melts in your mouth.

IP-32 8 OZ \$19



LEARN MORE

## FLAT RATE SHIPPING, COAST TO COAST!

Ship any order for a flat rate of \$19.95! Order all you want, perishable items included, and we'll ship it for one flat fee. Applies to all states in the lower 48.

# Enjoy award-winning Spanish cheeses



## The best Manchego in Spain.

There's Manchego, and then there is our award-winning artisan Manchego. These handmade small-batch Manchegos are the finest examples of Spain's most beloved cheese. You will taste the difference in every rich, nutty bite.

### A Manchego Cheese by Villajos

#### AUTHENTIC SMALL BATCH CHEESE FROM LA MANCHA

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

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

### B Dehesa de Los Llanos Manchego Cheese

#### WARM, NUTTY FLAVOR AND FIRM TEXTURE

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.

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



### C Spanish Cheese Tasting Sampler

#### DISCOVER FOUR OF SPAIN'S FINEST CHEESES

The best cheeses that Spain has to offer are all right here. Perfect for wine and cheese tastings, this classic assortment includes wedges of buttery Mahón, smoky Idiazábal, mildly balanced Ibérico and sharp Manchego.

CS-107 14 OZ \$45



### D 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.

HERB, SPICE & WINE CHEESE TRIO	CS-175	1 LB total	\$39
ARTISAN MANCHEGO CHEESE TRIO	CS-176	1 LB total	\$45
CHEESEMAKER'S CHOICE TRIO	CS-177	1 LB total	\$39



### 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 \$149



### F 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.

CS-99 1.1 LBS \$25



“MAGNIFICENT CHEESE  
the best of the best, and very fresh

- Glenn K.



# Spanish sausage packed with smoky flavor

Spanish chorizo is made with just a few ingredients—pork, oak-smoked paprika, garlic and salt—resulting in a rich, smoky and aromatic flavor. Crafted from the finest cuts of pork, we've curated our favorites to help you share this classic Spanish tradition with wine, cheese or almonds.

## A Chorizo Sampler in Gift Bag

**FOUR GREAT SPANISH SAUSAGES - SLICE & SERVE!**

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

**CZ-44** 1.8 LBS total \$49

## B Palacios Chorizo from Spain

**ALL NATURAL CHORIZO SAUSAGE**

Made from a generations-old recipe in La Rioja, this delicious dry-cured chorizo sausage is ready to enjoy. It's been seasoned with smoked paprika from the La Vera valley in Western Spain and pairs perfectly with your favorite Spanish wines and cheeses.

<b>MILD</b>	<b>CZ-06</b>	7.9 OZ	2/\$24
<b>HOT</b>	<b>CZ-07</b>	7.9 OZ	2/\$24
<b>OREADOS MINIS</b>	<b>CZ-16A</b>	6.5 OZ	2/\$23
<b>MILD IBÉRICO</b>	<b>CZ-94</b>	7 OZ	\$19

## C 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 total	\$54
<b>MILD IBÉRICO CHORIZO</b>	<b>IC-01</b>	7 OZ	\$19
<b>SPICY IBÉRICO CHORIZO</b>	<b>IC-34</b>	7 OZ	\$19
<b>IBÉRICO SALCHICHÓN SALAMI</b>	<b>IC-02</b>	7 OZ	\$19



## D Sobrasada Ibérica Spreadable Chorizo

**SPREAD ON TOAST OR CRACKERS**

Experience this famous sausage from Mallorca made with premium Ibérico pork and seasoned with smoky paprika.

**CZ-102** 5 OZ 2/\$24

## E 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.

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

## F 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	\$39
<b>SALCHICHÓN SALAMI</b>	<b>IC-33</b>	12 OZ	\$39



# BREAK INTO CENTURIES OF SPANISH TRADITION

From barra Cantábrica to pan de Cristal, Spain is home to many classic, rustic breads that use a variety of ancient baking traditions unique to the country's various regions. We've collected some of the crispiest, airiest, most delicious examples here for you to enjoy with friends and family.

## A Pan de Cristal Artisan Sliced Bread

### TOAST AND SERVE

Made from all natural olive oil and a sourdough starter, this crisp bread has a honeycombed interior and a delicate flavor that offers up an incredible crunch. Ideal for serving with Ibérico ham or with soup and salad, it's the best thing since...well, you get it. Two sliced loaves.

BD-82 \$22

## C Rustic Galician Bread Sampler

### 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. Includes four loaves and six rolls.

BD-46 \$36

## D Camino de Santiago Gift Box

### NINE ARTISAN FOODS

Inspired by foods found on the famous pilgrimage route, this gift box features piquillo peppers, smoked cured 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

## 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 \$99

## B Panecillo Tetiña Galician Rolls

### BAKE AND SERVE

Straight from the ovens of Galicia come Spain's famous dinner rolls. Airy, crisp and generously sized, these round, crusty rolls are superb as buns for hamburgers or for making a delicious jamón and Manchego sandwich. Twelve rolls.

BD-39 \$16



# Classic Spanish breads ready to bake & serve

## E Barra Española Galician Bread

### OUR MOST POPULAR BREAD

This wildly popular bread is light and airy with a crackly crust and delicate interior. Prepared in Lugo, Galicia, you can bake at home and serve hot from the oven. Four loaves.

BD-37 \$29

## F 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 \$159

## G Barra Cantábrica Extra Airy Bread

### BAKE AND SERVE

Exceptionally light and crunchy, this bread's unique texture makes it ideal for pan con tomate, the famous Spanish breakfast bread rubbed with tomatoes, garlic and topped with jamón. Four loaves.

BD-61 \$29

## H Bocado Sandwich Kit

### A CLASSIC SPANISH SANDWICH

Make two bocadillos with two large loaves of Barra Española bread, thinly sliced Serrano ham and mild, tasty Manchego cheese.

JM-73 \$49



“””  
 ★ ★ ★ ★ ★  
**THE GALICIAN BREAD IS TO DIE FOR!**  
 - Sharon G.

PRSR STD  
US POSTAGE  
**PAID**  
LA TIENDA

**LATIENDA**  
THE BEST OF SPAIN

3601 La Grange Parkway  
Toano, VA 23168  
800.710.4304

Customer Number

**eGIFT CARDS**

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

**E-GC-25** \$25 eGIFT CARD  
**E-GC-50** \$50 eGIFT CARD  
**E-GC-75** \$75 eGIFT CARD

**E-GC-100** \$100 eGIFT CARD  
**E-GC-200** \$200 eGIFT CARD



**SCAN THE QR CODE TO  
SHOP OUR MOBILE SITE.**



**Bread, Cheese and Cured Meats Sampler**

**AN ASSORTMENT OF OUR FAVORITES FROM SPAIN**

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 \$99**



**Essential Paella Ingredients**

**PREMIUM SUPPLIES FOR SPAIN'S MOST FAMOUS DISH**

Elevate a normal paella to a masterpiece with the best ingredients. Includes premium Calasparra paella rice, intensely smoky paprika from La Vera, roasted piquillo peppers, exceptional olive oil and handpicked La Mancha saffron.

**PA-05 \$69**

**ENJOY  
\$15  
OFF ORDERS  
OVER \$99**

**PROMO CODE:**

**FIESTA25**

EXPIRES 7.15.2025

VALID FOR PHONE & ONLINE ORDERS ONLY.  
CANNOT BE COMBINED WITH OTHER OFFERS.

**CONTACT US**

**CUSTOMER CARE**  
800.710.4304

**OR ONLINE AT**  
LATIENDA.COM/SUPPORT

**FLAT RATE SHIPPING, COAST TO COAST, JUST \$19.95! SEE PAGE 25**