

IBERICA GOURMET



Catalog of preserves, pickles, and salted foods.

Ocean Freshness in Every Bite

Discover the exquisite flavors of our preserves, assortments, and salted fish, crafted with the finest seafood. Each product captures the essence of the ocean, offering a unique and authentic taste experience.

Marine Preserves

Enjoy the highest quality sardines, mussels, and tuna, preserved to maintain their freshness and flavor.

Seafood Pickles

Explore our unique combinations of marine products, perfect for any special occasion.

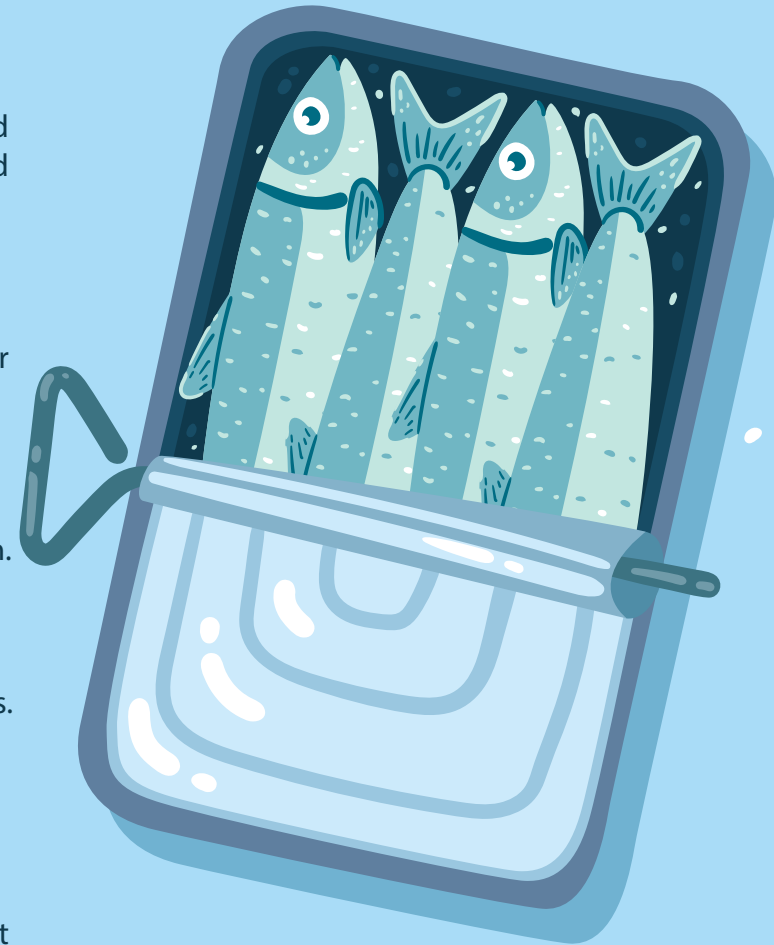
Artisanal Salted Fish

Savor the intensity of mojama, bonito, and cod, prepared using traditional techniques.

Commitment to Sustainability

Our products respect marine ecosystems, ensuring quality and sustainability.

Explore our catalog and bring the freshness of the sea to your table. Choose the best for your special moments!





MOJAMA

Authentic tuna mojama with PGI (Protected Geographical Indication) "Mojama", of extra quality and unmatched flavor. Mojama is, undoubtedly, one of the most recognizable gastronomic products in Spain.



Mojama 1000 gr: Extra tuna Mojama covered by the PGI Mojama. The highest quality in a piece made only with tuna loins, sea salt and water. A delicatessen for lovers of the flavor of the sea.



Mojama Extra in pieces: Extra tuna Mojama covered by the PGI Mojama. The highest quality in a piece made only with tuna loins, sea salt and water. A delicatessen for lovers of the flavor of the sea.



Salting is a process of partial dehydration of food, using salt or brine, which ensures that it can be preserved much longer, ready for consumption, while reinforcing the flavor.

In this catalog you will find, among others, cured ling roe, tuna heart, sarda or tuna flank in oil, yellowfin tuna roe or cured bonito loin. Direct from the sea to your home, with artisanal production and with the Iberica Gourmet guarantee.



Yellowfin Tuna Roe 200 Gr:

Yellowfin Tuna roe is one of those products that the most demanding palates can fall in love with. Pure, deep, intense sea flavor, and that recognizable tender texture. Extraordinary.



Cured ling roe 250 Gr: they have become one of the most coveted marine delicacies. They are the eggs extracted from the "ling" fish, a fish very similar to Cod.



Cured mullet roe

Mullet roe is known as the caviar of the Mediterranean and is highly valued for having an intense sea flavor, even more so than PGI mojama. It is only made with sea salt.



Tuna steak in oil 250 Gr

The tuna flank is one of the most delicate parts. It comes from the tuna belly. It contains a high fat index that gives it a great and delicate flavor that differentiates it from any other meat from the rest of the tuna, and a unique texture that is irresistible to the palate.



Tuna Steak in Oil 550 Gr

The tuna flank is one of the most delicate parts. It comes from the tuna belly. It contains a high fat index that gives it a delicate flavor.



Red Tuna flank in oil 250 Gr

Bluefin tuna flank steak is one of those products that, thanks to its intense flavor and unctuous and soft texture, lingers on the palate for a long time after having tried it.



Cured ling roe slices 80 gr: Charcutería del Mar offers our customers an exclusive line of products for their selected raw materials and delicate finish. The ling, a cold water fish, hides in its belly the extraordinary raw material with which this product is made, the eggs. They are manually selected one by one, for salting and subsequent curing.



Sarda in oil 250 Gr: Sarda in oil is one of our least known products outside the province, but its popularity and demand are booming due to its exquisite flavor and soft texture.



Sarda in oil 550 Gr: Sarda in oil is an ideal product to prepare a high-altitude appetizer thanks to its exquisite flavor and soft texture.



CURED FLYER Unit

Volaor or cured flying fish is a salted fish prepared in the towns on the coast of Cádiz for centuries using traditional techniques.



Welcome to the smoked section. Cod, tuna, salmon, sardines... A gastronomic proposal for gourmet palates that combines with all types of dishes and gives a very special touch to your table. They are also perfect for a healthy and balanced diet, as they are natural products. The process of smoking fish has an ancient tradition in the province of Cádiz. Those fish that are rich in fat have always been smoked, such as salmon or tuna, although we offer you smoked cod, a leaner fish than the previous ones, but just as delicious.

Furthermore, one of its main advantages is that it allows us to preserve the fish for longer. On the other hand, it must be taken into account that, once smoked, the fish can be vacuum packed, which further extends its useful life. Of course, once the package has been opened, we will need to keep it refrigerated and consume it in the following days.



Smoked tuna in oil 250 Gr: enjoy its spectacular flavor and texture. Yellowfin tuna. The tuna is washed and dried in alternating layers of salt and sugar for 24-48 hours. Subsequently, for another 24-48 hours, it is immersed in brine, thus achieving perfect curing.



Smoked tuna in oil 500 Gr: enjoy its spectacular flavor and texture. Yellowfin tuna. The tuna is washed and dried in alternating layers of salt and sugar for 24-48 hours. Subsequently, for another 24-48 hours, it is immersed in brine, thus achieving perfect curing.



Smoked Cod in Oil 200 Gr: Thin slices of smoked cod in oil ready to eat



Smoked Cod in Oil 550 Gr: Thin slices of smoked cod in oil ready to eat.



Tuna and cheese banderillas 12 units: Diced smoked tuna and cheese preserved in oil.



Tuna and cheese banderillas 42 units: Tuna and cheese banderillas can be addictive. Diced smoked tuna and cheese preserved in oil. Yellowfin tuna



Bluefin Tuna Carpaccio (80 gr.): The bluefin tuna carpaccio is one of the star products of the "Marine Charcuterie" collection. It is made with red tuna belly, the juiciest part of the tuna, and is subjected to an artisanal smoking process that gives it a truly unique flavor and aroma. The belly is located in the belly, and is also known by other names such as the flank or belly.



Smoked tuna gildas 24 units: delicious smoked tuna gildas, Sevillian olives and authentic piparra. A revision of the classic pintxo in which the anchovy is replaced by cubes of smoked tuna.



Smoked tuna gildas 6 units: delicious smoked tuna gildas, Sevillian olives and authentic piparra. A revision of the classic pintxo in which the anchovy is replaced by cubes of smoked tuna.
Net weight: 285 gr Drained weight: 135 gr



Smoked yellowfin tuna slices 80 g
From the best yellowfin tuna loins, we handcraft this exquisite delicacy. The tuna is subjected to gentle yet prolonged smoking, in addition to a careful and fine cut, which enhances those aromas and textures that make this product a unique bite.



Smoked salmon in oil 250 Gr / 550 Gr: A classic when preparing appetizers or to give color and flavor to a salad. Smoked salmon comes in thin slices that are easy to separate, ready to surprise demanding palates.



Smoked tuna taco 400 Gr: Top quality tuna loin, we smoke to give it that character that makes it inimitable. A tender and delicious bite, perfect to serve with toast and a slice of tomato.



Welcome to the canned section. The gourmet preserves are made by hand from the best cuts of different species: tuna, melva, mackerel... They are presented in cans or glass jars hermetically closed and treated so that the food can be consumed years after its production. elaboration. That is why they do not have an expiration date, but rather a best-before date. Canned fish are safe and beneficial for your health. The sterilization process helps destroy microorganisms that deteriorate the product and make it last longer in perfect condition. In addition, all the nutrients in the product are maintained for years.

We only use the best olive and sunflower oils to make our preserves. In addition, as the fish is marinated, this oil will have important nutrients and vitamins that promote a healthy diet. Not to mention the delicious flavor that it will have acquired and that will be the perfect dressing for your best dishes.



Mackerel fillets in Candray sunflower oil 1030 g:

Mackerel fillets in Candray sunflower oil, with the quality guarantee of Iberica gourmet. A source of Omega 3, our mackerel fillets are, in addition to being healthy, delicious. Try them in a tomato hash, in a salad or whatever you think of.



Mackerel fillets in olive oil 125 Gr

Discover the delicious mackerel fillets in olive oil. They come from the back of mackerel and are made with olive oil and salt. Its consistency is soft, juicy texture and unmistakable flavor.



Mackerel fillets in olive oil 245 Gr Discover the delicious mackerel fillets in olive oil. They come from the back of mackerel and are made with olive oil and salt. Its consistency is soft, juicy texture and unmistakable flavor.



Mackerel fillets in olive oil 550 Gr.

A source of Omega 3, our mackerel fillets are, in addition to being healthy, delicious. Try them in a tomato hash, in a salad or whatever you think of.



Melva fillets in sunflower oil 1015 g

Our melva fillets in sunflower oil are perfect to consume alone or in various preparations such as salads and sandwiches. Now, in a 1015 g can, so you never run out.



Melva Fillets in Olive Oil 320 Gr: Melva Fillets in Olive Oil, you can try it alone with its oil or in a thousand different ways, such as in montaditos with bell pepper or mayonnaise, in salads, etc... It will delight you. love its flavor.



Melva canutera fillets in olive oil 245 Gr: Unlike conventional melva, melva canutera is smaller, and its fillets are juicy and delicate. Our suggestion: enjoy them alone or with a good piquillo pepper.



Mackerel roe in olive oil (120 gr): Mackerel is a very tasty, healthy and versatile food, which can be prepared in many different ways. Mackerel contains a high level of Omega 3 fatty acids, proteins, vitamins and minerals, such as selenium, phosphorus and potassium.



Tuna loin in sunflower oil 942 g
Juicy pieces of tuna loin in sunflower oil in a family format. Perfect to add to salads or dressings.



Red tuna loin in olive oil 125 Gr
It is one of the leanest and cleanest parts of the bluefin tuna. Delicate flavor and juicy texture to enjoy without rushing and with a glass of good wine.



Red tuna loin in olive oil 245 Gr: It is one of the leanest and cleanest parts of the red tuna. Delicate flavor and juicy texture to enjoy without rushing and with a glass of good wine.



Pickled mussels 4/6 Units
Pickled mussels are well known. They have a tight and delicious meat to taste. In addition, the tasty pickle that bathes them is ideal for soaking the bread, turning it into a unique and different starter.



Melva cantera in olive oil 125 Gr: Melva cantera is smaller, and its fillets are juicy and delicate. This oily fish is rich in unsaturated fats, highlighting omega 3 and omega 6 fatty acids. In addition, it is a great source of minerals and water-soluble vitamins. Contains vitamin A, B and D. Melva cantera in olive oil 125gr. It will arrive at your home packaged and presented in fillets.



Red Tuna Mormo in olive oil 245 Gr: This cut is located at the top of the head under the andiron and is extremely juicy.



Red Tuna Morrillo in olive oil 245 gr: With a flavor and texture similar to belly belly, the morrillo enjoys high gastronomic prestige. In addition, it contains a high fat index that gives it a flavor that differentiates it from any other meat from the rest of the tuna and a unique texture that is irresistible to the palate.



Smoked Tuna Pâté 105 Gr: You can enjoy all the flavor of smoked tuna in this delicious artisanal pâté.



Mojama Pâté 105 Gr: Discover all the flavor of our artisanal Mojama Pâté. Made only with natural ingredients. The highest quality and exquisiteness for your palate.



Sardines in olive oil 16/22 pieces
The sardines in olive oil are presented gutted and without heads, in small cans of 16/22 pieces. They are small in size, which makes them delicious. Once opened, they are ready to consume. Its smell, texture and flavor are very characteristic.



Tuna sirloin in olive oil 245 Gr:

Noble area of tuna par excellence, our yellowfin tuna sirloin is one of those bites that concentrate all the flavor of the fish. On toast and with a little onion jam it is a real delicacy.



Red tuna tarantello in olive oil 125 Gr Tuna

tarantello in olive oil is one of our most appreciated preserves. With a little less fat than belly belly, tarantelo is a cut located on the white back of tuna, which also has an extraordinary flavor.



Red tuna tarantello in olive oil 245 gr

One of our favorite preserves, with a little less fat than belly but equally extraordinary flavor.



Jar of tuna with Pedro Ximénez 250 Gr:

Pieces of first-class tuna with that special sweet touch. A unique and delicious combination. It is a product made from chopped tuna and cooked with Pedro Ximénez wine, spices and salt.



Jar of onion tuna 250 Gr:

The jar of onion tuna is prepared to be consumed directly, without the need to cook.



Jar of tuna loin in Iberian butter 250 Gr:

The process of making tuna loin in lard is as follows: first the tuna is deheaded, bled, gutted, washed and the tuna loins are cut into pieces and cut. Subsequently, it is seasoned with salt, spices and wine, and to finish, it is cooked with lard.



Jar of red tuna loin in olive oil 250 Gr: Juicy pieces of red tuna loin presented in a luxury format, with hardly any fat, but that maintain all their power and flavor.



Jar of tuna morrillos in olive oil 250 Gr: There are few parts of a tuna as select and special as the morrillo. Jar of Tuna Morrillos in Olive Oil ready for you to enjoy.



Tuna belly in olive oil 125 Gr
The yellowfin tuna belly is considered a jewel, which is why it is a highly appreciated and valued product. Contains a high fat index. This gives it a great and delicate flavor that differentiates it from any other meat from the rest of the tuna.



Red tuna belly in olive oil 125 Gr:
The red tuna belly is the queen of preserves. A delicacy that comes from the juiciest part of the tuna: the belly.



Bluefin tuna belly in olive oil 245 Gr: Bluefin tuna belly is the queen of preserves. A delicacy that comes from the juiciest part of the tuna: the belly.



SEMI-PRESERVED

Welcome to the semi-preserved section. Semi-preserved foods allow you to enjoy the sea flavor of vacuum-packaged products to be consumed a few months at most after their preparation. Tuna loins, pickled belly, cooked tuna sirloins, sardines in vinegar, oil or anchovies, or anchovies in vinegar, among other products, direct from the sea to your home, which will delight your palate and that of your family. or guests.

Semi-preserved vs. Preserves: differences: Semi-preserved and preserves have a fundamental difference, their conservation time and method. The preserves are designed to last for years without requiring refrigeration, maintaining their flavor and texture over time. On the other hand, semi-preserved foods have a more limited shelf life and must be stored at cold temperatures to maintain their freshness.



Anchovies in Olive Oil 550 GR:

Anchovy is a delicacy and even more so when it is preserved in olive oil. They are mainly used in salads, sauces and mini sandwiches with bread well soaked in oil, but high quality ones are perfect to eat alone and enjoy their intense flavor.



Anchovies with vinegar and oil 500 Gr:

Perfect for aperitif time, they are healthy, natural and delicious, we present them clean, without bones and with just the right touch of seasoning.



Red tuna roe cooked-pasteurized in oil 250 g:

The red tuna roe cooked and pasteurized in oil is presented in 250 gram tubs. An ideal delicacy to enjoy as an aperitif or to add to salads and other dishes.



Cooked tuna loin (500 gr.):

Juicy yellowfin tuna loin ready for you to enjoy, with a mild flavor and a tender and very special texture. To pair, a good full-bodied white wine.



SMOKED SARDINES 150GR:

Smoked sardine fillets in oil, 150 g tub.



Smoked sardines in oil 500 Gr:

With an intense flavor and juicy texture, our smoked sardines are one of our customers' favorite appetizers. Perfect to eat on a slice of toast, a slice of tomato and a few drops of good EVOO.



Sardines anchovy in oil 300 Gr:

Generous open and clean sardine loins. Ready to pour onto a plate and share.



Anchovy sardines in oil 740 Gr: Generous open and clean sardine loins. Ready to pour onto a plate and share.



Sardines in oil and vinegar 150 g

Our Sardines in Oil and Vinegar are a delight that you cannot miss if you already enjoy our anchovies. Each sardine is a bite full of authentic sea flavor.



Sardines in oil and vinegar 500 Gr:The production process is as follows: they are made by hand with fresh sardines. They are filleted with a knife, cleaned and each one is trimmed with scissors. Subsequently, they are marinated in vinegar and sea salt and oil are added. Finally, they are frozen to guarantee the total destruction of the Anisakis.



Cooked tuna sirloin 500 Gr: Tender, juicy and with a surprising flavor. The cooked tuna sirloin is the star when it comes to sharing with friends



Cooked tuna sirloin pasteurized in oil 1000 Gr
Tender, juicy and with a surprising flavor. The cooked tuna sirloin is the star when it comes to sharing with friends.



Tuna sirloin cooked pasteurized in oil 250 Gr: The tuna sirloin has a tender and juicy texture, with a surprising flavor. In addition, it contains the nutritional values of tuna, which is why it provides multiple health benefits. You can make numerous recipes with it, for example, combine it with caramelized onion, tomato jam, in salads.



Tuna sirloin in Iberian butter 1000 Gr: A treat for the palate that must be indulged from time to time. Pieces of the best canned tuna impregnated with Iberian butter. Spread them on freshly toasted bread and let them melt.



Tub of red tuna loin cooked in oil 200 GR
All the flavor of authentic bluefin tuna presented in comfortable slices ready to open and enjoy, with that texture that makes it an unmatched product.



Pickled tuna belly (250 gr): From the belly of the best tuna, we select the best pieces that, after cooking, are mixed with wine vinegar, spices and sunflower oil in a proportion that gives them this characteristic flavor. The yellowfin tuna belly contains a high fat index and stands out for its exquisite flavor and texture.



SWEET MARINATED TUNA BELLY 1 KG: From the belly of the best tuna, we select the best pieces that after cooking are mixed with wine vinegar, spices and sunflower oil in a proportion that gives them this characteristic flavor. The yellowfin tuna belly contains a high fat index and stands out for its exquisite flavor and texture.



Pasteurized tuna belly 1000 Gr
We have given our famous belly a twist, and we present it to you in a delicious and original sweet pickle. It is allowed to dip bread

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