

Spanish Food

Cantabrian and Basque Fish from ORITZ is a family run business, which was established over 100 years ago. The trawlers from which Oriz buy their fish use rod and line for catching the bonito - no nets are employed.

Ortiz Anchovies - The anchovies are fished using a cerco - a ring that trawls from the surface of the water only.

Marius Wine - Reserva 1996 Bodegas - Father and son wine-makers producing just 400,000 litres of eminent wines.

Murcia al Vino - A pure goats milk cheese from the Spanish mountain of Murcia. The rind is brushed with red wine giving the cheese a distinctive purple colour.

Morcilla - This Spanish black pudding is out of this world - just full of goodness and flavour.

Fig Wheels - Made with dried figs split to form a figure "8" and then placed in a mould with alternate layers of almond and green anise. Each layer is moistened with muscatel wine, then the whole wheel is pressed and dusted with flour. They are delicious served with charcuterie and full flavoured cheeses.

Brotes de Ajo - green shoots of young garlic with a mild flavour. Throw generously into paellas and scrambled eggs.

Sweet Pickled Garlic Cloves - for all you garlic enthusiasts out there, this is the most fabulous products!! Succulent whole marinated White Garlic Cloves which preserve all the therapeutic characteristics of fresh garlic but without the strong aroma or flavour.

The 1880 range of Spanish confection is superb - there is Terranico Nougat, Candied Fruit, Chocolate Cake with Almonds, Pine Kernals, Marzipan Figures, Turrón.