

Charcuterie

IBERICO HAM • PROSCIUTTO



Iberico Ham

Each "Admiración" ham has won its own right to be included in the selection. Pieces chosen for their singularity, based on strict criteria that have been maintained and shared for generations. Each ham preserves its own personality throughout the demanding, carefully monitored process of individually supervised preparation and curing.

SHIN

Zone located between the tibia and the fibula. Its flesh is harder and more fibrous.

STIFLE

Part between the femur and the coxal. Consumption of the ham should start here.

TIP

At the opposite end to the trotter, it contains a high fat content, which is why it is very tasty.



CAÑA

In terms of texture and flavour, it shares characteristics with the hock. It is used to make diced "taquitos".

MAZA

The main part of the ham, with more lean meat, the richest and juiciest flesh.

CONTRA

The thinnest part, opposite the "maza", its meat is the most cured and has the least fat.

IBERICO HAM HAND-SLICED
CEBO DE CAMPO
24 MONTHS
100G - \$20



RECIPE IDEAS
COMING SOON!

Prosciutto Ham

Bone-in Prosciutto, the traditional shape of the leg preserves in the best way all its flavours and fragrances. The excellent raw material, from the best pig farms in the country, makes it possible to use the minimum amount of salt. The particularly long maturation period, of at least 18 months, enriches its aroma and fragrance.



PARMA HAM BONELESS BLACK LABEL
18MONTHS GRAN RISERVA
250G - \$30



RECIPE IDEAS
COMING SOON!

Premium Cheese

Share a charcuterie & cheese platter with your loved ones at home with countless glasses of wine! It is always a good time for some quality time well spent - even with yourself.

Jazz up your plating skills and take an instagram-worthy photo to impress your friends - absolutely tasty too!



PRESIDENT BRAND
BRIE CHEESE 60%
200G - \$13



PRESIDENT BRAND
CAMEMBERT CHEESE IN
WOODEN BOX
250G - \$15



POCHAT TOMME
DE SAVOIE 45% FDM
1.6KG - \$95

BLEU D'Auvergne
50% FAT
100G - \$7

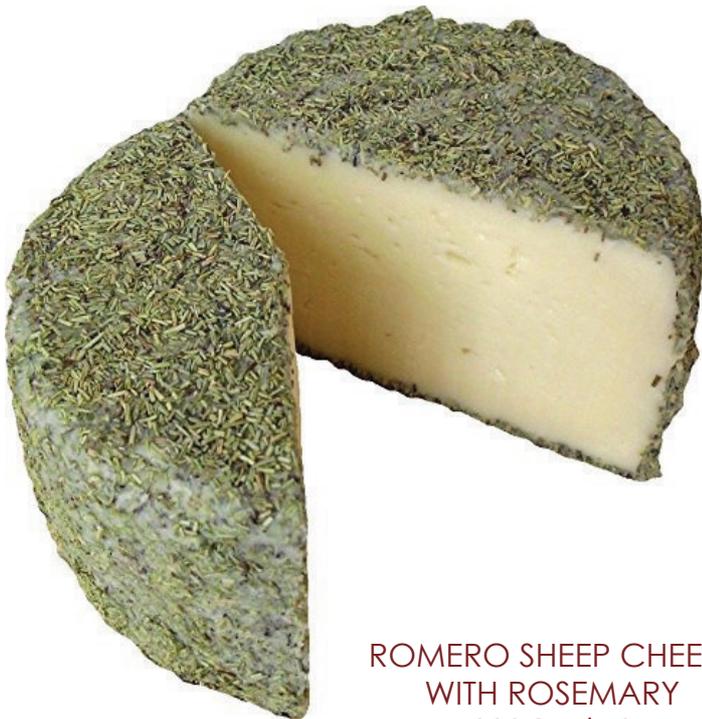


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ROMERO SHEEP CHEESE
WITH ROSEMARY
220G - \$12



MANCHEGO SHEEP
CHEESE
100G - \$10

SHEEP CHEESE AGED
WITH TRUFFLE
200G - \$12



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