

The Food Cellar

CHARCUTERIE MEATS



LA RAIZ IBERICO SALCHICHON

Made using the very best cuts of Iberico pork and a careful selection of spices.

Ingredients: Iberico pork, lean and iberico pork fat, dextrin, pork protein, dextrose, salt, plant extracts, preservatives (E-252, E-250).

Allergen advice: Gluten free, soy free & lactose free.

Natural casing

Store & serve - keep refrigerated between 0-5 degrees C.

LA RAIZ IBERICO CHORIZO

This spicy chorizo is dry cured to give it that smooth silky flavour.

Ingredients: Iberico por, lean iberico pork fat, salt, pork protein, dextrin, dextrose, spicy paprika, preservatives, (E-252, E-250), spices, rosemary extracts.

Allergen advice: Gluten free, soy free & lactose free.

Natural casing

Store & serve - keep refrigerated between 0-5 degrees C.



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DEBONED & POLISHED RESERVA SERRANO HAM

Ingredients: Pork ham (94.6%), salt (5.4%), preservatives (E-250 and E-252) and antioxidant (E-301).

Store & serve - keep refrigerated between 0-5 degrees C.

FISAN PALETA DE CEBO DE CAMPO IBERICA

The Paleta Cebo de Campo Ibérica 50% Iberian breed is the front piece of the Iberian pig raised in freedom, fed with natural feed and resources from the countryside. The juiciness and intensity of its flavor are reminiscent of the freshness of the countryside.

Ingredients: Iberian free-range bait pork shoulder, salt, dextrose, sugar, antioxidant E-331iii, E-316, preservative E-252.

Allergen Advice: Gluten Free

Store & Serve: Keep refrigerated, consume within 4-6 days.



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MORECON BELLOTA

Made from a mix of meat and fat, garnished with sweet paprika, Morcón is one of the traditional Iberian cured meats as it contains all the typical flavours of Spain: deep red in color and with an inebriating aroma, it cannot be missing from the Iberian charcuterie board!

Ingredients: pork, salt, paprika, extra virgin olive oil, dextrose, dextrin, spices, preservatives (E250-E252), acidity regulator (E331iii), antioxidant (E301)

Storage: store at temperature below 5°C

LOMO, CURED SPANISH PORK LOIN

lean Spanish pork loin which is cured (like parma ham or serrano ham), and then traditionally sliced thinly.

Ingredients: Pork Loin, Salt, Paprika, Sugar, Spices & Condiments, antioxidant E301, preservatives (E250, E252)

Storage: store at temperature below 5°C

