



Mediterranean Delights

BOTULARIUM

Mediterranean Delights

In the heart of the Mediterranean Sea
was born our compromise with the natural
food, to bring you the traditional recipes,
prepared in the traditional way!

We want the best and we do not settle
for less. That's why we select the best
ingredients and we cook them for you:
soups, sauces, nuts...

DE-LI-CIOUS!



*At Botularium we are...
Flavour artisans*

We know what we want

Highest Quality ingredients

Given that not everything is worth the same, at Botularium everything starts from the very beginning. Our motto is to care about the selection of the ingredients, and we work to obtain high quality raw materials. There by, we are completely sure that the products that we manufacture have a unique flavour.

Our secret?
Selecting always the best of all.

*At Botularium we are...
Exclusive by nature*

Return to our sources

Our history

Our origins go back to 1991. Inspired by the *savoir faire* of the wise craftsmen, we adopted the traditional curation skills, producing cold cuts coming exclusively from game meat. During the times of the Roman empire, Botularium was the name of the place where the cold cuts were produced. That's the reason why Botularium it's our company and brand name, and the reason why it appears in our logo, together with the artisan carrying an earthenware jar.

We kept on evolving, and we started the production of soups, creams, broths, sauces... Maintaining the same philosophy: **high quality ingredients and traditional recipes.**

*At Botularium we are...
Tradition lovers*

{ SOUPS & BROTHS }

ORIGINAL GAZPACHO

Traditional flavour, refreshing Summer



*Produced using only fresh
raw vegetables and olive oil*



Gazpacho is different from any other soup, for a very concrete characteristic: the ingredients are raw and they are not cooked. This special feature gives a very particular taste to this recipe, where tomato is the main ingredient. It's ideal to relieve the heat in the summer days, and that's why it's consumed chilled. It is suitable for a wide variety of diets: lactose intolerants, celiac, vegetarians...

Gazpacho is a Spanish recipe that comes from Andalucía (southern Spain) and that was created at the time of Al-Andalus. At Botularium, **we prepare our Gazpacho using ripe tomatoes, red pepper, cucumber, vinegar, garlic and olive oil.**

It's shelf life is 24 months from manufacturing date.

GOURMET BROTHS

Cooked on low heat

There is nothing better in order to warm up than a good broth! And how to make a good broth? Selecting fresh ingredients of the best quality and simmering them, to extract all the properties and flavours. This simple secret is the magic formula with which we make our broths at Botularium. We have **Vegetable Broth**, **Fish Broth**, **Chicken Broth** and **Certified Organic Chicken Broth**.

You can use them for soups, rice, creams... their flavors will enrich your dishes.



*Fresh ingredients simmered
to extract all the properties
and flavours*



HOMEMADE BROTHS

Cooked by the tradition

We select the best ingredients and simmer them on slow fire as indicated in the traditional recipe. Then, you can enjoy a homemade broth, without giving up your time.

You can choose between **Cocido Broth**, **Escudella**, **Fumet** and **Christmas Broth**, for those days when we prefer to spend time with our family and not in the kitchen.

You can eat them alone, add pasta or rice, or use them as an ingredient to prepare more elaborate recipes such as paellas, creams, etc.



*Traditional broths with an
extraordinary quality,
texture and flavor*

VEGETABLE SOUPS

Healthy and delicious

Vegetable soups are a healthy dish that is part of the Spanish traditional cuisine. They provide minerals and vitamins, strengthening our defenses.

Cooked with the best ingredients, they are a healthy and tasty food that everyone likes.

Our range consists of **Vegetable Soup**, **Pumpkin** and **Carrot Soup**, and **Zucchini Soup**.



*Tasty and comforting
vegetable soups*





{ SAUCES }

SAUCES

The perfect match for all your dishes

We produce sauces full of flavour, using Spanish traditional recipes, that can be served with meat, fish, grilled or steamed vegetables, tapas, etc.

In our catalogue, you will find **Allioli sauce** (garlic and oil sauce), **Allioli with herbs sauce** and **Brava sauce**.



Handcraft sauces that match perfectly with your meat, fish and vegetable dishes...

TOMATO SAUCES

Home-made recipes

The tomato is the star vegetable of the Mediterranean diet. So delicious and versatile that it has become the essential ingredient of many dishes: stews, soups, pasta, rice...

Botularium has 2 tomato sauces: the **"Tomato fried in olive oil"** and the **"Granma's cooked Tomato"**. They are made with fresh ingredients, following the homemade recipes of long ago... and they are ready to enjoy!

Botularium's **carne de pimiento choricero** is the perfect seasoning for stews and sauces. Its sweet taste and intense aroma will enrich your dishes.

The essential ingredient of many dishes: stews, soups, pasta, rice...



MOUSSES AND CREAMS

Delights to spread

Do you fancy a meal easy to prepare and delicious? To make a quick and finger-licking starter, nothing better than the Mousses and Creams Botularium.

In a single click you can enjoy these creams with bread or vegetable crudités. Made with natural ingredients and without preservatives, they will delight any lover of good cuisine.

We have **Porcini Mousse**, **Lobster Mousse**, **White tuna Mousse**, **Artichoke Cream**, **Piquillo Pepper Cream** and **Green Asparagus Cream**.



*Made with natural ingredients
and without preservatives*





{ NUTS AND PICKLES }

NUTS

So tasty and healthy

Nuts are the perfect snack. Rich and healthy, with vitamins, potassium, magnesium and omega-3 fatty acids.

Botularium has a wide range, in 2 formats (mini and maxi) with multiple elaborations: **Almonds, Cashews, Peanuts, Corn, Pipes, Pistachios, Cocktails...** fried, salty, spicy, barbecue, with chocolate, honey, etc.

Selected by expert hands for your most gourmet appetizers.



*Delicious and healthy: with
vitamins, potassium, magnesium...
and omega-3 fatty acids*



OLIVES AND PICKLED GHERKINS

For every taste

Spanish olives are famous all over the world for their great quality and flavor, as well as for their great tradition, in their preparation as appetizer, with many kinds of seasoning.

Our specialties are: **Garlic Stuffed Olives, Cheese Stuffed Olives, Lemon Stuffed Olives, Pepper Stuffed Olives, Anchovy Stuffed Olives and Pickled Gherkins.**

Classic and innovative varieties for all tastes!



They are famous all over the world for their great quality and flavour



OLIVES AND PICKLES

Flavor and health in a glass jar

A great variety of olives and pickles for the aperitif. Different varieties and dressings that everyone will like. A healthy and nutritious food, full of flavor.

A delicatessen that also strengthens our defenses.

A spectacular selection:

- **BLACK** olives from **ARAGÓN**
- **LOW IN SALT AND SEASONED** olives
- **GRANPA'S** olives
- **SPICY GAZPACHA** olives
- **KALAMATA** olives
- Anchovy-flavored **MANZANILLA** olives
- **KIMBITOS** (Olives with pickles)
- **SPICY CHILLIES**
- **LOW IN SALT** olives
- Olives **COCKTAIL**
- **ARBEQUINA** olives
- **GORDAL REINA** olives
- **RAJADA MORADA** olives
- **SWEET BANDERILLAS**
- **SPICY BANDERILLAS**



*A healthy and nutritious food,
full of flavor*

BOTULARIUM



{ CRAFT BEERS }

BEERS

Artisan varieties



We produce our craft beers in the traditional way, with emphasis being placed on the best ingredients to obtain an exceptional result.

We have beer for each palate: **Pale Ale, Low Alcohol, Weisse (wheat), Amber Ale, Black Stout and Indian Pale Ale (IPA).**

Unique flavours for the lovers of the finest beers.

Malts and hops are selected to create a wide variety of craft beers



{ PÂTÉS }

PÂTÉS

Game fine food



Pâtés made from wild meat of **Partridge, Wild Duck, Buck, Deer, Roe Deer, Wild Boar, Pheasant and Hare**, seasoned with Black Truffle, Armagnac or Port wine.

Exquisite varieties that will impress the most demanding foodies.

We present our pâtés in a double opening can, which will let you taking out the product without damaging it, and keeping it in perfect conditions for a perfect plating.

We recommend you to taste them with a good piece of bread. These pâtés match perfectly with white and red wines, and you can garnish them with wild fruits jam or salt flakes.



A range of exclusive tastes, made from game meat: partridge, pheasant, buck, deer...





{ READY MEALS }

ORZA

Preserves in olive oil



The “orza” it’s an earthenware jar that it has been used from the ancient times, to preserve the products of the pig slaughter. We prepare them, frying it at very slow fire and adding spices to obtain an appetizing flavour and taste.

As they are already fried, they can be consumed as a tapa or as a main dish.



Chorizos, morcillas, pork ribs... cooked with oil and ready to eat

TRADITIONAL RECIPES

The good old recipes



A preserves selection that concentrates the best Spanish traditional recipes: **Fried Beans in Olive Oil, Spanish Potato Salad, Pig's Trotters, Pickled Chicken** (in Escabeche) or **Chicken in Champagne**. As they are presented in tins, they retain all the flavour for much longer.

Creations of expert chefs ready to eat. There is no need to spend a lot of hours in the kitchen, to enjoy the best gastronomy. ¡Open it, serve it and... Yummyyy!!!



*A preserves selection that concentrates
the best Spanish traditional recipes*

TRADITIONAL RECIPES

Unique preserves

We present you the most unique recipes of the Spanish gastronomy, only suitable for the authentic foodies. So amazing tastes like the **Oxtail Stew, Tripe in Sauce or Snails with Ham, Nature Snails...**

Dishes ready to eat in a few minutes, cooked with care, that will delight lovers of good food.



*Traditional recipes only
suitable for the most
demanding foodies*

DUCK CONFIT

Nouvelle cuisine at home

Duck confit is a traditional centuries old French dish. Its meat is very tender, juicy and tasty.

It is a sophisticated and delicious dish that you can now enjoy at home.



*Duck confit,
haute cuisine at home*



{ HORECA }

DUCK CONFIT

Poultry delicacies

Ready meals, cooked in the traditional way. A fine selection of the more exquisite poultry meats. **Duck confit preserves** that maintain all the flavour.

The easiest way to serve delicious plates in a few seconds!



Duck confit preserves that maintain all the flavour

PRESERVES IN *ESCABECHE*

Marinated specialties

Wild poultry preserves: **Partridge** and **Quail** marinated in olive oil, vinegar, bay leaf, garlic and other spices.

Gastronomic specialties prepared using traditional methods of preservation. Ready meals for the lovers of fine cuisine.



*Partridge and quail marinated
in olive oil, vinegar, bay leaf,
garlic and other spices*



THE CLASSIC DISHES OF THE GASTRONOMY

The most well-known tapas ready to eat

A selection of the most popular dishes, cooked with the best ingredients, that complement the gastronomic offer of the best restaurants.

Spanish Potato Salad, Pig's Ear in Sauce, Pig Lean Meat in Tomato Sauce and Tripe in Sauce.

They are ideal to serve as a tapa, as a garnish or as a main dish.
All the traditional taste in a flash.



*They are ideal to serve as a tapa
as a garnish or as a main dish*



{ VEGETABLE PRESERVES }

SELECTED ASPARAGUS

From the garden to the table

We present a wide range of asparagus, selected best crops in the country among the best crops in the country. We have **Green asparagus**, **White asparagus**, **asparagus tips** and our most gourmet selection: **Asparagus and asparagus tips with Navarra Protected Designation of Origin**.

A delicacy that will not leave you indifferent.
They are exquisite!



*Asparagus selected among the
best crops in the country*



VEGETABLE PRESERVES

Naturally good

Selection of premium vegetables preserves: **Artichoke Hearts D.O. Tudela**, **Pickled Gherkins stuffed with white Tuna and Cheese**, **Pepperoncini stuffed with Cheese**, **Pepperoncini stuffed with Cheese, with Tuna and Anchovies**, **Whole Piquillo Peppers D.O. Lodosa** and **Whole Piquillo Peppers with Garlic**.

To enjoy as an appetizer or to enrich your recipes. They are naturally good!



Selection of premium vegetable preserves



VEGETABLE PRESERVES

Artisan tradition, gourmet quality

Top-quality canned vegetables, preserving their flavor and properties:

Swiss chard

Natural Borage

Chopped Thistle

Broad Green Bean

Vegetable Stew

Chard stalks

Garlic Sprouts

Spinach

Vegetable Salad

Leeks



*Vegetable preserves,
full of flavor and
health*

MUSHROOMS

The fruits of the forest

Mushrooms are a selected product by excellence. Their aroma and intense flavour give a special plus to any dish. We can offer you **Shiitake, Nameko, Whole white little Champignon, cultivated Mushrooms and Assortment of Mushrooms.**

At Botularium we produce a wide range of mushrooms that keep their preserved flavor to the maximum in order to offer a high quality product.

Ready to serve or cook in stews, pasta, rice...



*Their aroma and intense flavour
give a special plus to any dish*



PULSES

Rich and healthy

Pulses are the essential base of the Mediterranean diet. Source of proteins, fiber, vitamins and minerals, necessary for a healthy diet.

We have **Pedrosillanos Chickpeas**, **Pardina Lentils** and **White Potxa Beans**, 3 varieties selected for their great quality and flavour.



*Source of proteins, fiber,
vitamins and minerals*



PULSES

Against the cold, spoon dishes

As healthy as delicious, Botularium pulses now also in V370 format. We have **Pedrosillano Chickpeas**, **Pardina Lentils** and **White Beans**.

An excellent source of vegetable protein, fiber and iron.
Indispensable!



*Healthy dishes that
comfort body and mind*



CHICKPEAS WITH TRUFFLE

Luxury at home

For gourmet food lovers and traditional dishes:
Chickpeas with truffle.

Delicious, healthy and original. The **black truffle** will add intensity and flavor to all your dishes.



*Elegant dishes
from classic recipes*





FISH & SEAFOOD
PRESERVES

FISH AND SEAFOOD PRESERVES

The specialties of the sea

Selection of the best fruits of the sea: **White tuna and White tuna crumbs in Olive Oil, Crab Salad, Seafood Salad, Sea Tacos Galician style (octopus), Calamari in onions and Sea Delights (gulas).**

Delicious specialties that will surprise lovers of the finest fish and seafood. For cooking or as an appetizer... They are unique!



*Selection of the best
seafood*





{ JAMS &
FRUITS IN SYRUP }

JAMS AND MARMALADES

The sweetest whims

Large selection of jams and marmalades. From classics such as **Strawberry, Peach, Apricot, Plum, Blueberry, Blackberry, Berries, Bitter Orange, Mango...** to the most original proposals, such as **Figs jam with rosé wine, Red Pepper Jam or Blackberry Jam with Coffee..**

wide range for the most gourmet gourmands.



Large selection of jams and gourmet marmalades



FRUITS IN SYRUP

Sweet and delicious preserves

The range of fruits in syrup Botularium is born from the best fruits. We have the traditional: **Peach and Pear in Syrup**, but also specialties in **Red Wine**. Also unique specialties like **whole Medlar in Syrup** and **Figs in Rosé Wine**..

For desserts, cakes or also to surprise adding them in stews, salads... Just let your imagination fly!



The range of fruits in syrup Botularium is born from the best fruits





*Homemade broths,
soups, sauces... so you
can enjoy your time*

Smile!

We care for you





BOTULARIUM S.L.U.

Factory: C/ La Redonda s/n · 44115 · Guadalaviar (Teruel)

Head Office: C/ Júpiter 39 · 08228 · Terrassa (Barcelona)

SPAIN

 **+34 937 862 059**

botularium@botularium.com

www.botularium.com