



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.



{ 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...



{ NUTS }

NUTS

So tasty and healthy

At Botularium, we offer a wide range of high quality nuts, carefully prepared to reach your home in optimum conditions

Marcona almonds, nuts cocktail, cashew nuts, fried, salted, raw... Traditionally prepared to enjoy its original flavour.



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



{ 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: Blonde Ale, Irish Red Ale, India Pale Ale, Belgian Brown Ale, Dry Irish Stout and Imperial India Pale Ale.

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.

READY MEALS

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*



{ 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*



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

Smile!

We care for you





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