







tel: 01722 580166 • sales@naturally-spanish.com • www.naturally-spanish.com





Contents

1	Introduction
2-3	Organic Extra Virgin Olive Oil
4-5	Flavoured Olive Oils
6-7	Naturally Spanish Honeys
8-9	Raw and Creamy Orange Blossom Honey
10-11	Cut Comb Honey
12-13	Frames of Honey
14	Manzanilla Olives with Mediterranean Herbs
15	Giant Gordal Olives
16-17	Marcona Almonds
18-19	Almonds in Catering Sizes
20-21	Smoked Almonds
22-23	Crisps
24-25	Vegetable Crisps
26-27	Lemon and Pink Pepper Crisps
28	Organic Gazpacho
29	How to Order

Welcome to our Catalogue



Naturally Spanish supplies retailers and restaurants with the very best of a select range of natural, Spanish foods. The majority of the products we supply are exclusive to us.

Our products are carefully selected and made by producers who really care about quality. We strongly believe that they are some of the very best in their sector.

Please contact us by email or telephone to place an order. Our terms and conditions are displayed at the back of the catalogue.

We look forward to hearing from you.















tel: **01722 580166** sales@naturally-spanish.com www.naturally-spanish.com







Organic Extra Virgin Olive Oil



Cold-pressed Organic Extra Virgin Olive Oil available in attractive 250ml and 500ml bottles or 5 litre tins. **Oro del Desierto** is produced exclusively with solar energy on a family-owned olive farm in the Desert of Tabernas, Southern Spain. Rafael and his family are extremely proud to have won multiple awards for the quality of their olive oil and sustainable olive farming.









tel: **01722 580166**sales@naturally-spanish.com
www.naturally-spanish.com

















Flavoured Olive Oils



The stunning **Azada** range of flavoured olive oils is made in Tarragona by cold pressing hand picked Arbequina olives with fresh lemons, basil, chillies or garlic.

Bursting with Mediterranean flavour, these oils come attractively packaged in 250ml tins.











Spanish

Wild Thyme tones







Naturally Spanish Honeys Naturally Spanish



Our range of honeys is crafted by healthy honeybees under the watchful eye of master beekeeper Adolfo in Aragón, Northern Spain. Adolfo carefully selects the best locations for his hives in the mountains and expansive sierras, well away from any intensive agriculture and with an abundance of natural flora.

This allows the happy honeybees to forage freely for fresh nectar to create delicious Wild Lavender, Wild Thyme, Wild Forest and **Thousand Flowers** honeys.













Bottled by hand, this
100% raw honey has
not been subjected to
any heating process

Raw &

Creamy

Orange

Blossom Honey

10009







Raw & Creamy Orange Blossom Honey



Our Raw and Creamy Orange Blossom Honey has a strikingly aromatic, floral flavour with a soft, creamy texture. Honeybees gather nectar from the blossom of Valencia's expansive orange groves to create an artisan raw honey which is consistently one of our best selling lines.

This exquisite honey comes in attractive hexagonal 500g and 1kg jars.





tel: **01722 580166**sales@naturally-spanish.com

www.naturally-spanish.com











Cut Comb Honey



Honey in its most pure and natural state.

Our **Cut Comb Honey** is carefully selected and cut directly from beehives spread over the Valencia region of Spain. This is a delicacy in high demand. Each comb weighs approximately 500g.







tel: **01722 580166**sales@naturally-spanish.com
www.naturally-spanish.com

Naturally Spanish







Frames of Honey



Spectacular full frames of delicious orange blossom honey collected from apiaries located in and around the orange groves of Southern Spain. Beekeepers gently extract the frames directly from their hives before packing them for us to distribute to chefs and hotels.

We supply a choice of two types of display stands which allow hoteliers to include the frames of honey as part their breakfast buffet.





Manzanilla Olives with Mediterranean Herbs

Our naturally-cured Whole Manzanilla Olives are simply delicious.

Hand picked and then cured traditionally with water and salt, the olives are then marinated with Mediterranean herbs, leaving them bursting with natural Mediterranean flavour. Eduardo Peris and his family have cured olives naturally for over 35 years. The quality of their olives is testament to this.





Giant Gordal Olives



Large, firm and juicy **Pitted Picante Gordal Olives** in 2kg (drained) catering tins. Hand picked from the olive groves of Sevilla, Southern Spain, these large olives are marinated with guindilla peppers to give them an extra kick. Very popular and extremely tasty.







Naturally Spanish





Marcona Almonds



Indigenous to Spain, the Marcona Almond is often regarded as the Queen of the almond varieties. Their firm texture, distinct flavour and oil-rich content, make the Marcona an unrivalled natural delicacy within the Almond family. Harvested for us by the Tapia family in Granada, our almonds come in two varieties - toasted and salted or blanched - and packed in 125g stand-up pouches.







tel: **01722 580166** sales@naturally-spanish.com www.naturally-spanish.com







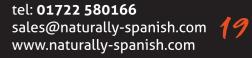
Almonds in Catering Sizes Naturally Spanish



Our Salted Marcona Almonds are also available in 1kg bags. Ideal for selling loose or as bar snacks.













Smoked Almonds



The Manzanares family has been farming and supplying high quality nuts since 1925. Their moreish, **oak smoked almonds** come in 150g snack packs or 5kg tubs.























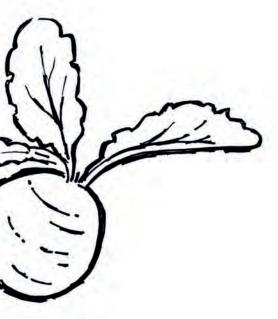
Founded in 1969 by Manuel and Angeles Torres, the Torres brand of crisps is a market leader in high quality traditional crisps. Their crisps have been one of our best-selling lines for years and stand out from mainstream brands for their incredible flavour and texture.

Available in small and large bags in **Black Truffle**, **Olive Oil**, **Iberian Ham**, **Caviar** and **Smoked Paprika** flavours.











Vegetable Crisps



The Torres Vegetable Crisps combine Sweet Potato, Beetroot and Parsnip to create a deliciously crunchy all-in-one mix of healthy flavours.









Lemon and Pinke Pepper



The unusual but very popular **Lemon and Pink Pepper Crisp**s are ideal for those looking for more adventurous lines in the crisp market.

Quillo is a small crisp manufacturer in Seville, Southern Spain. Their combination of carefully selected potatoes, Spanish lemons and black pepper makes a surprisingly good crisp.



Lemon & Pink Pepper





Organic Gazpacho



The classic Spanish refreshment and a strong seller. Produced by a cooperative of organic farmers in Andalucía, our **Organic Gazpacho** contains only natural ingredients, made up of 95% fresh organic vegetables, organic extra virgin olive oil and organic sea salt. All natural goodness in a 1 litre carton.



How to Order

We always endeavour to have orders delivered as quickly as possible, but will confirm the delivery date on receipt of the order.

Invoices are payable within 30 days of receipt. Minimum orders with free carriage are displayed below.

Any orders under the minimum order rate are subject to a delivery charge plus VAT, confirmed on receipt of the order.

£250.00 plus VAT minimum carriage paid.

Hampshire, Wiltshire, Dorset, Somerset, Avon, Berkshire, Surrey, West Sussex, Greater London

£350.00 plus VAT minimum carriage paid.

Devon, Cornwall, Kent, East Sussex, Isle of Wight and all counties north of Avon, Wiltshire, Berkshire, Greater London, up to Scotland

£450.00 plus VAT minimum carriage paid.

Scotland, Northern Ireland, Isle of Man

Naturally Spanish is a trading name of Willingdon Management Ltd, SP6 3LJ.







Catalogue 2020/21



Naturally Spanish
mobile: 07917 315589
tel: 01722 580166
sales@naturally-spanish.com
www.naturally-spanish.com