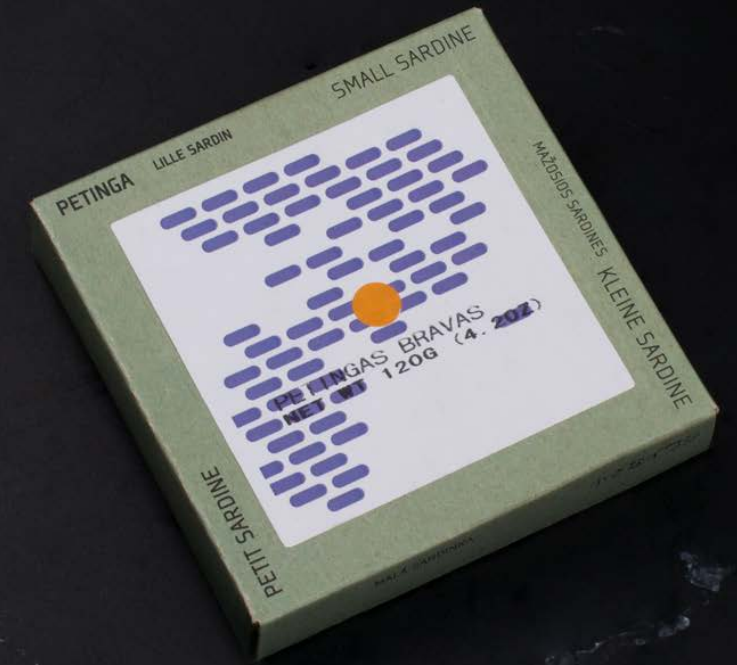


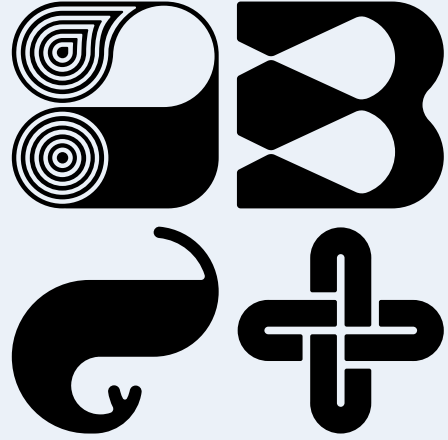
CATALOG 2024

**Have the best restaurant  
in the world anywhere,  
opened anytime.**

Think of the best restaurants, the best cuisine. We propose unbelievable flavors for every day. To enjoy anytime, anywhere. You don't need to be a chef, you don't need to be a cook... you don't even need to know how to cook. We will show our team and explain our innovation process. Luís Baena is our resident chef and

Inês Nogueira is our nutritionist responsible for the daily development of quality. In our laboratory, there are ideas in the air and inspiration that never ends. There are famous flavors and recipes from all geographies, from Italy to Sweden, from Canada to Japan. From Batatas Bravas from Spain to Moqueca from Brazil.

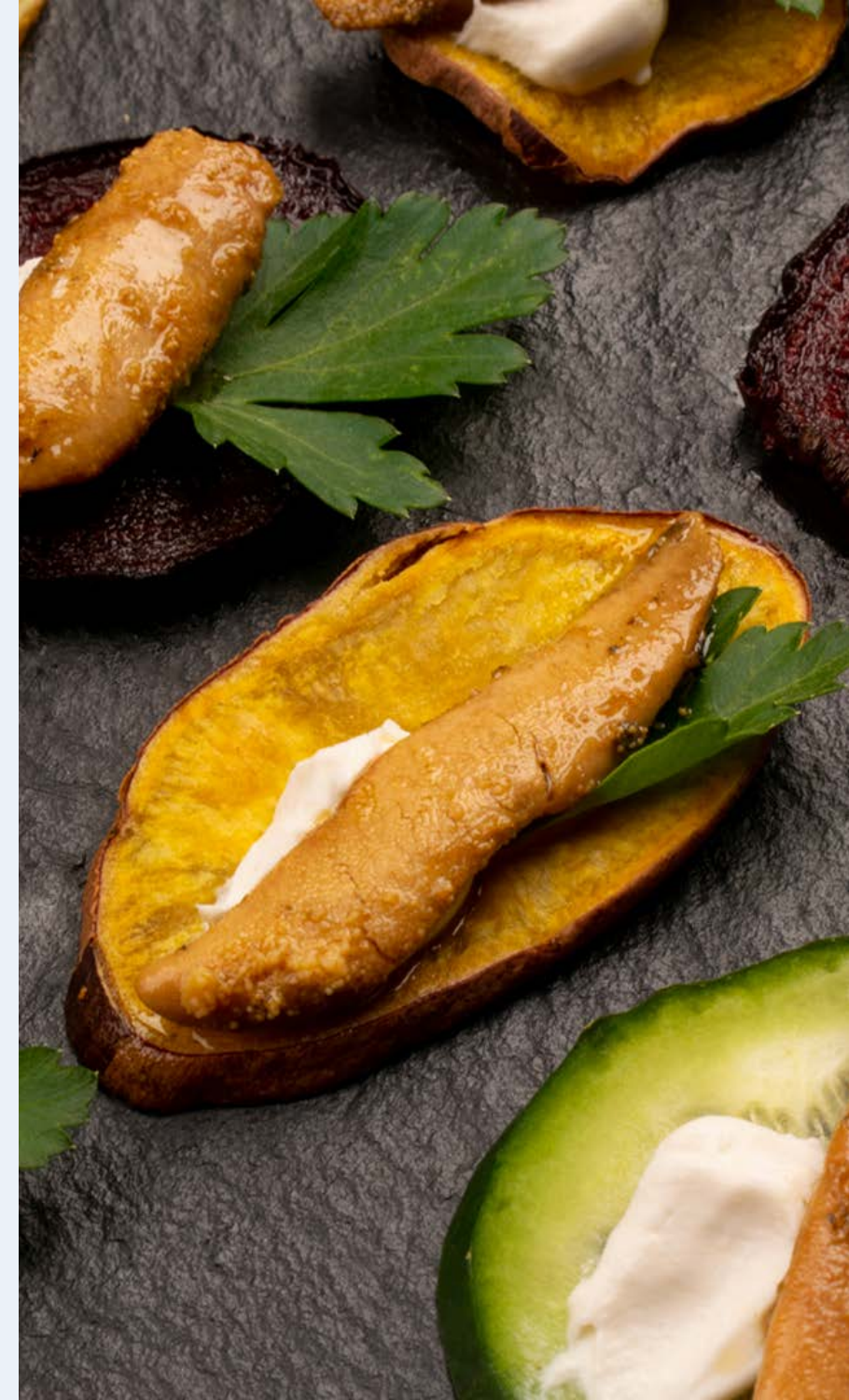




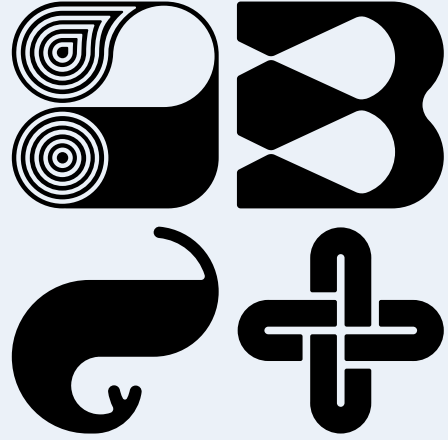
**For us it's a creative routine,  
taken seriously at every step.**

The sea is right next door. Let's go to the market to choose the fish carefully. We talk to those who know, we have serious conversations, we exchange knowledge, we listen to fun and stimulating words. The freshness and quality of the raw material is always the same, but not all fish are the same. We got to work in the kitchen. We produce small proofs, from three to five cans,

looking for what we want to find. We reduce the number of proofs and adjust to detail. Then we do bigger series, with different fish, to choose the best combination. We are happy to receive suggestions from our customers, from our partners, from other chefs. We are proud to take this innovation as far as possible, to write a new chapter in the world of conservas.







**For you it is an unrepeatable experience, as many times as you want**

Many of our customers are specialist wine stores. These are bars where wine is especially appreciated. It's understandable. Connoisseurs of good wines love the farm, enjoy happy moments among friends. They realize that respect for human work, for the hands that take care of the vineyard and wine. The dedication, the selection of raw materials, the artisanal care, the commitment of each

producer. The exact same thing happens with our production. Every fish is a fish, every can is a can. And this is done by people, not machines in mass production. Our main customers will be those who appreciate a great bottle of wine, enjoy having great moments with family and friends, enjoying life and gastronomic excellence: now yes, with ease that was needed.





## **CODFISH STEW**

Our canned codfish in stew is a tantalizing ode to the rich heritage of Portuguese gastronomy, where codfish holds a cherished place. Drawing inspiration from traditional codfish dishes, this delightful stew is made with succulent pieces of codfish, simmered to perfection in a tomato and onion base infused with an array of aromatic spices. Each can is a testament to the manual and traditional process of canning, where every piece of codfish is meticulously hand-packed with care and expertise. This ensures that each bite delivers an authentic taste, reminiscent of the time-honored culinary traditions of Portugal. With its harmonious blend of flavors and the commitment to preserving age-old techniques, our canned codfish in stew offers a truly satisfying and authentic dining experience.

[more pictures here](#)

REF: ABC.CO.873

**PRODUCT: CODFISH STEW**

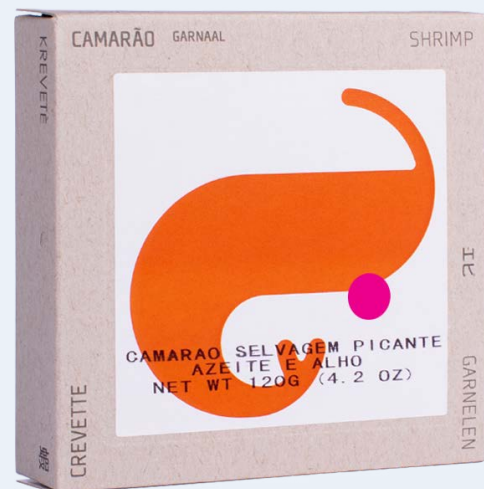
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202873







## PORTUGUESE SHRIMP SPICY OLIVE OIL AND GARLIC

Our canned Wild Portuguese shrimp in spicy extra virgin olive oil and garlic is a culinary tribute to the renowned Portuguese recipe “À Guilho.” Inspired by this traditional dish, our recipe showcases the vibrant flavors of the Portuguese coast. We carefully source wild shrimp, predominantly known for aquaculture, to capture the authentic essence of the local and wild species. Each succulent shrimp is delicately infused with spicy extra virgin olive oil and the pungent aroma of garlic, creating a tantalizing symphony of flavors. Embracing the manual and traditional canning process, the shrimp is meticulously hand-packed, ensuring the utmost quality and preserving the rich taste. With every bite, you'll savor the delectable marriage of Portuguese culinary heritage and the finest ingredients from the sea.

[more pictures here](#)

REF: AB.CO.122

**PRODUCT: PORTUGUESE SHRIMP  
SPICY OLIVE OIL AND GRALIC**

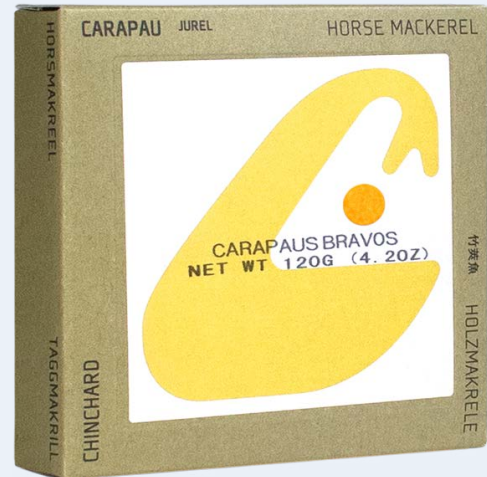
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85G

BAR CODE: 5600409203122







## HORSE MACKEREL BRAVA

Our canned small horse mackerel in bravo sauce pays homage to the vibrant flavors of Spain, drawing inspiration from the beloved “patatas bravas” dish. This delectable recipe combines the local origin of horse mackerel with a fiery bravo sauce. Sourced from the pristine waters, the small horse mackerel captures the essence of the coastal regions. The bravo sauce, crafted from a blend of spicy red pepper and exquisite extra virgin olive oil, infuses each morsel with a tantalizing kick. In adherence to traditional methods, our skilled artisans meticulously hand-can each fish, ensuring the highest quality and authenticity. This labor-intensive process preserves the unique flavors and texture of each small horse mackerel. With every can, you’ll experience a culinary adventure that embodies the rich Spanish gastronomic heritage, delivering an unforgettable taste sensation.

[more pictures here](#)

REF: ABC.CO.880

**PRODUCT: HORSE MACKEREL BRAVA**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202880







## HORSE MACKEREL RAVIGOTE

Our canned small horse mackerel in ravigote sauce is a culinary masterpiece inspired by the delightful flavors of French cuisine. Drawing inspiration from the traditional French recipe, this exquisite dish showcases the local origin of horse mackerel. Sourced from pristine coastal regions, the small horse mackerel embodies the essence of its maritime habitat. The ravigote sauce, a harmonious blend of extra virgin olive oil, vinegar for a touch of acidity, capers, onions, pickles, and aromatic herbs, infuses each morsel with a burst of tantalizing flavors. Embracing the manual and traditional canning process, our skilled artisans meticulously hand-pack each fish, ensuring the utmost attention to detail. This labor-intensive method guarantees the preservation of the fish's delicate texture and the ravigote sauce's vibrant taste. With every can, you'll experience a culinary voyage that captures the essence of French gastronomy, delivering a truly remarkable dining experience.

[more pictures here](#)

REF: ABC.CO.880

**PRODUCT: HORSE MACKEREL RAVIGOTE**

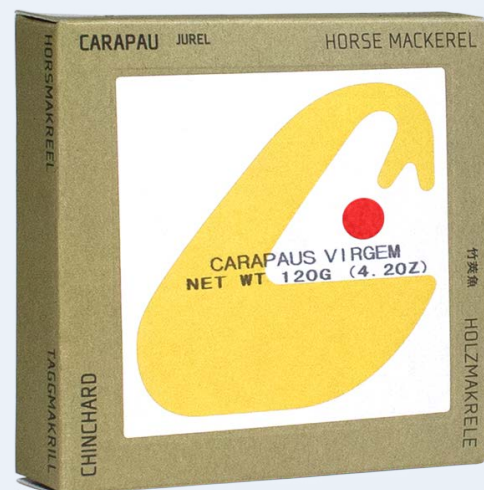
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202880







### **HORSE MACKEREL VIRGIN**

Our canned small horse mackerel in virgem sauce is a culinary delight inspired by the iconic Italian pesto recipe. This exquisite dish showcases the local origin of horse mackerel, sourced from the coastal regions renowned for their pristine waters. The virgem sauce, a symphony of flavors, is crafted from a base of Extra Virgin olive oil, ripe tomatoes, fragrant basil, and a zesty touch of lemon juice. Each morsel of fish is delicately coated in this luscious sauce, infusing it with a burst of Mediterranean flavors. Upholding the manual and traditional canning process, our skilled artisans meticulously hand-pack each fish, ensuring unparalleled quality and taste. This meticulous approach preserves the fish's tender texture and the vibrant essence of the virgem sauce. With every can, you'll embark on a culinary journey that celebrates the essence of Italian gastronomy, delivering an unforgettable dining experience.

[more pictures here](#)

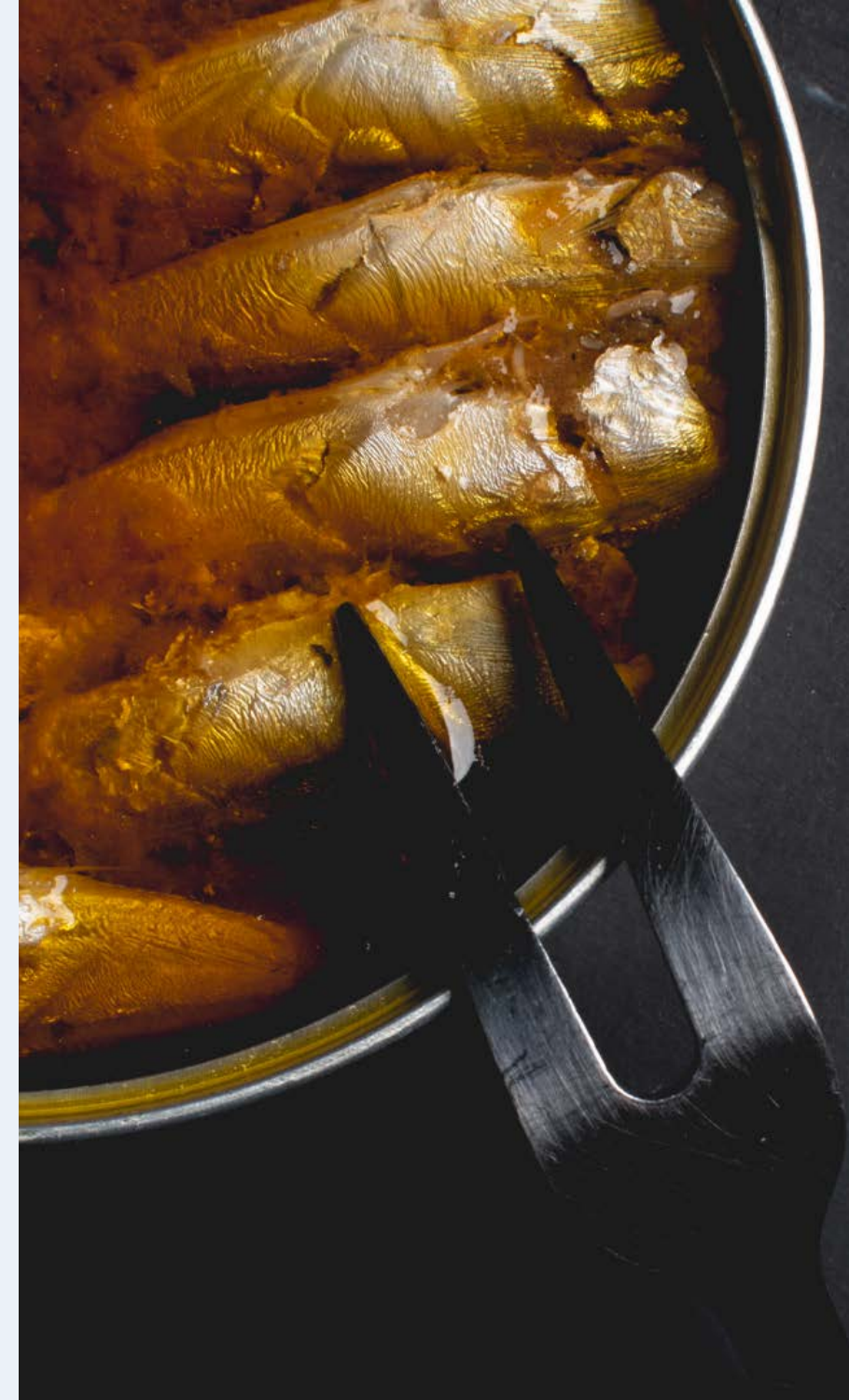
REF: ABC.CO.903

**PRODUCT: HORSE MACKEREL VIRGIN**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202903







### **MACKREL FILLET GARLIC PARSLEY**

Our canned mackerel fillets Aglio Olio are a tribute to the beloved Italian recipe of aglio e olio. Inspired by this classic dish, these exquisite fillets showcase the local origin of mackerel sourced from the bountiful Portuguese coast. The Aglio Olio sauce, a luscious and creamy blend, is created from a base of aromatic garlic and vibrant parsley, resulting in a burst of irresistible flavors. The mackerel fillets undergo a meticulous manual and traditional cleaning process, ensuring the removal of bones and achieving perfectly tender and succulent fillets. Each fillet is then hand-packed one by one with utmost care, preserving their delicate texture and allowing the flavors to meld together harmoniously. With every can, you'll embark on a gastronomic adventure that encapsulates the essence of Italian and Portuguese culinary traditions, delivering an unforgettable taste sensation.

[more pictures here](#)

REF: ABC.CO.910

**PRODC: MACKREL FILLET GARLIC PARSLEY**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202910







## MACKEREL FILLET CURRY

Our canned mackerel fillets Curry pay homage to the vibrant flavors of Indian cuisine. Inspired by the rich and aromatic Indian curry, these fillets showcase the local origin of mackerel, sourced from the abundant Portuguese coast. The creamy curry sauce, carefully crafted with a blend of aromatic spices, creates a symphony of flavors that dance on the palate. Prior to canning, the mackerel undergoes a meticulous manual and traditional cleaning process, ensuring the removal of bones and achieving perfectly tender fillets. Each fillet is then painstakingly hand-packed one by one, preserving their delicate texture and allowing the flavors to meld together harmoniously. With every can, you'll embark on a gastronomic journey that encapsulates the essence of Indian and Portuguese culinary traditions, delivering a delightful fusion of flavors that will tantalize your taste buds.

[more pictures here](#)

REF: AB.CO.030

**PRODUCT: MACKEREL FILLET CURRY**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409203030







### **MACKEREL FILLET MOQUECA**

Our canned mackerel fillets Moqueca pay homage to the vibrant flavors of Brazilian and African cuisine. Inspired by the iconic dish of Moqueca, these fillets showcase the local origin of mackerel sourced from the abundant Portuguese coast. The Moqueca sauce, a tantalizing blend of various peppers, creates a harmonious symphony of flavors that evoke the spirit of the tropics. Prior to canning, the mackerel undergoes a meticulous manual and traditional cleaning process, ensuring the removal of bones and achieving perfectly tender fillets. Each fillet is then carefully hand-packed one by one, preserving their delicate texture and allowing the flavors to meld together in perfect harmony. With every can, you'll embark on a culinary adventure that captures the essence of Brazilian, African, and Portuguese gastronomic traditions, delivering a burst of exotic flavors that will transport your taste buds to distant shores.

[more pictures here](#)

REF: ABC.CO.927

**PRODUCT: MACKREL FILLET MOQUECA**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202927







## CROAKER OLIVE OIL

Our canned croaker in extra virgin olive oil is a true delicacy that showcases tender pieces of croaker, a rarity in canned fish. We believe in simplicity, allowing the fish to take center stage, complemented by the pure essence of extra virgin olive oil. The croaker is carefully cut into loins through a manual and traditional process, ensuring the preservation of its delicate texture and flavor. Each loin is then meticulously hand-packed one by one, ensuring the utmost attention to detail and quality. This labor-intensive method guarantees that every can delivers a delectable taste experience, with the croaker shining as the star ingredient. With each bite, you'll savor the succulent and tender flesh of the croaker, accentuated by the richness of the extra virgin olive oil. Indulge in this culinary delight that celebrates the essence of simplicity and premium ingredients.

[more pictures here](#)

REF: AB.CO.061

**PRODUCT: CROAKER OLIVE OIL**

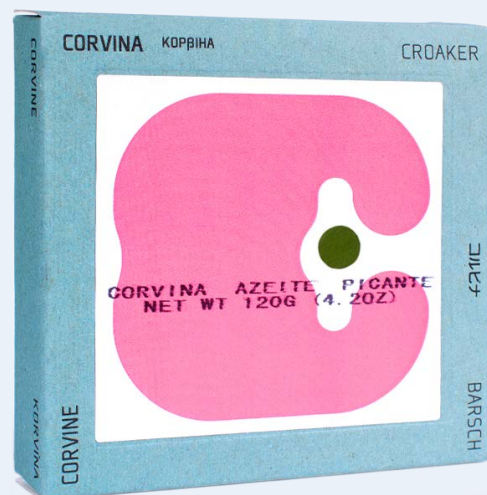
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409203061







### **CROAKER SPICED OLIVE OIL**

Our canned croaker in spicy extra virgin olive oil is a tantalizing twist on a classic delicacy. Tender pieces of croaker are combined with the fiery kick of piri-piri, creating a harmonious blend of flavors that will ignite your taste buds. We carefully select and prepare the croaker, ensuring its delicate texture is preserved. Each piece is then meticulously hand-packed one by one, showcasing our commitment to quality and attention to detail. The croaker's subtle sweetness is enhanced by the bold and spicy notes of piri-piri, while the extra virgin olive oil adds a luxurious richness. With each can, you'll experience a burst of flavors that celebrate the fusion of premium ingredients and culinary craftsmanship. Indulge in the fiery allure of our croaker in extra virgin olive oil with piri-piri, and let your taste buds embark on a spicy and savory adventure.

[more pictures here](#)

REF: AB.CO.078

**PRODUCT: CROAKER SPICED OLIVE OIL**

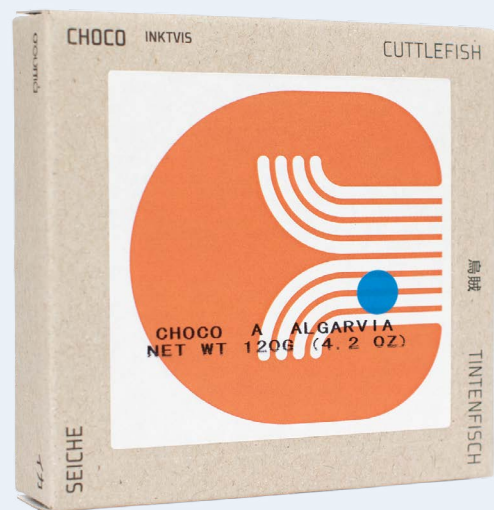
NET WEIGHT: 120g [4.20 oz]

DRAINED WEIGHT: 85g

BAR CODE:5600409203078







new



### **CUTTLEFISH ALGARVE STYLE**

Embark on a gastronomic journey with our canned Cuttlefish Algarve Style, a culinary masterpiece that introduces a unique and delightful twist to the world of canned seafood. Sourced from the pristine waters of the Algarve region, our cuttlefish boasts a distinctive taste, promising an exquisite addition to your pantry. Immerse yourself in the authentic flavors of the Algarve as our cuttlefish is infused with a medley of local herbs and spices, capturing the essence of this coastal paradise. Each cuttlefish is meticulously hand-prepared to maintain its natural tenderness and flavor. These carefully crafted cuts are then individually canned, preserving the essence of traditional Algarvian culinary artistry. With our Cuttlefish Algarve Style, seafood enthusiasts can now relish a flavorful and satisfying meal right from their pantry. Elevate your culinary experience with the harmonious blend of Algarvian herbs and spices in each can, and discover a new level of seafood indulgence inspired by the sun-kissed shores of the Algarve.

[more pictures here](#)

REF: AB.CO.146

**PRODUCT: CUTTLEFISH ALGARVE STYLE**

NET WEIGHT: 120g [4.20 oz]

DRAINED WEIGHT: 85g

BAR CODE:5600409203146







## JOHN DORY MINT SAUCE

Our canned john dory in creamy mint sauce is a culinary gem that brings together tender pieces of this exquisite fish, a rarity in canned delicacies. With meticulous precision, the john dory is expertly filleted by hand, ensuring each loin maintains its delicate texture and succulence. These carefully prepared loins are then individually hand-packed, capturing the essence of artisanal craftsmanship in every can. The creamy mint sauce, a delightful blend of freshness and richness, enhances the natural flavors of the john dory, creating a symphony of taste. The cool, minty notes provide a refreshing contrast to the velvety creaminess of the sauce. Indulge in the extraordinary experience of our canned john dory in creamy mint sauce, where tender fish and a luscious sauce converge to offer a truly unforgettable dining experience. Discover a world of flavors and savor the allure of this exceptional seafood delicacy.

[more pictures here](#)

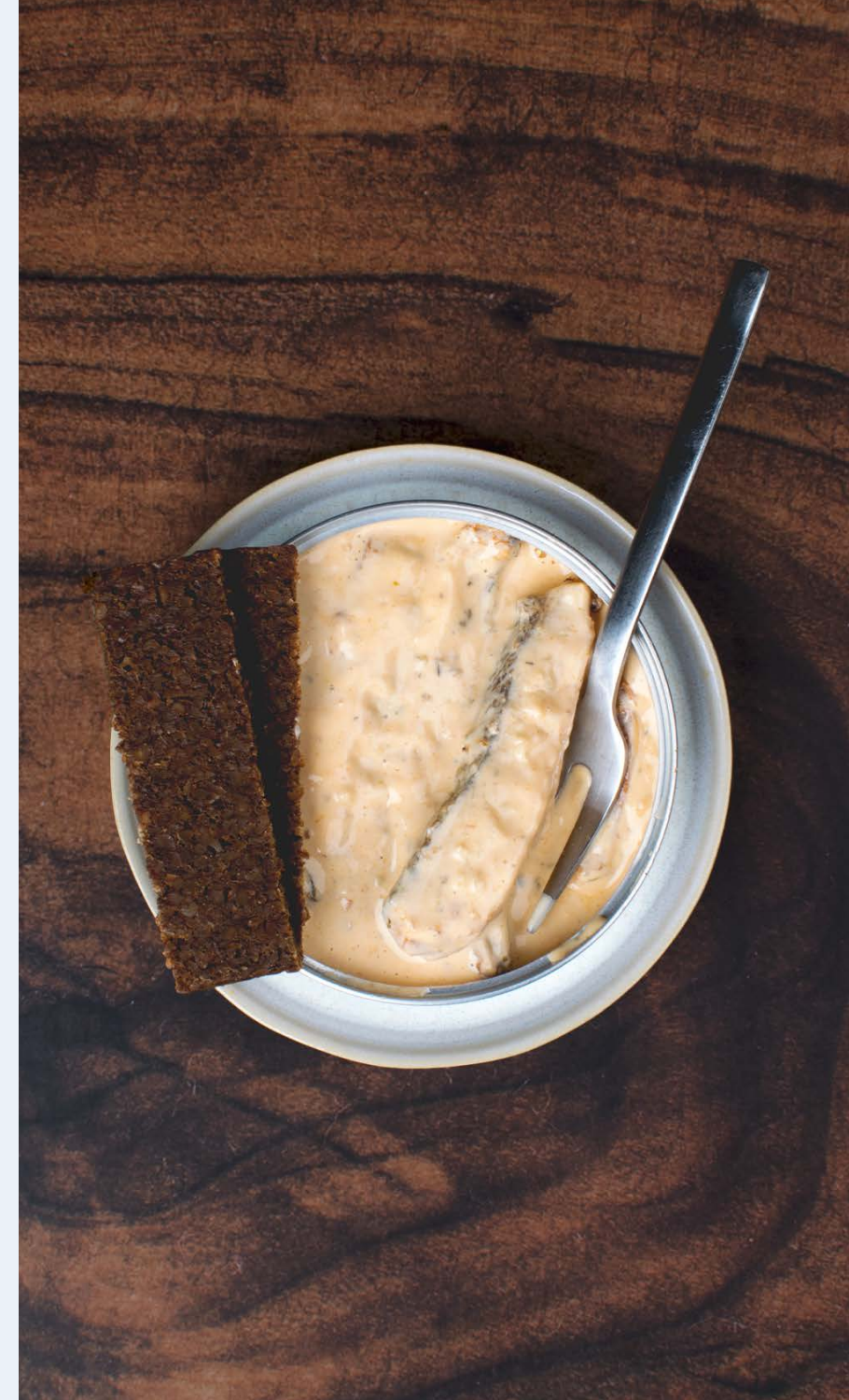
REF: AB.CO.115

**PRODUCT: JOHN DORY MINT SAUCE**

NET WEIGHT: 120g [4.20 oz]

DRAINED WEIGHT: 85g

BAR CODE:5600409203115







## CALAMARI CURRY

Our canned calamari Curry takes inspiration from the aromatic spices of Indian cuisine, with the creamy curry sauce stealing the spotlight. Tender pieces of calamari are gently enveloped in this luscious, creamy curry sauce, creating a symphony of flavors that dance on the palate. The calamari undergoes a meticulous manual and traditional cleaning process to ensure optimal quality and tenderness. Each piece is then carefully hand-packed one by one, preserving their delicate texture and allowing the creamy curry sauce to infuse every morsel. With every can, you'll embark on a culinary journey that celebrates the rich and indulgent flavors of Indian curry. Indulge in the silky smoothness of our canned calamari Curry, and let the creamy curry sauce transport your taste buds to a realm of exquisite delight.

[more pictures here](#)

REF: AB.CO.047

**PRODUCT: CALAMARI CURRY**

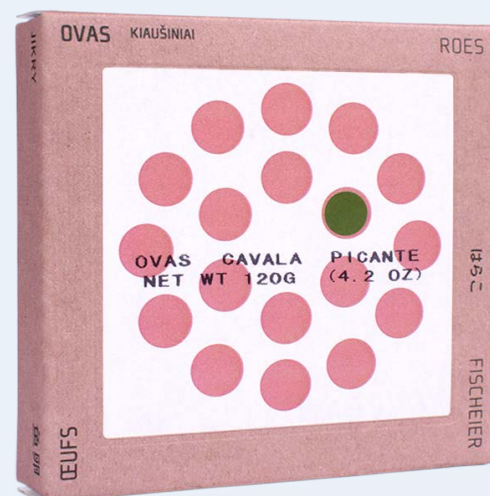
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE:5600409203047







### **ROES OF MACKEREL SPICY EXTRA VIRGIN OLIVE OIL**

Our canned Mackerel roes in spicy olive oil are a true delicacy that embodies the flavors of the Portuguese coast. Sourced locally, the mackerel is carefully caught from the abundant waters. The process of extracting the roes from the fish is a labor-intensive, handcrafted endeavor, with each delicate roe carefully removed one by one. This meticulous and time-honored technique ensures the preservation of the roes' pristine quality and unique taste. The roes are then lovingly packed into each can, where they are immersed in a spicy olive oil infusion. This infusion adds a fiery kick, elevating the flavors of the tender roes. Indulge in the rich and indulgent experience of our canned Mackerel roes in spicy olive oil, and savor the culmination of hard work and premium ingredients that create a truly remarkable culinary delight.

[more pictures here](#)

REF: AB.CO.054

**PRODUCT: ROES OF MACKEREL  
SPICY EXTRA VIRGIN OLIVE OIL**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE:5600409203054







limited



### **ROES OF SARDINE SPICY EXTRA VIRGIN OLIVE OIL**

Our canned Sardine roes in spicy olive oil are a culinary treasure that hails from the bountiful Portuguese coast. Sourced locally, the sardines are carefully caught, capturing the essence of the pristine waters. The process of extracting the very small roes from each sardine is a painstaking labor of love, done by hand with utmost care to ensure their delicate structure remains intact. Each tiny roe is meticulously cleaned, ensuring unparalleled quality and taste. Revered as the Portuguese caviar, these precious roes are then gently packed into each can, where they are immersed in a tantalizing infusion of spicy olive oil. Indulge in the luxurious experience of our canned Sardine roes in spicy olive oil, and savor the culmination of artisanal craftsmanship and the finest flavors from the sea. It's a true delight that encapsulates the essence of Portuguese gastronomy.

[more pictures here](#)

REF: AB.CO.108

**PRODUCT: ROES OF SARDINE  
SPICY EXTRA VIRGIN OLIVE OIL**

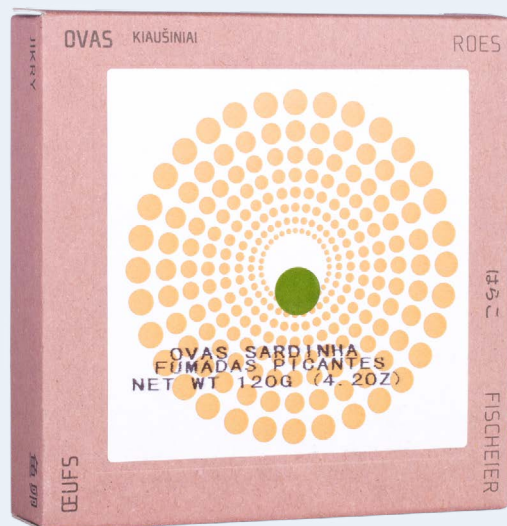
NET WEIGHT: 120g [4.20 oz]

DRAINED WEIGHT: 85g

BAR CODE:5600409203108







limited



### **SMOKED ROES OF SARDINE SPICY EXTRA VIRGIN OLIVE OIL**

Our canned Smoked Sardines roes in spicy olive oil present a remarkable delicacy that celebrates the abundant Portuguese coast. Locally sourced, the sardines undergo a meticulous smoking process before the delicate roes are carefully extracted by hand. The smoking process, performed using select wood, imparts a natural and enticing smoky flavor to the sardines. Each sardine is then attentively handled, ensuring the preservation of its structure and integrity. After the smoking process, the small and flavorful roes are delicately removed from the sardines one by one, with great care taken to maintain their pristine quality. These exquisite roes are then nestled in a bed of spicy olive oil, creating a fiery and harmonious blend of flavors. As a true symbol of Portuguese gastronomy, our canned Smoked Sardines roes in spicy olive oil offer an unparalleled indulgence, reminiscent of the finest caviar experiences.

[more pictures here](#)

REF: AB.CO.085

**PRODUCT: SMOKED ROES OF SARDINE  
SPICY EXTRA VIRGIN OLIVE OIL**

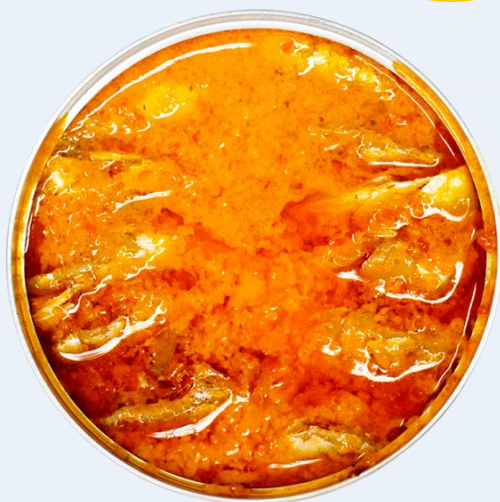
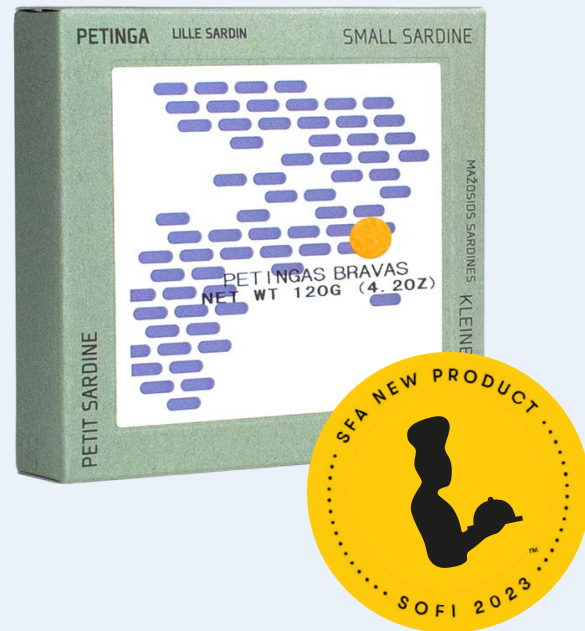
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE:5600409203085







### **SMALL SARDINE BRAVO**

Our canned small sardines in brava sauce pay homage to the iconic “patatas bravas” dish from Spain. Sourced from the pristine waters of the Portuguese coast, these sardines embody the essence of local maritime excellence. The fiery brava sauce, with its spicy kick and a base of extra virgin olive oil and red pepper, elevates the sardines to new levels of flavor. Each can is a testament to our commitment to craftsmanship, as the sardines are meticulously hand-packed one by one using a traditional method. *We take great pride in the recognition our product has received, having been awarded the prestigious Sofi Award for the Best New Seafood Product in 2023 by the Speciality Food Association.* With our canned small sardines in brava sauce, you can experience a delectable fusion of Spanish inspiration and Portuguese maritime heritage, delivering an unparalleled taste sensation that will captivate your palate.

[more pictures here](#)

REF: ABC.CO.989

**PRODUCT: SMALL SARDINE BRAVO**

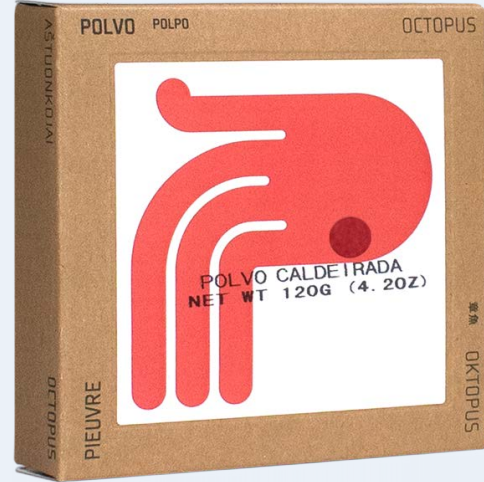
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202989







## OCTOPUS STEW

Our canned octopus in stew showcases the culinary prowess of Portuguese gastronomy, known for its love affair with octopus dishes. Sourced from the bountiful waters of the southern coast of Portugal, the octopus used in our stew is of the finest quality. The stew itself is a tantalizing medley of flavors, crafted with a combination of tomato, onion, and a blend of aromatic spices. Each octopus tentacle is meticulously cut by hand, ensuring the perfect balance of tenderness and texture. These carefully prepared tentacles are then individually canned, preserving their natural essence and flavors. With every can, you'll savor the harmonious marriage of Portuguese tradition and premium ingredients, as the rich and hearty stew envelops each tender bite of octopus. Indulge in the authentic taste of our canned octopus in stew, and let your taste buds revel in the depth of flavor that exemplifies the best of Portuguese cuisine.

[more pictures here](#)

REF: ABC.CO.016

**PRODUCT: OCTOPUS STEW**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409203016







## SKATE FISH OLIVE OIL AND CURRY

Our canned skate fish in extra virgin olive oil and curry introduces a rare and delightful addition to the world of canned seafood. Sourced from local waters, the skate fish brings a unique touch to our pantry offerings. The combination of premium extra virgin olive oil and fragrant curry creates a harmonious marriage of flavors, enriching the delicate taste of the skate fish. Each fish is meticulously cut by hand, ensuring the preservation of its freshness and texture. These carefully prepared cuts are then individually canned, capturing the essence of traditional craftsmanship. With our canned skate fish in extra virgin olive oil and curry, lovers of this exquisite fish can now enjoy a wholesome and satisfying meal straight from their pantry. Elevate your culinary experience with the fusion of flavors found in each can, and discover a new level of seafood indulgence.

[more pictures here](#)

REF: AB.CO.092

**PRODUCT: SKATE FISH OLIVE OIL AND CURRY**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE:5600409203092







new



### MULLET LEMON AND THYME

Indulge in the culinary symphony of our canned mullet in zesty lemon and aromatic thyme, a sublime addition to the realm of canned seafood. Handpicked from local waters, our mullet offers a distinct flavor profile to elevate your pantry selection. Immerse yourself in the perfect union of succulent mullet, freshly squeezed lemon, and the earthy essence of thyme. Each mullet is expertly trimmed by hand to ensure optimal freshness and texture preservation. Meticulously crafted, these hand-cut portions are individually canned, embodying the artistry of traditional culinary expertise. With our canned mullet in lemon with thyme, enthusiasts of this exquisite fish can savor a gratifying meal effortlessly. Transform your culinary experience with the infusion of flavors encapsulated in each can, embracing a new dimension of seafood indulgence. Elevate your taste buds and relish the symphony of lemon and thyme in every bite, setting a benchmark for seafood excellence.

[more pictures here](#)

REF: AB.CO.139

**PRODUCT: MULLET LEMON AND THYME**

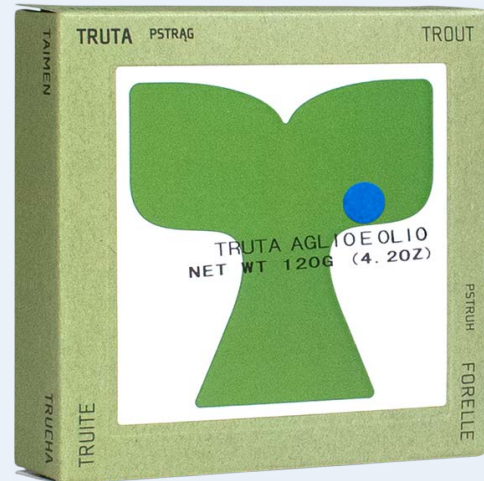
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE:5600409203139







## TROUT FILLET AGLIO E OLIO

Our canned Trout Fillets Aglio Olio draw inspiration from the renowned Italian aglio e olio recipe. Sourced locally from small-scale Portuguese aquaculture, our trout is delivered fresh to our facilities, ensuring exceptional quality. The fish is meticulously cleaned by hand, expertly transformed into fillets while preserving its natural freshness. Each fillet undergoes a traditional and artisanal process, ensuring the utmost care and attention to detail. The creamy Aglio Olio sauce, infused with the aromatic flavors of garlic and parsley, harmonizes perfectly with the tender trout fillets. Our commitment to excellence shines through as each fillet is individually canned, capturing the essence of our handcrafted approach. Experience the allure of our canned Trout Fillets Aglio Olio, where the delicate flavors of the trout and the creamy sauce unite, creating a culinary masterpiece that will transport you to the sun-kissed shores of the Mediterranean.

[more pictures here](#)

REF: ABC.CO.972

**PRODUCT: TROUT FILLET GARLIC PARSLEY**

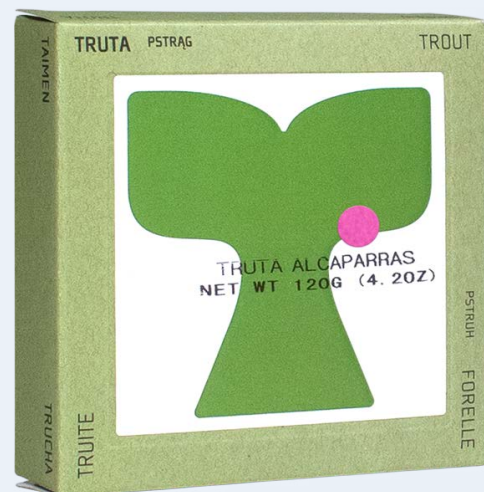
NET WEIGHT: 120g [4.20 oz]

DRAINED WEIGHT: 85g

BAR CODE: 5600409202972







## TROUT FILLET CAPERS

Delight in the exquisite flavours of our tinned Trout Fillets with Capers, a masterpiece that encapsulates the essence of gourmet simplicity. Cooked to perfection, each fillet is delicately placed in a tin, accompanied by the bold company of capers. These hand-picked capers add a delicious flavour, elevating the taste profile to new heights. Experience the symphony of textures and flavours as the tender trout fillets harmonise with the spicy capers and velvety olive oil. The combination of these elements creates an extraordinary culinary journey that pays homage to Portugal's rich gastronomic heritage, providing an unforgettable experience that transcends the ordinary. Elevate your gastronomic moments with the artistic fusion of our tinned Trout Fillets with Capers. It's more than a dish, it's a testimony to the art of flavours and the celebration of culinary delicacy.

[more pictures here](#)

REF: ABC.CO.934

**PRODUCT: TROUT FILLET CAPERS**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202934







## TROUT FILLET CURRY

Our canned Trout Fillets in Curry take inspiration from the vibrant flavors of Indian cuisine. Sourced from small-scale Portuguese aquaculture, our trout is delivered to our facilities on the same day of catch, ensuring unmatched freshness. Each fish undergoes a meticulous cleaning process by hand, transforming them into succulent fillets while preserving their natural texture. These delicate fillets are then immersed in a creamy and spicy curry sauce, bursting with aromatic spices and tantalizing flavors. Our commitment to traditional craftsmanship shines through as each fillet is individually canned, capturing the essence of our handcrafted approach. Indulge in the fusion of Portugal and the vibrant taste of Indian curry with every bite of our canned Trout Fillets in Curry. Experience the symphony of flavors as the tender trout and the rich curry sauce transport your senses on an exquisite culinary journey.

[more pictures here](#)

REF: AB.CO.958

**PRODUCT: TROUT FILLET CURRY**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202958







## TROUT FILLET GREEN

Our canned Trout in green sauce brings to life a symphony of flavors that embodies freshness and taste. Sourced from small-scale portuguese aquaculture, our trout makes a swift journey to our facilities, ensuring unrivaled freshness, caught on the very day of perfection. With a steadfast commitment to quality, each fillet undergoes meticulous hand-cleaning, preserving its innate goodness. Carefully nestles in the can, every fillet is paired with a vibrant green sauce, a captivating blend of herbs and spices that ignite the senses. Immersed in a generous infusion of top-tier olive oil, our pristine trout fillets exude a luxurious richness. Savor the harmonious fusion of tender trout, the vivacious green sauce and the embrace of olive oil. Our canned Trout in Green Sauce offers a culinary experience that pays homage to portugal's rich flavors, inviting you to embark on a delicious journey.

[more pictures here](#)

REF: AB.CO.958

**PRODUCT: TROUT FILLET GREEN**

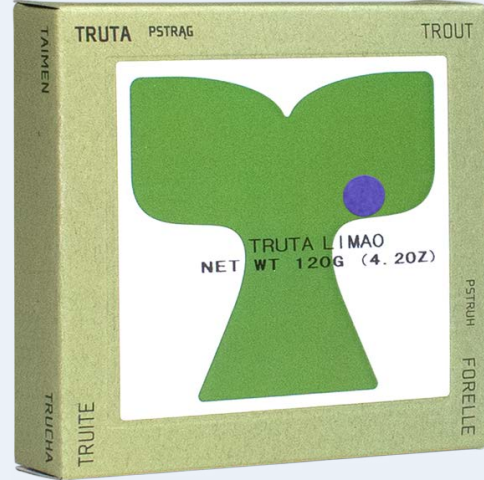
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202958







## TROUT FILLET LEMON

Our canned Trout Fillets in extra virgin olive oil and lemon capture the essence of simplicity and freshness. Sourced from small-scale Portuguese aquaculture, our trout is swiftly delivered to our facilities, guaranteeing unparalleled freshness as it is caught on the same day. With a focus on quality, our fillets are meticulously cleaned by hand, ensuring the preservation of their natural integrity. Each fillet is delicately placed in a can, accompanied by a slice of smooth lemon, enhancing the vibrant flavors of the trout. The pristine fillets are then bathed in a generous amount of great quality extra virgin olive oil, adding a luscious richness to the dish. Experience the harmonious combination of the trout's tender flesh, the velvety olive oil, and the refreshing hint of lemon, as our canned Trout Fillets in extra virgin olive oil and lemon offer a truly delightful culinary experience that celebrates the flavors of Portugal.

[more pictures here](#)

REF: ABC.CO.941

**PRODUCT: TROUT FILLET LEMON**

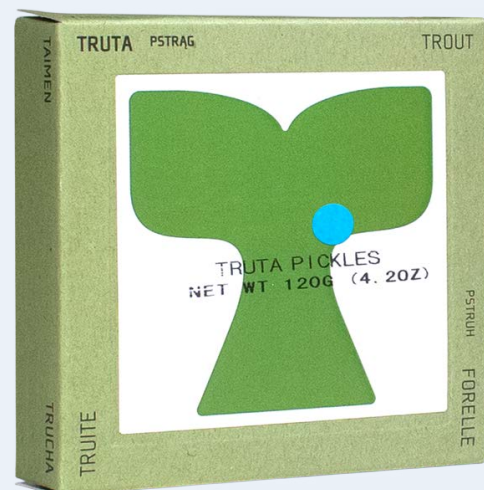
NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202941







## TROUT FILLET PICKLES

Our canned Trout Fillets Pickles and Dill offer a taste inspired by the culinary traditions of Nordic European countries. Sourced from small-scale Portuguese aquaculture, our trout is promptly delivered to our facilities, ensuring peak freshness as it is caught on the same day. Our fillets undergo a meticulous and artisanal cleaning process by hand, preserving their natural quality and texture. Each fillet is carefully placed in a can, immersed in a creamy sauce enriched with tangy pickles and aromatic dill. This delightful combination of flavors brings a unique twist to our trout fillets. Experience the harmonious blend of creamy pickles and dill, enhancing the delicate flavors of our locally sourced trout. Every can of our Trout Fillets Pickles and Dill is a testament to our commitment to quality and traditional craftsmanship, allowing you to savor the essence of Portugal with a Nordic-inspired touch.

[more pictures here](#)

REF: ABC.CO.965

**PRODUCT: TROUT FILLET PICKLES**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409202965







## TROUT FILLET ONION RELISH

Our canned Trout Fillets Onion Relish offer a delightful combination of flavors inspired by Indian chutneys. Sourced from small-scale Portuguese aquaculture, our trout is swiftly delivered to our facilities, ensuring optimal freshness as it is caught on the same day. Our skilled artisans meticulously clean each fish by hand, transforming them into succulent fillets while preserving their natural integrity. These tender fillets are then carefully canned, showcasing our commitment to traditional craftsmanship. The star of this dish is the sweet onion relish, infused with aromatic spices and inspired by the vibrant flavors of Indian cuisine. The relish perfectly complements the delicate flavors of our locally sourced trout, creating a harmonious fusion of tastes. Indulge in the rich and sweet notes of the onion relish as it dances on your palate, accentuating the natural goodness of our Trout Fillets Onion Relish. Experience the finest flavors of Portugal with an Indian-inspired twist in every bite.

[more pictures here](#)

REF: ABC.CO.023

**PRODUCT: TROUT FILLET ONION RELISH**

NET WEIGHT: 120g (4.20 oz)

DRAINED WEIGHT: 85g

BAR CODE: 5600409203023





# MORE RECIPES UNDER DEVELOPMENT

Thank you for choosing innovation

