

1996  2026

LA TIENDA

30 YEARS of THE BEST OF SPAIN

WELCOME SPRING *with*
FLAVORS OF SPAIN



**TASTY TAPAS
FOR YOUR TABLE**

SEE PAGE 16

ENJOY
\$15 OFF
ORDERS OVER \$99
PROMO CODE: **SPRING**

EXPIRES 4.30.2026
VALID FOR PHONE & ONLINE ORDERS
ONLY. CANNOT BE COMBINED
WITH OTHER OFFERS.



CELEBRATE SPRING WITH THE JOY OF SPAIN

Spanish spring arrives with a spirit of connection and celebration, of lively ferias, sun-drenched plazas and afternoons spent sharing tapas with friends and family. At its heart, it is an invitation to come together around the table with those you love.



Samplers from SPAIN

Jamón Tasting Trio of Sliced Ham

READY TO SERVE

Taste and compare Spain's three iconic hams with this trio: Jamón Serrano, Jamón Ibérico and acorn-fed Jamón Ibérico de Bellota. We import these all natural hams from Spain and thinly slice them for you to enjoy.

JM-25 10 OZ total \$85



Best Sellers Gift Box

TRY SPANISH CLASSICS

These nine best sellers are perfect for your next tapas party. Enjoy Serrano and Ibérico sliced ham, three chorizos, almonds, olives, gazpacho andaluz and a trio of La Mancha cheeses. All ready to be shared with family and friends.

BT-40 \$189



Traditional Paella Kit by Peregrino

INGREDIENTS TO SERVE 6 + FREE SHIPPING!

Everything you need to make Spain's favorite party dish, including special paella rice, La Mancha saffron, artisan smoked paprika and extra virgin olive oil, plus a 15" paella pan and recipes.

WITH PAELLA PAN PA-02 \$129
WITH PAELLA PAN & COOKBOOK PA-03 \$149



FREE SHIPPING!

Five Flavors of Spain Sampler

THE BEST OF SPAIN, READY TO SERVE

Enjoy a tasty introduction to Spanish cuisine with five of Spain's best foods. Open and serve thinly sliced Serrano ham, smoky chorizo, rich Marcona almonds, sweet roasted piquillo peppers and premium olives.

BT-32 \$69



SHARE THE JOY OF SPAIN AT YOUR TABLE



Bread, Cheese & Cured Meats Sampler

ASSORTMENT OF OUR FAVORITE FLAVORS

BT-38 \$99



Charcuterie Ingredients Sampler

ESSENTIALS FOR A TASTY BOARD

SA-43 \$109

1996 30 YEARS OF LA TIENDA 2026



When founder Don Harris arrived in Valencia as a young naval officer, the warmth of the Spanish people sparked a lifelong passion. For over 30 years, we've shared that passion through exceptional food crafted by true artisans. We're grateful to bring the joy of Spain's culture and cuisine to America.

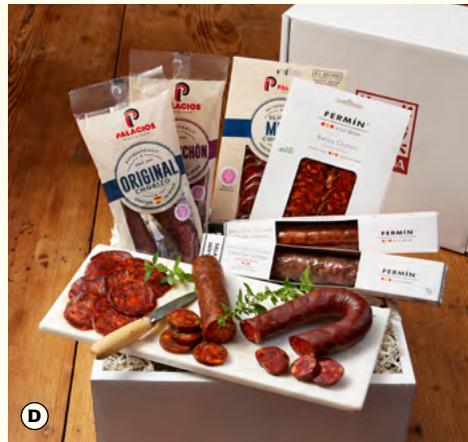
FIND YOUR FAVORITES AT LATIENDA.COM

Gourmet gifts with free shipping

Give the finest that Spain has to offer with these delicious, artisanal gifts, which all ship for free in the continental U.S.



STRAIGHT FROM SPAIN WITH FREE SHIPPING.



E Tastes of Spain Gift Box
SEVEN SPANISH FLAVORS ♦ FREE SHIPPING!
 Enjoy the flavors of these artisan foods, including Seville orange olive oil crisps, Marcona almonds, guindilla and piquillo peppers, cracked olives, smoked Pimentón de La Vera paprika and our favorite extra virgin olive oil.
BT-05 \$139

F Spanish Classics Gift Box
FOUR TAPAS FAVORITES ♦ FREE SHIPPING!
 Just open and serve these tapas favorites, including authentic chorizo sausage from La Rioja, rustic breadsticks, crunchy Marcona almonds and anchovy stuffed Manzanilla olives.
BT-63 \$69



A Tapas Party Gift Box
READY TO SERVE ♦ FREE SHIPPING!
 Serves six to eight and includes a variety of chorizo sausages, piquillo and guindilla peppers, olive oil potato chips, two types of olives, Marcona almonds, rustic breadsticks and Rabitos fig bonbons.
BT-24 \$149

C Spanish Snacking Gift Box
FIVE TASTES OF SPAIN ♦ FREE SHIPPING!
 Open and serve these five signature flavors of Spain and take your taste buds on a tour. Includes premium Marcona almonds, picos breadsticks, savory mixed olives, olive oil potato chips and our favorite tortas de aceite crisps.
BT-39 \$65

B Spanish Comfort and Care Gift Box
A THOUGHTFUL SELECTION FROM SPAIN ♦ FREE SHIPPING!
 Send a heartfelt gift of comforting foods from Spain. Includes chorizo sausage from La Rioja, roasted Marcona almonds, crunchy caramelized almonds, olive oil potato chips and cinnamon & sugar tortas de aceite crisps.
BT-64 \$79

D Sausages of Spain Gift Box
SPAIN'S ICONIC SAUSAGES ♦ FREE SHIPPING!
 Sample a variety of traditional dry-cured Spanish sausages that are all among our most popular best sellers, including chorizo and salchichones.
BT-43 \$129



G Mini Paella Kit in Gift Box
INCLUDES 10" PAELLA PAN ♦ FREE SHIPPING!
 Everything you need to craft Spain's most famous dish. Includes Calasparra rice, powdered saffron, artisan smoked paprika, Señorío de Vizcántar extra virgin olive oil and a 10" paella pan.
PA-10 \$69



H Tapas for Two Gift Box
SAVORY TAPAS ESSENTIALS ♦ FREE SHIPPING!
 A gift for your favorite couple that includes anchovy stuffed olives, tortas de aceite crisps, Marcona almonds, chorizo sausage from La Rioja, picos rustic breadsticks, olive oil potato chips and piquillo peppers.
BT-20 \$99

PAELLA, PERFECTED

Spain's classic party dish, paella is at home as your special occasion centerpiece and for Sunday family dinners alike.



A Essential Paella Ingredients

Receive all the premium ingredients needed to create Spain's most famous dish in this sampler: short grain paella rice from the village of Calasparra, flavorful Señorío de Vizcántar olive oil, wood-fire roasted piquillo peppers, smoky paprika and saffron from La Mancha, picked by hand in the village of Minaya.

PA-05 \$85



B Our Favorite Extra Virgin Olive Oil

BY SEÑORÍO DE VIZCÁNTAR

Created especially for La Tienda by master taster and friend Fermín Rodríguez, this olive oil blend features the most aromatic and fruity oils of the early harvest, achieving a harmonious balance of herbal and peppery flavors. It's our go-to for a wide range of uses, from salads and sautéing to dipping.

SPECIAL SELECTION EVOO 17 OZ OO-45 \$29
LARGE TIN OF EVOO 2.5 LITERS OO-46 \$99

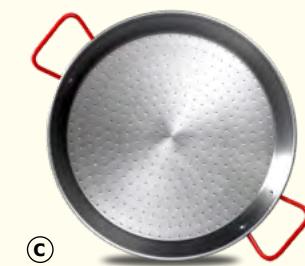


C Traditional Steel Paella Pans

THE CLASSIC VALENCIAN PAN

Available in a variety of sizes, these beautiful steel paella pans will make a perfect paella every time. These pans are dimpled to spread heat evenly and can be used in the oven, on a grill or on the stove.

13 INCH (SERVES 4) PP-01 \$26
15 INCH (SERVES 6) PP-07 \$32
17 INCH (SERVES 8) PP-02 \$38



D Paella Burner with Rolling Stand

INCLUDES FREE PAN!

Ideal for outdoor cooking, this paella burner features independently controlled heat rings and a stainless steel tripod, as well as a 17" paella pan. It's made in Valencia and assembles in minutes. Use with a standard propane tank.

PB-06B \$399



E Bomba Paella Rice by Peregrino

THE ULTIMATE RICE FOR PAELLA

Rice is by far the most important ingredient in paella, and there's none better than this ancient strain grown in the mountains of Spain. This special rice absorbs paella broth while holding its shape, providing the ideal texture for your paella masterpiece.

RC-03 \$25

F Wood-Fire Roasted Piquillo Peppers by El Navarrico

HAND-PACKED IN NAVARRA

Vibrantly sweet and smoky piquillo peppers from Navarra are great stuffed, added to paella or served whole, drizzled with olive oil.

WOOD-FIRE ROASTED PIQUILLO PEPPERS PQ-14 \$19
ROASTED PIQUILLO PEPPER SLICES PQ-04 \$15

G Deluxe Paella Kit with Stainless Steel Pan

SPAIN'S ICONIC PARTY DISH + FREE SHIPPING!



Everything you need for a delicious paella, including Bomba rice, La Mancha saffron, artisan smoked paprika, Señorío de Vizcántar extra virgin olive oil and a premium 15" stainless steel paella pan.

PA-07 \$269

H Premium Saffron from La Mancha

HAND-PICKED AND TOASTED

Our artisan saffron is hand-picked in La Mancha and lightly toasted to bring a golden color and a heavenly aroma to your paella. Select the beautiful hand-painted ceramic jar as a special gift that will be treasured for years to come.

SAFFRON IN HAND-PAINTED JAR BY PRINCESA DE MINAYA SN-03 2 GR \$59
PRINCESA DE MINAYA SAFFRON, D.O. LA MANCHA SN-09 1 GR \$27
LA MANCHA SAFFRON BY PEREGRINO SN-13 1 GR \$22

I Stainless Steel Paella Pans with Gold Handles

BEAUTIFUL & LOW MAINTENANCE

Featuring gold-plated handles, these gorgeous pans offer a magnificent presentation on the table or hanging on a kitchen rack. These pans are used to serve classic paellas at many of the finest restaurants in Spain.

13 INCH (SERVES 4) PP-04 \$129
15 INCH (SERVES 6) PP-11 \$159
17 INCH (SERVES 8) PP-29 \$189

DISCOVER MORE PAELLA ESSENTIALS AT LATIENDA.COM



Spanish charcuterie – a treasured tradition



Cured Meats of Spain Sampler

SLICED CHARCUTERIE FAVORITES

Discover our top selling, freshly sliced cured meats. Includes Jamón Ibérico, Jamón Serrano and Jamón Ibérico de Bellota, as well as dry-cured mild chorizo and lomo embuchado dry-cured pork loin. Perfect for your next charcuterie or tapas platter.

SAMPLER PLUS OLIVES AND PEPPERS SAMPLER

JM-61 \$149
JM-45 \$109



Sliced Ibérico & Ibérico de Bellota Ham Duo

Sample two of the world's finest hams with Jamón Ibérico and Jamón Ibérico de Bellota, thinly sliced and ready to serve and enjoy.

JM-44 4 OZ total \$66

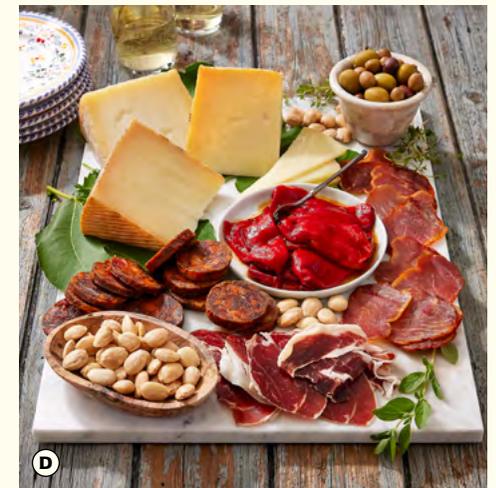


Ibérico Cured Meats Sampler

Taste and compare Spain's finest cured meats, including sliced Jamón Ibérico, Ibérico de Bellota cured pork loin and Ibérico longaniza chorizo sausage.

SA-19 11 OZ total \$69

Charcuterie samplers, ready to impress



A Charcuterie Ingredients Sampler

ESSENTIALS FOR A TASTY BOARD

Create a tasty charcuterie board with premium ingredients, including sliced Serrano ham, two chorizo sausages, a trio of classic cheeses and Marcona almonds, plus olives in marinade. *Board not included.*

SA-43 SERVES 6-8 \$109

B Charcuterie Essentials Gift Box

SPANISH CHARCUTERIE FAVORITES

This charcuterie gift box has everything you need to showcase the best of Spain. Build a charcuterie board in minutes with open-and-serve favorites like Serrano and Ibérico hams, smoky chorizo, sliced cured pork loin, anchovy stuffed olives, Marcona almonds, piquillo peppers and rustic breadsticks. *Board not included.*

BT-07 SERVES 6-8 \$149

C Ultimate Charcuterie Board Gift Box

FOR PREMIUM GIFTING

All the finest Spanish ingredients for a stellar charcuterie board, including two types of sliced Ibérico ham, a trio of artisan Manchego cheese, two exceptional Ibérico chorizo sausages, Spain's famous Galician bread, crunchy Marcona almonds, two types of Spanish olives and fire-roasted piquillo peppers! *Board not included.*

BT-06 SERVES 8-10 \$259

D Deluxe Charcuterie Ingredients Collection

FINEST SELECTION FOR AN IMPRESSIVE BOARD

Wow your guests with the finest Spanish charcuterie ingredients. Includes three types of acorn-fed sliced Ibérico de Bellota meats, a Manchego cheese tasting trio, smoky piquillo peppers, savory Marcona almonds and delicious mixed olives in an herbal marinade. *Board not included.*

SA-45 SERVES 6-8 \$215

Discover the centerpiece of Spanish cuisine

Jamón Serrano

Authentic Jamón Serrano by Fermín is mountain cured in La Alberca for up to 24 months for a complex, full flavor. Perfect for special occasions, tapas spreads, charcuterie boards and moments designed to impress.

BONE-IN	JM-32	16-18 LBS	\$529
BONELESS	JM-33	9.5-11 LBS	\$499

Peregrino is our house brand of Jamón Serrano, perfectly aged for 18 months in the mountains of Spain.

BONE-IN	JM-147	16-18 LBS	\$399
BONELESS	JM-148	9-11 LBS	\$399

Jamón Accessories

Our beautiful ham holder and the finest quality stainless steel knives allow you to carve like a professional.

HAM HOLDER FROM VALENCIA	JH-09	\$149
JAMÓN KNIFE SET WITH CANVAS CASE	CY-24	\$299
JAMÓN CUTTING KNIFE - 11 INCHES	CY-25	\$99



Walk by any tapas bar in Spain and you'll spot a familiar sight: whole legs of dry-cured ham hanging proudly behind the counter. Known as Jamón Serrano, this everyday icon of Spanish cuisine is robust, flavorful and slow-aged for over a year. For more than 30 years, La Tienda has been proud to bring this beautiful centerpiece to your table — perfect for special gatherings and deliciously paired with Manchego and a glass of Rioja.



A Sliced Serrano Ham by Peregrino

OUR TOP SELLING HAM

Our sliced Jamón Serrano is perfectly cured in the mountains of Spain and sliced at our facilities to ensure the freshest ham you can buy. Let this flavorful delicacy add some flair to your next charcuterie board. All natural and nitrate free. About 25 slices.

JM-01 6 OZ \$19

B Jamón Center Pieces by Peregrino

PREMIUM CUTS OF CURED SPANISH HAM

When a whole ham is a bit too much, a center cut piece of cured jamón is the ideal way to enjoy this Spanish favorite. Fully cured and aged to perfection, you can cut slices by hand or use a mechanical slicer.

SERRANO CENTER PIECE	JM-17	2 LBS	\$109
IBÉRICO CENTER PIECE	JM-115	1.5 LBS	\$219
IBÉRICO DE BELLOTA CENTER PIECE	JM-116	1.5 LBS	\$399



“THE BEST. REMINDED US OF OUR TRIP TO SPAIN.”
— Sarah M.



Grilling Sampler of Spanish Sausages

A DELICIOUS ASSORTMENT, READY FOR THE GRILL

Fire up the grill and serve the best of Spanish sausages, including artisan chorizo, butifarra white sausage and Ibérico chorizo sausage. U.S. made with Spanish ingredients.

CZ-37 2.25 LBS total **\$75**

Cooking Chorizos by Peregrino

SPAIN'S FAVORITE SAUSAGES

These extraordinary Spanish sausages are great on the grill or simmered on a stovetop. They add a rich, smoky flavor to any recipe. Made in the U.S. from heritage pork.

ARTISAN COOKING CHORIZO	CZ-50	12 OZ	\$24
SPICY COOKING CHORIZO	CZ-73	12 OZ	\$24
DUO OF COOKING CHORIZOS	CZ-134	24 OZ total	\$45
IBÉRICO PORK COOKING CHORIZO	CZ-125	12 OZ	\$32

Butifarra White Sausages

MILD SAUSAGES WITH BLACK PEPPER

This farmhouse sausage is made in small batches using pasture raised pork. Best enjoyed simmered in a cast iron skillet. U.S. made with Spanish ingredients.

IBÉRICO BUTIFARRA <i>with premium Spanish pork</i>	CZ-76	12 OZ	\$29
CLASSIC BUTIFARRA <i>with pasture raised pork</i>	CZ-124	12 OZ	\$24

Gourmet grilling

Ibérico de Bellota pork is the finest in the world, from Spanish Ibérico pigs that wander the countryside, feasting on acorns and grasses. Grill over high heat or sear in an iron skillet to bring out its juicy, rich flavor.



Acorn-Fed Ibérico Grilling Pork by Montaraz

ACORN-FED & PASTURE RAISED

Our beautifully marbled pork is so juicy and flavorful, it's like a cross between a ribeye steak and bacon! Amazing on the grill or in a cast iron skillet.

IBÉRICO PORK GRILLING SAMPLER	IP-14	APPROX. 3.5 LBS total	\$185
SHOULDER STEAK (PRESA)	IP-65	18-24 OZ	\$89
LOIN STEAK (PLUMA)	IP-66	13-19 OZ	\$69
TENDERLOIN (SOLOMILLO)	IP-68	8-12 OZ	\$35

NEW! Ultimate Ibérico Grilling Selection

SIX DELICIOUS IBÉRICO MEATS

For the grill master, this sampler features the finest Ibérico pork in all its glory. This sampler includes marbled Presa shoulder steak, Solomillo tenderloin, Pluma loin steak, Secreto flank steak, plus Ibérico chorizo and butifarra sausages.

IP-79 APPROX. 5 LBS total **\$325**



Healthy & Delicious



Enjoy the benefits of a Spanish Mediterranean diet

Rich in seafood, vegetables and beneficial fats, traditional Spanish fare offers a tasty take on a healthy Mediterranean diet. From naturally grown vegetables to line-caught tuna, enjoy an array of deliciously healthy options.



A Olive Tapenades by Torremar

FLAVORFUL SPREADS FOR TOAST AND CANAPÉS

Spread the love with these savory olive tapenades. Their creamy texture and bright flavor make them a perfect dip for picos or crackers. Also a delicious sauce for pasta or grilled veggies.

GREEN OLIVE & ARTICHOKE	OL-12	2/\$17
BLACK OLIVE & SWEET PEPPER	OL-11	2/\$17
GREEN OLIVE WITH CAPERS & GARLIC	OL-14	2/\$17
GREEN OLIVE & DRIED TOMATO	OL-17	2/\$17

B Fabada Stew Kit

FOR SPAIN'S FAMOUS COMFORT FOOD

A staple of Spanish Asturian cuisine, this renowned stew features premium *granja* Fabada beans along with hand-picked saffron, smoky paprika and savory Spanish chorizo. The kit also includes an easy-to-follow recipe and a handmade terra cotta cazuela for serving.

KIT	BT-10	\$135
FABADA BEANS FROM ASTURIAS	BE-10	\$39

C Duo of Sardines by Ramón Peña

TINY SARDINILLAS IN OLIVE OIL

Tender and full of flavor, these delectable little sardines are grilled on the day of harvest, then hand packed and covered in olive oil. One version includes a Padrón pepper from Galicia for a mild dash of flavor. These delicate, protein-packed sardines are delicious served on salads, on crackers or as the star of a tasty canapé.

SE-189	\$42
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D Thick White Asparagus Spears

INCREDIBLY TENDER AND DELICATE

Enjoy the delicious asparagus that *Food & Wine* magazine can't get enough of. These large, hand-peeled, hand-packed white asparagus spears have a buttery flavor and a tender texture that has made them a delicacy the world over.

VG-02	\$19
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E Gazpacho Andaluz by Arteoliva

AUTHENTIC GAZPACHO FROM CÓRDOBA

Gazpacho is the signature chilled soup of Spain, and you'll be hard pressed to find a better option than this traditional recipe from Andalucía. Bursting with fresh, vibrant flavor, it's made with ripe tomatoes, extra virgin olive oil and tart sherry vinegar.

SU-29	2/\$22
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F Anchovy Stuffed Olives by Peregrino

OUR TOP SELLING OLIVE

Salted anchovies and crisp Manzanilla olives are two rich, distinct flavors that just happen to complement each other perfectly. Enjoy this customer favorite chilled with your go-to beverage or as delightful tapas and see for yourself why they're one of our most popular items.

OL-03	2/\$14
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G Our Favorite Extra Virgin Olive Oil

BY SEÑORÍO DE VIZCÁNTAR

Created especially for La Tienda by a master taster and friend, Fermín Rodríguez, this olive oil blend takes the most aromatic and fruity oils of the early harvest to arrive at a perfect balance of herbal and peppery flavors, making it the perfect choice for a variety of uses, like salads, sautéing and dipping.

SPECIAL SELECTION EVOO	17 OZ	00-45	\$29
LARGE TIN OF EVOO	2.5 LITERS	00-46	\$99

H Bonito del Norte Tuna by Ortiz

LINE CAUGHT, BUTTERY TENDER

Enjoy some of the finest tuna that Spain has to offer. This line caught delicacy is packed in olive oil for a rich yet mild flavor that offers an incredibly tender bite. Enjoy this special treat on salads, canapés or in an amazing tuna sandwich.

TIN	7.9 OZ total	SE-07	2/\$26
JAR	7.7 OZ	SE-03	\$25

I Trio of Gourmet Olives from Spain

OUR FAVORITES FOR YOUR TABLE

Spain grows nearly 300 types of olives, and we've sourced some of the best. Here are three of our favorites: anchovy stuffed Manzanilla olives, sweet piquillo pepper stuffed Manzanilla olives and cracked Verdial olives with garlic and herbs. Rest assured, there's an olive for every taste imaginable.

GOURMET OLIVE TRIO	OL-07	\$22
CRACKED OLIVES WITH GARLIC & HERBS BY PEREGRINO	OL-26	2/\$18
PIQUILLO PEPPER STUFFED MANZANILLA OLIVES	OL-23	2/\$14

DISCOVER MORE HEALTHY EATING AT LATIENDA.COM



A Tapas Picnic Sampler

A SAMPLING OF TAPAS FAVORITES

Share tapas in the outdoors with this picnic sampler that includes sliced Jamón Serrano, a La Mancha cheese flight, Galician bread, chocolate-infused figs, mixed olives, guindilla peppers and olive oil potato chips.

SA-07 \$119

B Tapas Party Gift Box

READY TO SERVE SNACKS • FREE SHIPPING!

Serves six to eight and includes a variety of chorizo sausages, piquillo and guindilla peppers, olive oil potato chips, two types of olives, Marcona almonds, rustic breadsticks and Rabitos fig bonbons.

BT-24 \$149

C Tapas for Two Gift Box

SAVORY TAPAS ESSENTIALS • FREE SHIPPING!

A gift for your favorite couple that includes anchovy stuffed olives, tortas de aceite crisps, Marcona almonds, chorizo sausage from La Rioja, picos rusticos breadsticks, olive oil potato chips and piquillo peppers.

BT-20 \$99

D Terra Cotta Cazuelas

FESTIVE MEDITERRANEAN BLUE COLOR

A classic Spanish dish for cooking and serving, these traditional terra cotta cazuelas are handmade and hand-painted by artisans in the Pyrenees town of Breda. Add a dash of color to your kitchen and use them as festive dishes for serving tapas.

CA-39 FOUR 6" DISHES \$49



E Guindilla Peppers

PEPPERS FROM THE BASQUE COUNTRY

A favorite from the Basque region, these crisp, delicious peppers have a mild spiciness and are packed in white wine vinegar for a perfectly tart treat. Ideal for tapas, as a cocktail garnish, in salads or straight from the jar.

VG-11 \$18

F Mini Cooking Chorizos by Peregrino

BITE-SIZED LINKS, GREAT FOR PAELLA

Juicy, smoky and delicious, these bite-sized chorizo sausages are a perfect way to add bold, authentic Spanish flavor to a variety of dishes. Made with smoked paprika, they bring an enticing smokiness to paellas and are a tasty tapa for your next party.

CZ-120 \$24

G Olive Wood Pig with Appetizer Forks

SERVE TAPAS IN STYLE

Add some personality to your next tapas party with this playful olive wood appetizer set. Hand carved in Mallorca from solid olive wood, this pig holds six sturdy stainless steel forks with polished wood handles.

OW-21 \$45

H Deluxe Tapas Starter Sampler

A NYT WIRECUTTER FAVORITE!

Take a culinary tour of Spain with this introduction to some of our favorite flavors. Enjoy a variety of dry-cured chorizos, anchovy stuffed olives, piquillo and guindilla peppers, Rabitos bonbons, rustic breadsticks, olive oil potato chips, torta de aceite crisps and premium Marcona almonds.

SA-36 \$119

I Marcona Almonds by 1880

THE LARGEST MARCONAS IN THE WORLD

Bigger is better when it comes to Spain's famous almonds. These rich, crunchy Marconas are hearty and healthy, with a delicately toasted flavor that goes well with beer and wine, on your next charcuterie board or simply as an afternoon snack.

NT-08 \$19

J Sliced Ibérico Ham & Chorizo Duo

THINLY SLICED, EASY TO SERVE

Charcuterie like a champ with two of Spain's delicious Ibérico meats. Featuring Spain's most famous ham and all natural chorizo seasoned with garlic and paprika.

JM-192 5.5 OZ total \$45

the art of SPANISH TAPAS

Good things come on small plates. Tapas, small dishes of Spanish appetizers, are an important part of Spanish cuisine, social life and everyday culture. Enjoy these delicious assortments of snackable, sharable Spanish delicacies, ideally paired with a glass of wine while surrounded by friends and family.

SHOP FOR TAPAS FAVORITES AT LATIENDA.COM



JUST HEAT & SERVE



A NEW! Heat and Serve Sampler FOUR AUTHENTIC FLAVORS OF SPAIN

Serve these delicious Spanish classics hot from the oven! They are perfect for effortless tapas entertaining or a memorable shared meal. Includes Galician bread, cod croquetas, tortilla española omelets and a handmade tuna empanada.

HEAT & SERVE SAMPLER	SA-47	\$89
TUNA EMPANADA	BD-90	\$39
COD EMPANADA	BD-89	\$39
MINI TORTILLA ESPAÑOLA	SU-05	2/\$39
POTATO OMELETS		
IBÉRICO HAM CROQUETAS	BD-77	\$33
SERRANO HAM CROQUETAS	BD-74	\$27
COD & ONION CROQUETAS	BD-71	2/\$32
CHICKEN CROQUETAS	BD-86	\$29

B NEW! Patatas Bravas Potatoes by Peregrino

A BELOVED SPANISH TAPA

This beloved Spanish tapa features crispy potatoes topped with a brava sauce made with tomatoes, piquillo peppers and a touch of cayenne. Just heat and serve.

SU-01 2/\$21

C Tortilla Española Potato Omelets ALL NATURAL, FROM LA RIOJA

These egg and potato omelets are one of Spain's most traditional dishes and are often served at tapas bars. This classic Spanish flavor is perfect to enjoy at home — just heat and they're ready to serve in minutes.

TORTILLAS	SU-46	2/\$22
TORTILLAS WITH ONION	SU-47	2/\$22

D NEW! Fresh Cooked Seafood Paella

AWARD-WINNING AUTHENTIC PAELLA

Enjoy authentic seafood paella in minutes, made by Spanish-trained chefs with traditional rice, saffron and fresh seafood. Simply heat to create a crisp *socarrat* and serve. So good, it won "Best Paella in the World" in an international paella contest in Valencia. Serves two, or a hearty meal for one.

PA-27 \$29

Seafood conservas

Spain's best seafood, ready to serve.

Conservas are carefully tinned seafoods that have a rich history in Iberian cuisine. Open yourself up to the best that the Spanish seas have to offer with our full range of hand-packed, responsibly sourced gourmet tinned seafood. Serve with crackers and your favorite white wine.



E Seafood Sampler Box by Conservas de Cambados

SIX ARTISAN SEAFOODS • FREE SHIPPING!

Savor delicious sardinillas, Bonito del Norte tuna, Galician octopus, handmade crackers and more from Spain's finest canning company. Beautifully packed in a rustic gift carton.

SE-190 \$109

F Conservas de Cambados Favorites

CLASSIC SELECTIONS FROM GALICIA

Packed by hand in olive oil, this savory assortment of tins includes sardines, mussels, scallops and octopus.

GALICIAN SEAFOOD GIFT BOX	SE-133	\$76
PULPO EN SALSA GALLEGA	SE-91	\$24
ZAMBURIÑAS	SE-88	\$18
SARDINILLAS	SE-65	2/\$29
MEJILLONES	SE-115	\$21

G Bonito del Norte Tuna

LINE CAUGHT IN GALICIA

Line caught one by one, this mild white tuna is hand packed and has a rich flavor and a delicate, moist texture.

SE-191 2/\$22

H Ventresca Tuna Belly Fillets

THE FINEST TUNA OF SPAIN

Buttery and mild, this line caught, dolphin-safe tuna belly is delicious in salads, on toast or right out of the tin.

SE-183 \$29

I NEW! Seacuterie Gift Box

BUILD A SEAFOOD BOARD • FREE SHIPPING!

Create the perfect, easy-to-serve seacuterie board with five premium tinned seafood selections that include Galician sardines and octopus in garlic sauce. Also featured are delicious pairings like guindilla peppers, stuffed olives, crackers and preserves. *Board not included.*

BT-08 \$149

“BEST TUNA I EVER HAD.”

- Maria C.



The world's finest ham

Jamón Ibérico can only come from Iberian pigs. Known as *pata negra*, each pasture raised pig in this unique breed requires up to two acres of grazing space in the *dehesa* rangeland of western Spain.

Those destined for the finest Ibérico de Bellota quality spend their winters feasting on nutritious acorns, and the hams are aged in cool mountain air for up to four years. The result is a complex taste that's indulgent, bursting with flavor and sure to wow at your next gathering.



A Sliced 100% Ibérico de Bellota Shoulder by Cinco Jotas

Delicious acorn-fed, pasture raised cured ham shoulder, sliced by hand in Spain. Marbled texture and rich, intense flavor make this the finest of Spanish cured meats.

JM-111 3 OZ \$55

B Sliced Ibérico Ham by Peregrino

Made from Ibérico breed pork, this nitrate-free ham is aged over two years in the cool mountain air of Spain, resulting in a one-of-a-kind texture and flavor. It's thinly sliced and ready to enjoy in a bocadillo, on a charcuterie board or straight out of the package.

JM-23 2 OZ \$28

C Sliced Ibérico de Bellota Ham by Peregrino

Indulge in a true hallmark of Spanish cuisine. Thinly sliced and ready to serve, this ham comes from Ibérico pigs fed a diet of acorns that creates a beautifully marbled texture. See why it's considered among the best hams in the world.

JM-52 2 OZ \$42

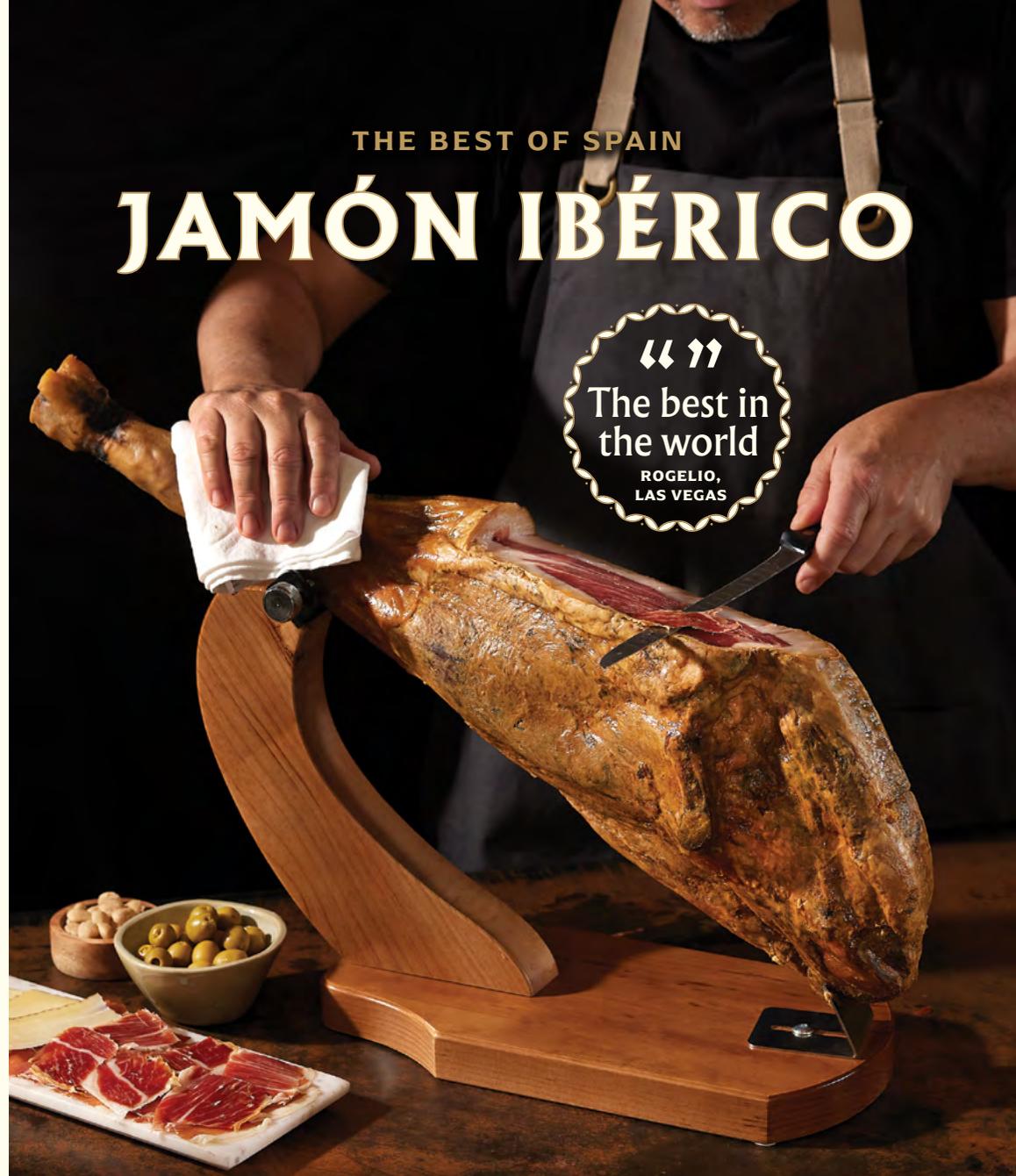
D Hand-Cut Ibérico Ham by Montaraz

This pasture raised Ibérico ham is aged for two years, then hand sliced. Brought to you by the Montaraz family, who have been curing ham in western Spain for four generations.

JM-191 2.5 OZ \$35

THE BEST OF SPAIN JAMÓN IBÉRICO

“ ”
The best in the world
ROGELIO,
LAS VEGAS



LA TIENDA SPECIALTY

Jamón Ibérico by Fermín

Brought to you by the revered artisans of Fermín, this rich, flavorful Jamón Ibérico is carefully cured in the mountain village of La Alberca for at least two years.

BONE-IN JAMÓN IBÉRICO	JM-11	14-16 LBS	\$799
BONE-IN RESERVA JAMÓN IBÉRICO DE BELLOTA	JM-76	15-16.5 LBS	\$1,499

CUSTOMER FAVORITE

Jamón Ibérico by Cinco Jotas

Founded in the town of Jabugo in 1879, Cinco Jotas crafts certified Jamón Ibérico de Bellota at the absolute highest standards. Acorn-fed, pasture raised and aged over two years.

BONE-IN 100% IBÉRICO DE BELLOTA JAMÓN	JM-106	13-16 LBS	\$1,599
BONELESS 100% IBÉRICO DE BELLOTA JAMÓN	JM-107	4-6 LBS	\$1,599

SHOP MORE AUTHENTIC SPANISH HAMS AT LATIENDA.COM/JAMON



For the first time ever,

Tender Spanish Lamb

For the first time ever in the U.S., we're thrilled to bring Spanish lamb to your table! This exceptional lamb is meltingly tender, with a delicate sweetness and a mild taste unlike any lamb you've tried before.

Raised in the ancient dehesa savannah of Córdoba, the lambs graze on wild grasses and herbs before a grain finish that softens any gamey notes. The result is a beautifully balanced lamb, humanely raised under Bienestar WELFAIR™ standards by Spain's largest farmer-owned cooperative, COVAP, in the Valle de los Pedroches.



A

A NEW! 13 Rib Rack of Lamb from Córdoba

ELEGANT AND FLAVORFUL

A rack of Spanish lamb (cordero) that is succulent with a mild, refined flavor. This impressive loin rack can be sliced into juicy chops for grilling or roasted whole for tableside carving.

ME-04 24-32 OZ \$99



B

B NEW! Center Leg of Lamb from Córdoba

RICH, REFINED TASTE

This center cut of lamb is exceptionally tender, with a generous fat cap that melts as it cooks to impart a rich, savory flavor. Roasted until golden, it is juicy and delicately sweet, an impressive centerpiece for any special meal.

ME-05 28-40 OZ \$49



C

C NEW! Chuletillas Lamb Loin Chops from Córdoba

DELICATE BONE-IN CHOPS

These little lamb chops (chuletillas) are meltingly delicious. Tender and juicy, they have a subtly mild flavor worlds apart from other lamb chops. Char on the grill or sear in a cast iron pan for your guests to enjoy. Approximately 18 chops.

ME-03 24-32 OZ \$69



D

D NEW! Paleta Lamb Shoulder from Córdoba

FOR SLOW ROASTING

One of your favorite dishes in Spain is slow roasted lamb shoulder (paleta) with a crisp golden exterior and rich, fork-tender meat. Spanish lamb has a sweet, mild flavor that your guests will love.

ME-08 28-40 OZ \$49

TEXAS IBERICO®

SALUD, Y'ALL.

The Texas Iberico® company makes pork that's a breed apart. Located in the Texas Hill Country at the Trails End Ranch, their pasture raised Iberico pigs graze freely on the native grasses, acorns and mesquite beans of the region. The result is a beautifully marbled pork that's rich in color, full in flavor and honors the Iberian tradition with a Texas twist.



E Texas Iberico® Baby Back Ribs

THE BEST WAY TO BARBECUE

Made from 100% purebred Iberico pigs pasture raised in the Texas Hill Country, they're rich, flavorful and juicy.

IP-44 16-32 OZ \$55



E

F Oakwood Smoked Iberico Bacon by Texas Iberico®

FROM RANCH RAISED IBERICO PORK

Bring home the bacon like never before with this thick-cut oakwood smoked variety from Texas Iberico®. Made from Iberico pigs pasture raised in the Texas Hill Country, this smoky bacon has an intense flavor and literally melts in your mouth.

IP-32 8 OZ \$19



F

G Pork Tenderloin by Texas Iberico®

PASTURE RAISED IN TEXAS

Enjoy the absolute finest pork tenderloin from 100% Iberico pigs raised in the Texas Hill Country. This tender, marbled cut delivers rich, savory flavor and a juicy texture that makes it perfect for searing, roasting or grilling.

IP-42 20-29 OZ \$59



G

FAST SHIPPING AND GREAT SERVICE.

We're proud to offer quality products delivered promptly. If you're not completely satisfied with your order from La Tienda, we'll work with you to make it right.

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CUSTOMER CARE HOURS

MON-FRI: 9AM-6PM ET



A Rabitos Royale Stuffed Fig Bonbons

**FOOD & WINE MAGAZINE'S
'BEST CHOCOLATE GIFTS'**

DARK CHOCOLATE	8 PIECES	CT-125	\$29	WHITE CHOCOLATE	8 PIECES	CT-127	\$29
DARK CHOCOLATE	15 PIECES	CT-126	\$45	SALTED CARAMEL	8 PIECES	CT-128	\$29

Rabitos in Spanish translates to “short tail,” like that of a rabbit. Enjoy these individually wrapped bonbons featuring scrumptious dried Spanish figs infused with a rich ganache of dark chocolate, white chocolate or salted caramel. All hand dipped in chocolate and destined to become your new favorite.

B Ines Rosales Tortas Cookies

HANDMADE OLIVE OIL CRISPS

In 1910, Inés Rosales started making olive oil tortas by hand at a stagecoach stop in Sevilla. Today, the Ines Rosales company continues to make scrumptious tortas and crackers using the same traditional ingredients and techniques as the woman who inspired their name.

SWEET ANISE TORTAS DE ACEITE	CO-06	2/\$19
SEVILLE ORANGE TORTAS DE ACEITE	CO-19	2/\$19
CINNAMON & SUGAR TORTAS DE ACEITE	CO-53	2/\$19
SWEET TORTAS TRIO	CO-58	\$28



C NEW! Burnt Basque Cheesecake, The Original by Casa Eceiza

SPAIN'S NEW FAVORITE DESSERT

Originally from San Sebastián, Basque cheesecake has become a global favorite. Ours, made by Casa Eceiza, is baked at high heat for a caramelized top and a soft, creamy center. It's light, fresh and sure to become your new favorite dessert.

DT-14 \$32



D Churros and Chocolate

A PERFECT DUO

A classic Spanish dessert combination, this sweet treat features light, crisp churro toaster pastries, plus thick, rich Spanish hot chocolate for the perfect balance of chocolate and crunch.

CHURROS BY PEREGRINO	BD-70	2/\$22
THICK TAZA CHOCOLATE	BV-33	\$17



Treats for when your sweet tooth speaks fluent Spanish

E Almond Marzipan Figures

ALMOND SUGAR FIGURES

These delightful marzipan figures are made with ground almonds and sugar, then toasted until golden for a soft bite and delicious flavor. Savor a Spanish tradition that goes back centuries.

TR-28 \$22



F Magdalenas Breakfast Muffins

MADE WITH OLIVE OIL

Traditional Spanish magdalenas are light, fluffy and delicately scented with real lemon, finished with a sprinkle of sugar. Handmade by a family bakery near Córdoba using a century-old recipe, they're perfect with coffee or rich hot chocolate.

CO-46 2/\$15



H Turrón Sampler Gift Box

PERFECT FOR ENTERTAINING

Savor 37 individually wrapped pieces of Spain's delectable Christmas candies, including classic almond turrón. Includes a gold tray for serving.

TR-87 \$45



G Pastel de Nata Custard Tarts

PORTUGAL'S FAMOUS TART

Pastel de Nata tarts have a light, flaky crust and a seductively rich, creamy filling—a delicious bite with coffee in the morning or as a delightful dessert. Bake and serve in minutes. Your family will love them.

BD-13 2/\$25



I Crunchy Alicante Turrón Candy

MARCONA ALMOND AND HONEY BRITTLE

Whole roasted Marcona almonds are blended with Spanish orange blossom honey to make a delightfully crunchy brittle based on a centuries old artisan recipe.

TR-86 \$19



A Chorizo Sampler in Gift Bag

FOUR GREAT SPANISH SAUSAGES – SLICE & SERVE!

Enjoy some of our absolute favorite varieties from Palacios, the first authentic Spanish chorizo ever available in the United States.

CZ-44 1.8 LBS total **\$65**

B Palacios Chorizo from Spain

ALL NATURAL CHORIZO SAUSAGE

Made from a generations-old recipe in La Rioja, this delicious dry-cured chorizo sausage is ready to enjoy. It's been seasoned with smoked paprika from the La Vera valley in western Spain and pairs perfectly with your favorite Spanish wines and cheeses.

MILD	CZ-06	7.9 OZ	2/\$28
HOT	CZ-07	7.9 OZ	2/\$28
OREADOS MINIS	CZ-16A	6.5 OZ	2/\$26
MILD IBÉRICO	CZ-94	7 OZ	\$22

C Ibérico Sausage by Fermín

RICH, FLAVORFUL ARTISANAL SAUSAGES

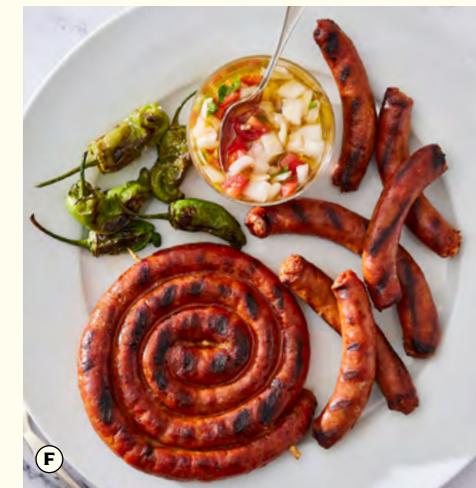
Cured in the beautiful village of La Alberca, the artisans at Fermín make some of the finest sausages in Spain, not to mention the world.

TRIO OF SAUSAGES	IC-35	1.3 LBS total	\$63
MILD IBÉRICO CHORIZO	IC-01	7 OZ	\$22
SPICY IBÉRICO CHORIZO	IC-34	7 OZ	\$22
IBÉRICO SALCHICHÓN SALAMI	IC-02	7 OZ	\$22



Spanish sausage packed with smoky flavor

Spanish chorizo is made with just a few ingredients—pork, oak-smoked paprika, garlic and salt—resulting in a rich, smoky and aromatic flavor. Crafted from the finest cuts of pork, we've curated our favorites to help you pair this classic Spanish tradition with wine, cheese or almonds.



D Ibérico Morcilla – Black Sausage from Spain by Fermín

PORK SAUSAGE FROM SALAMANCA

This all natural black sausage can be sliced and grilled until crispy and adds a wonderful, rich flavor to classic dishes, from fabada stew to scrambled eggs.

CZ-87 **2/\$25**

F Chorizo Chistorra by Peregrino

BASQUE-STYLE COOKING SAUSAGE

Great for grilling or in your favorite paella, these Basque-style sausages have a meaty, garlicky flavor and satisfyingly crisp bite. U.S. made with Spanish ingredients.

CZ-65 **\$25**

E Artisan Ibérico de Bellota Sausages by Fermín

PASTURE RAISED AND ACORN-FED

Enjoy Spain's finest Ibérico de Bellota cured sausages, made from acorn-fed, pasture raised pork and aged to perfection in the mountain air of La Alberca. Gift packaged.

CHORIZO IBÉRICO DE BELLOTA SAUSAGE	CZ-95	\$44
SALCHICHÓN IBÉRICO DE BELLOTA SALAMI	IC-33	\$44

G Artisan Fuet Sausage by Peregrino

DRY-CURED CATALAN STYLE

Fuet is a delicious Catalan-style sausage seasoned with sea salt and black pepper. Slice it thinly and serve on your favorite crusty bread. U.S. made with Spanish ingredients.

CZ-02 **\$19**

Enjoy award-winning Spanish cheeses



C Cheese Tasting Sampler by Peregrino

DISCOVER FOUR OF SPAIN'S FINEST CHEESES

The best cheeses that Spain has to offer are all right here. Perfect for wine and cheese tastings, this classic assortment includes wedges of buttery Mahón, smoky Idiazábal, mildly balanced Ibérico and sharp Manchego.

SPANISH CHEESE TASTING SAMPLER	CS-107	4 WEDGES	\$49
MANCHEGO CHEESE TASTING SAMPLER	CS-108	3 WEDGES	\$39



D Herb, Spice and Wine Cheese Flight by Peregrino

ARTISAN CHEESE WEDGES

Taste and compare Spain's delicious cheeses with this trio from La Mancha, including wedges of sheep's milk cheese infused with fresh rosemary, red wine and smoked paprika.

CS-175	1 LB total	\$42
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E Connoisseur's Cheese Collection

CLASSIC SPANISH CHEESES

Enjoy this ultimate collection of artisan cheeses from Spain, including a trio of Manchegos from La Mancha, smoky San Simón, rich Mahón, aromatic rosemary Manchego and smooth Garrotxa.

BT-73	OVER 5 POUNDS TOTAL	\$169
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F San Simón Smoked Cow's Milk Cheese

GALICIA'S SIGNATURE CHEESE

This delightful cheese from Galicia has a delicately smoky flavor and a creamy texture. Enjoy with fresh fruit, almonds and a glass of Albariño white wine.

CS-99	1.1 LBS	\$28
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The best Manchego in Spain

There's Manchego, and then there is our award-winning artisan Manchego. These handmade small batch Manchegos are the finest examples of Spain's most beloved cheese. You will taste the difference in every rich, nutty bite.

A Manchego Cheese by Villajos

AUTHENTIC SMALL BATCH CHEESE FROM LA MANCHA

Sample a variety of Manchego cheeses, artisan made from pasture raised milk by the Villajos family in the town of Porzuna.

ARTISAN YOUNG WEDGE	CS-26	12.3 OZ	\$29
ARTISAN SHARP WEDGE	CS-27	12.3 OZ	\$31
BABY 'MANCHEGO' WEDGE	CS-28	12.3 OZ	\$27
'RESERVA' WHEEL IN WOODEN BOX	CS-37	4 LBS	\$159

B Manchego Cheese Flight by Peregrino

YOUNG, SEMI-AGED AND RESERVA MANCHEGO

As Manchego ages, its flavor grows richer and more complex. This gift wrapped trio showcases three styles: fresh and creamy young Manchego, a bolder semi-aged version and a firm, sharp reserva. An elegant tasting experience for true cheese lovers.

CS-176	1 LB total	\$49
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“MAGNIFICENT CHEESE
THE BEST OF THE BEST, AND VERY FRESH

- Glenn K.

BREAK INTO CENTURIES OF SPANISH TRADITION

From Barra Cantábrica to Pan de Cristal, Spain is home to many classic, rustic breads that use ancient baking traditions unique to the country's various regions. We've collected some of the crispiest, airiest, most delicious examples here for you.



A Barra Española Galician Bread

OUR MOST POPULAR BREAD

This wildly popular bread is light and airy with a crackly crust and delicate interior. Prepared in Lugo, Galicia, you can bake at home and serve it hot from the oven. Four loaves.

BD-37 4/\$32



B Barra Cantábrica Extra Airy Bread

PERFECT FOR PAN CON TOMATE

Exceptionally light and crunchy, this bread's unique texture makes it ideal for pan con tomate, the famous Spanish bread rubbed with tomatoes and garlic and topped with jamón. Four loaves.

BD-61 4/\$32



C Rustic Galician Bread Sampler

LIGHT, AIRY BREAD

Bake our rustic bread at home, and in minutes, you'll be enjoying Spain's finest airy bread for tapas spreads and sandwiches and alongside soups and salads. Includes four loaves and six rolls.

BD-46 \$44

Bread, Cheese and Cured Meats Sampler

AN ASSORTMENT OF OUR FAVORITE FLAVORS

Savor a ready-to-share assortment of classic Spanish flavors. Our sampler features four customer favorites, including thinly sliced Jamón Serrano, four loaves of authentic bread from Galicia, smoky chorizo sausage from La Rioja and a cheese flight featuring a trio of La Mancha's finest cheeses. Ideal for your next tapas party and perfectly designed to please any palate.

BT-38 \$99



Classic Spanish breads ready to bake & serve

D Camino de Santiago Gift Box

NINE ARTISAN FOODS

Inspired by foods found on the famous pilgrimage route, this gift box features piquillo peppers, smoked cured cecina beef, Bonito del Norte tuna, San Simón smoked cow's milk cheese, two loaves of Galician bread, mild chorizo by Palacios, octopus in olive oil, guindilla peppers and potato chips with Espelette pepper.

BT-60 \$169



E Panecillo Tetiña Galician Rolls

ROLLS READY TO BAKE & SERVE

Straight from the ovens of Galicia come Spain's famous dinner rolls. Airy, crisp and generously sized, these round, crusty rolls are superb as buns for hamburgers or for making a delicious jamón and Manchego sandwich. Twelve rolls.

BD-39 4/\$28



F Bocadillo Sandwich Kit

A CLASSIC SPANISH SANDWICH

Make two bocadillos with two large loaves of Barra Española bread, thinly sliced Serrano ham and mild, tasty Manchego cheese.

JM-73 \$59



G Pan de Cristal Artisan Sliced Bread

READY TO TOAST AND ENJOY

Made from all natural olive oil and a sourdough starter, this crisp bread has a honeycombed interior and a delicate flavor that offers up an incredible crunch. Ideal for serving with Ibérico ham or with soup and salad, it's the best thing since...well, you get it. Two sliced loaves.

BD-82 2/\$24



H Spanish Entertaining Gift Box

SPAIN'S TAPAS FAVORITES

Showcase the flavors of Spain with dry-cured chorizo, sliced Jamón Serrano, Galician bread, three wedges of artisan cheese, Marcona almonds, piquillo peppers and two types of olives.

BT-46 \$159



“ ”
 ★ ★ ★ ★ ★
THE GALICIAN BREAD IS TO DIE FOR!
 - Sharon G.

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E-GC-50 \$50 eGIFT CARD

E-GC-75 \$75 eGIFT CARD

E-GC-100 \$100 eGIFT CARD

E-GC-200 \$200 eGIFT CARD



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Glass Porrón Wine Pitcher

HAND-BLOWN RECYCLED GLASS

Serve in style with one of *Bon Appétit's* favorite "Gifts for Foodies," or show off your technique by pouring wine or sangría directly into your mouth!

GL-01 \$34



Fresh Padrón Peppers

SOME ARE HOT, SOME ARE NOT!

Who's up for a game of Spanish roulette? Add some excitement to your next tapas party with pimientos de Padrón, amazingly tasty, tiny peppers from Galicia that can be quite spicy or quite mild. You never know until you bite into one. Simply sauté the peppers until slightly browned, serve with a cool drink and let the games begin.

VG-08 2/\$29

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