

ÁS VECES AXUDAS,

OH MARUXAINA, ES COMO O MAR.

CATALOGUE



MARUXAINA

ÁS VECES CASTIGAS.

PERO A VÓS, DEBÉMOS CHE A VIDA.

SEAFOOD PRESERVES
WITH A GALICIAN SOUL



BORN OF THE SEA AND GALICIAN TRADITION.
WE CRAFT PRESERVES WITH SOUL, SKILL, AND RESPECT.
FLAVORS THAT SPEAK OF OUR ESTUARIES
AND A KNOW-HOW THAT NEEDS NO ARTIFICE.

EACH SPECIES HAS ITS OWN STORY.
EACH TIN, A WAY TO TELL IT
THROUGH FLAVOR,
THROUGH A GALICIAN POEM.

BECAUSE OUR SEA IS OUR HOME.
BECAUSE WE CARRY THE SEA WITHIN US.
AND LIKE MARUXAINA,
WE KNOW THE SEA GIVES US EVERYTHING...
BUT IF WE DON'T CARE FOR IT,
ONE DAY IT MAY GIVE US NOTHING.

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WE ARE THE SEA.
WE ARE GALICIA.

Born from a land that looks out to the Atlantic and lives by it. The sea feeds us, inspires us, and guides us. Our way of working, cooking, and preserving comes from that: from the *do bo facer* passed down through generations, from calm, and from handiwork. We believe in the authentic, in what has roots, in the wisdom of a people who preserve their traditions.

THE VALUE OF
A JOB WELL DONE.

We select premium ingredients and treat them with respect. We partner with those who harvest responsibly and thoughtfully. We focus on simple recipes, clean flavors, and *artesanais* processes. We don't aim to surprise—you should taste things as they're meant to be tasted. That's simple. And that's hard.

THE SEA GIVES ALL,
LET'S PROTECT IT.

Each tin carries a poem in *galego*, because we want to tell stories, not just preserve. We believe emotion is a form of awareness. And while we don't claim to save *o mundo*, we do believe in doing things right: in highlighting the risks each species faces, and in reminding everyone that the sea gives us life and deserves our care.

CLASSIC COLLECTION

DONE AS IT'S
ALWAYS BEEN DONE.

These are the flavours you
know at first taste. We work
with simple recipes and
honest ingredients, respecting
tradición gallega and the *bo
facer* that defines us.

A way of preserving that
needs no frills: just good
product, prepared with calm,
care and craft.

MARUXAINA





WHITE CLAMS IN BRINE

The white clam, known in Galicia as the “Queen of Clams,” is washed up to six times in special tanks to remove every grain of sand, gently boiled, and packed in purified seawater to guarantee purity and flavour. Harvested at its peak in the rías, this jewel of the sea embodies Maruxaina’s commitment to tradition, the *bo facer*, and respect for the ocean.

Code: 20103 Pieces per tin: 25/35 Tins per case: 12



WHITE CLAMS (CHIRLAS) IN BRINE

These natural *chirlas* are bivalve mollusks harvested from fine sandy beds in salty waters. With their small, robust shells, they deliver an intensely marine flavour. Ideal for rice dishes, soups and stews, they bring essential nutrients and genuine authenticity to every plate. At Maruxaina, our *chirlas* embody our commitment to the sea and Galician tradition.

Code: 20201 Pieces per tin: 25/35 Tins per case: 12



RAZOR CLAMS IN BRINE

One of Galicia’s most cherished shellfish, these razor clams are size-graded and undergo a meticulous cleaning process: washed up to six times in special tanks, gently boiled, and packed in purified seawater to remove every trace of sand. Nutritionally rich, they’re a natural source of omega-3, low in fat, high-quality protein, and provide calcium, iron and phosphorus.

Code: 20501 Pieces per tin: 6/8 Tins per case: 12



COCKLES FROM THE "RÍAS GALLEGAS" IN BRINE

Responsibly hand-harvested by mariscadoras in the Rías Baixas, these cockles offer exceptional quality and a pure ocean flavour. Carefully selected and hand-packed in two size grades, they're preserved in natural seawater with no additives to maintain their firm texture and intense taste. A gourmet treat that reflects the tradition and *saber facer* of Galician shellfishing.

Code: 20601 Pieces per tin: 30/40 Tins per case: 12

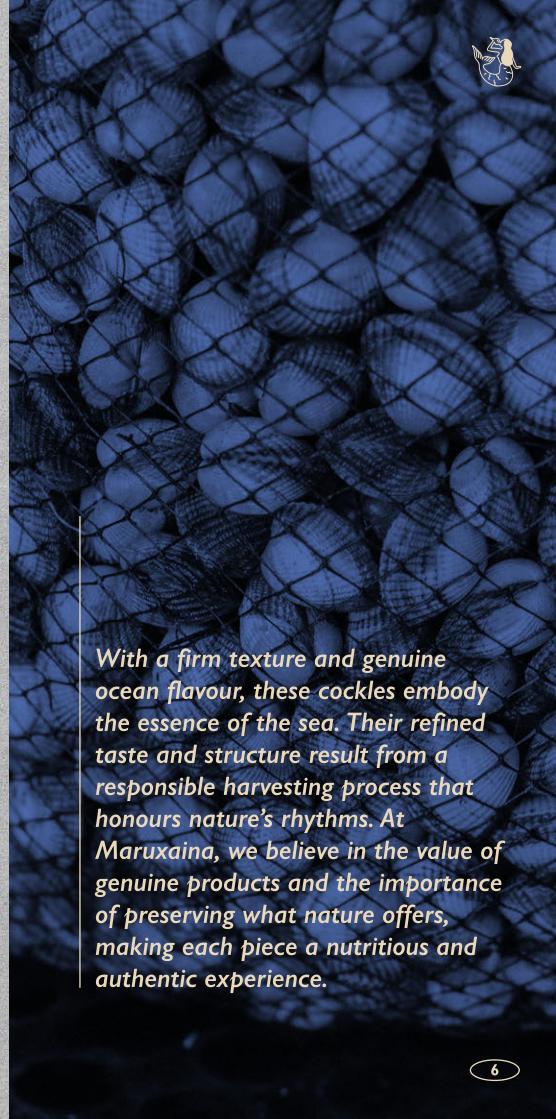
Code: 20703 Pieces per tin: 45/55 Tins per case: 12

SELECTED COCKLES IN BRINE

Carefully selected cockles, hand-packed one by one to preserve their freshness and texture. Preserved in natural brine with no additives, they deliver pure ocean flavour and exceptional quality. Crafted with care, they're ideal for appetizers or delicate dishes.

Code: 20801 Pieces per tin: 30/40 Tins per case: 12

Code: 20901 Pieces per tin: 45/55 Tins per case: 12



With a firm texture and genuine ocean flavour, these cockles embody the essence of the sea. Their refined taste and structure result from a responsible harvesting process that honours nature's rhythms. At Maruxaina, we believe in the value of genuine products and the importance of preserving what nature offers, making each piece a nutritious and authentic experience.



GALICIAN MUSSELS IN ESCABECHE

These mussels from our coasts are cooked to perfection and prepared in a gentle traditional *escabeche* with oil, vinegar and spices. And hand-packed one by one. Their firm, juicy flesh offers intense flavour and Atlantic character. At Maruxaina, each piece is hand-packed to preserve its quality.

Code: 21203 Pieces per tin: 12/16 Tins per case: 12



GALICIAN MUSSELS IN SPICY ESCABECHE

These mussels from our coasts are hand-packed one by one and prepared in a spicy *escabeche* that highlights their intense, authentic flavour. A product that captures the passion of the sea and the tradition of Maruxaina.

Code: 21401 Pieces per tin: 12/16 Tins per case: 12





LIGHT TUNA VENTRESCA IN OLIVE OIL

The *ventresca* (light tuna belly) is the most prized cut of tuna, valued for its delicate texture, natural juiciness, and smooth, balanced flavor. Filleted and preserved in Spanish olive oil, each Maruxaina tin showcases the quality of the sea and our artisanal tradition.

Code: **22301** Pieces per tin: - Tins per case: **12**



LIGHT TUNA IN OLIVE OIL

Light tuna in olive oil stands out for its natural flavour and juicy texture. Hand-selected at catch to preserve the sea's true essence, it's packed in Spanish olive oil to enhance its subtle notes and deliver notable nutritional value.

Code: **22101** Pieces per tin: - Tins per case: **12**



SMALL SARDINES IN OLIVE OIL

Responsibly caught at sea, our sardinillas in Spanish olive oil preserve the authentic taste of the ocean. Crafted using traditional methods and carefully canned to lock in freshness and character, they embody Maruxaina's commitment to wild fisheries and genuine quality. At Maruxaina, we celebrate nature, bringing the perfect balance of tradition and respect for the sea to your table.

Code: **23801** Pieces per tin: **16/20** Tins per case: **12**



The **ventresca**, the belly cut of the tuna, is prized for its natural oils, yielding a tender, juicy texture and silky mouthfeel. Hand-filleted and preserved in Spanish olive oil, it delivers softness and flavour in every bite. At Maruxaina, this cut embodies our “**bo facer**” and commitment to artisanal authenticity.



“*Thunnus albacares*” tuna is one of the finest tuna species, ensuring exceptional quality. Its firm flesh and mild flavor deliver natural protein and omega-3s.



STUFFED BABY SQUID IN OLIVE OIL

Our baby squid are harvested and processed traditionally to preserve the sea's freshness in every piece. Packed in Spanish olive oil, they stand out for their authentic flavor and light texture. Crafted with artisanal methods and responsible fishing, this product reflects Maruxaina's commitment to genuine, natural seafood.

Code: **24401** Pieces per tin: **5/8** Tins per case: **12**



STUFFED BABY SQUID IN INK SAUCE

A staple of traditional cuisine, our stuffed squid in ink follow recipes passed down through generations. We preserve a *esencia do mar* through artisanal methods, using the squid's natural ink to impart its rich color and distinctive flavor.

Code: **24501** Pieces per tin: **5/8** Tins per case: **12**

At Maruxaina, we believe the sea gives us everything, so we champion responsible fishing methods that safeguard this vital resource's future. Each catch is our commitment to tradition, quality, and caring for the ocean that sustains us.



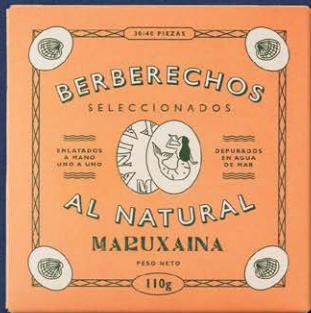
PREMIUM COLLECTION

MARUXAINA'S SECRETS

In this range, every detail is tended to as carefully as Maruxaina guards “os secretos do mar.” We select exceptional species, traditional ingredients, and preparations that highlight the ocean’s true flavour.

A unique offering for those seeking something special, without losing “o bo facer de sempre.” Each premium tin is a tribute to the sea’s enigmatic beauty, reminding us that its secrets deserve gentle care.





COCKLES FROM THE “RÍAS GALLEGAS” IN BRINE

Our cockles are selected from the finest batches at the Muros-Noia auction, earning the *“Berberecho de Noia”* designation. Once chosen, they are depurated and de-sanded in specialized tanks, gently boiled in salted water, and hand-graded before being packed one by one. The result is an impeccable presentation and unmatched quality.

Code: 10703 Pieces per tin: 25/35 Tins per case: 12

Code: 10801 Pieces per tin: 30/40 Tins per case: 12



GALICIAN FRIED MUSSELS IN ESCAPEBECH

Our mussels are chosen from the finest bateas in the *Ría de Arousa*. After cooking, they're fried in olive oil to enhance colour, texture and flavour. Expert hands select each piece and pack them by hand for an impeccable presentation. They're then dressed in an artisanal spicy *escabeche* sauce, made with premium ingredients and olive oil to amplify every note of their taste.

Code: 10901 Pieces per tin: 6/8 Tins per case: 12

Code: 11003 Pieces per tin: 7/10 Tins per case: 12



GALICIAN FRIED MUSSELS IN SPICY ESCAPEBECH

Our mussels are selected from the finest bateas in the *Ría de Arousa*. After cooking and frying in olive oil to enhance their colour, texture, and flavour, each piece is carefully chosen and hand-packed one by one, ensuring an impeccable presentation. Finally, they're dressed in an artisanal *escabeche* sauce with added chili for that reliably spicy kick.

Code: 11103 Pieces per tin: 8/12 Tins per case: 12



RAZOR CLAMS IN OLIVE OIL

Our razor clams come from the north coast of Ireland, ensuring unsurpassed quality and flavour. They're depurated, de-sanded, and gently boiled in salted water to preserve their authenticity, then hand-graded and packed. Finally, they're bathed in premium Spanish olive oil to enhance their distinctive taste.

Code: **10501** Pieces per tin: **6/8** Tins per case: **12**



RAZOR CLAMS IN BRINE

Sourced from the coasts of Ireland, our razor clams are depurated in purified seawater—a process that enhances their authentic flavour. After de-sanding and gently boiling in water and salt, they're hand-graded and hand-packed, preserving their natural quality and genuine character.

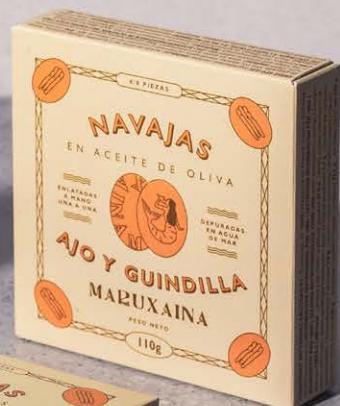
Code: **10601** Pieces per tin: **6/8** Tins per case: **12**



RAZOR CLAMS IN OLIVE OIL WITH GARLIC & CHILI

Our razor clams, selected from the coasts of Ireland, are depurated and cooked to preserve their authentic flavour. In this special recipe, they're canned in Spanish olive oil infused with garlic and chili, delivering a unique spicy kick.

Code: **10401** Pieces per tin: **6/8** Tins per case: **12**

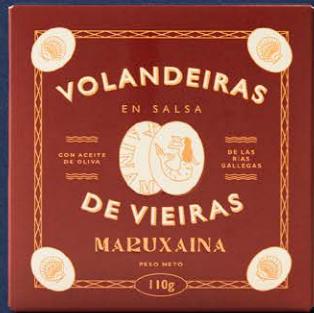




SMALL SARDINES IN OLIVE OIL

Our **sardinillas** (small sardines) come from Europe's prime fishing grounds, where only the highest-quality batches are chosen. At the facility, they're cleaned and lightly toasted to achieve ideal firmness and moisture. Finally, they're packed in premium olive oil that enhances their authentic flavour.

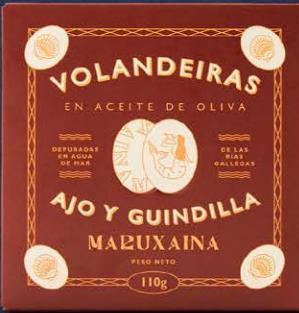
Code: 11901 Pieces per tin: 16/20 Tins per case: 12



VOLANDEIRAS IN VIEIRA SAUCE FROM THE "RÍAS GALLEGAS"

Our **volandeiras** (scallops) are sourced mainly from the Ría de Arousa, especially around Cambados. After harvesting, they're steamed and hand-cleaned to remove any inedible parts, leaving pure, tender meat. The sauce is crafted artisanally with top-quality ingredients, delivering an unparalleled flavour that elevates every **volandeira**.

Code: 11301 Pieces per tin: 14/18 Tins per case: 12



VOLANDEIRAS IN OLIVE OIL WITH GARLIC & CHILI FROM THE "RÍAS GALLEGAS"

Our **volandeiras** (scallops) are handselected in the Ría de Arousa around Cambados. After harvesting, they're steamed and hand-cleaned to remove any inedible parts, leaving pure, tender meat. In this recipe, we highlight their natural flavour by adding garlic and chili, creating a gentle spicy kick that perfectly complements the **volandeira**'s essence.

Code: 11403 Pieces per tin: 14/18 Tins per case: 12

ÁS VECES AXUDADAS,

OH MARUXAINA, ES COMO O MAR.

ÁS VECES CASTIGADAS.



PERO A VÓS, DEBÉMOSCHE A VIDA.



MARUXAINA

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