



130 YEARS OF TRADITION

Conservas Ortiz is a family owned company established in 1891 and specialized in the manufacturing of gourmet fish preserves. Located at the Spanish coast of the Atlantic ocean, only traditional methods are used for both fishing and preparing our products, in order to guarantee the sustainability of the fisheries and the highest quality.

BONITO DEL NORTE

Bonito del Norte (White Tuna) is a tuna specie known for its tender texture and delicate flavor; they are individually line caught during the coastal fishing season. This age-old technique of selective fishing (which also avoids unwanted fish being discarded) respects the environment and protects marine reserves. We prepare our White tuna in an entirely artisanal way with the finest Spanish olive oil, offering an exquisite flavor and delicate texture for the palate.



SARDINES

Ortiz Sardines are prepared using a traditional recipe that dates back to 1824. They are cleaned by hand, one by one, and packed in olive oil. Preserved sardines, like our White tuna, have a flavor which improves with the years, becoming more tender and delicate.

RECIPE IDEAS



MARGARITA SARDINES

INGREDIENTS

Ortiz Sardines,
Pesto sauce, fresh
tomato small cubes,
parmesan cheese,
basil, toasted bread.



BONITO DEL NORTE AVOCADO TOAST

INGREDIENTS

Ortiz Bonito del Norte,
avocado slices, sliced
fresh tomato, basil,
toasted bread.



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