



Viva Tapas

IT'S FUN. IT'S FRYDAY!

www.vivatapasfood.com





Viva Tapas

Tapas are much more than just food. They are a way of life. They are small delicacies that are a delight to the taste buds with a variety of flavors, textures and colors, which give us time between mouthfuls to enjoy good conversation in the best company.

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A BEAUTIFUL EVENING.
IN GOOD COMPANY.

The **Spanish Mediterranean lifestyle** is a model that captivates everyone who experiences it: friends and good conversation around an excellent table with drinks and accompanied with little pleasures in the form of tapas.

Now you can take the *Spanish way of life* wherever you go.

Tapas are a great way to surprise guests at a lunch or dinner with something different. They come in a wide assortment, which will surely be a hit with everyone.



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AND SUDDENLY...

And suddenly, some relatives drop in to say hi.

It's nearly lunchtime or dinnertime. Not to worry! Fortunately, tapas—always on hand in the freezer—are a **quick, easy and foolproof option** for unexpected guests. And of course, they will surely impress.

With a wide product range, **both adults and children alike love them** for their **variety**. What's more, they can be easily prepared by cooking them in olive oil, an ingredient with **great nutritional value and an essential component of the much-lauded Mediterranean diet**.





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WHY TAPAS

We create experiences, unforgettable moments, reunions, etc.

Tapas are little bundles of joy directly exported by one of the best **countries for food**. They are miniature delicacies that are quick and easy to cook, and which you can always have on hand.

A popular option for both adults and children alike.

A guaranteed success for celebrations, meetings and everyday meals.

Easy to cook.

Always on hand.





BECHAMEL CROQUETTES OVEN-READY

Our latest product development is a selection of Gourmet Croquettes, made with fresh farm milk and a special breadcrumb that allows us to cook them by frying or baking, getting a creamy texture inside and crunchy on the outside.



SAN JACOBOS

Our star dish. Savoury San Jacobos, with two slices of fresh ham and cheese in between, coated with fine, crispy batter. And our fried breaded pork loin with a slice of soft cheese in between is ideal as a tasty snack.

STUFFED MUSSEL

A natural mussel shell stuffed with bechamel and mussel meat. In Spain this is a famous tapa called "Mejillón Tigre", typical in Galicia, Madrid and the north of Spain.



STUFFED PEPPERS

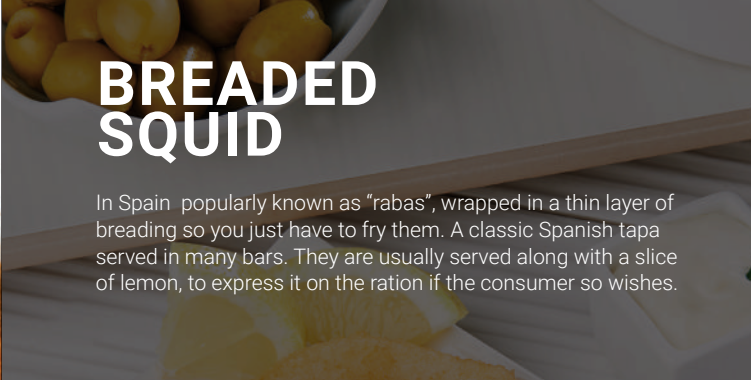
Delicious piquillo peppers stuffed with premium cod or meat, prepared according to traditional recipes and ready to eat both on their own or dressed in sauce.





BREADED SQUID

In Spain, popularly known as "rabas", wrapped in a thin layer of breading so you just have to fry them. A classic Spanish tapa served in many bars. They are usually served along with a slice of lemon, to express it on the ration if the consumer so wishes.



BOCADITOS GOURMET

The most amazing flavours in a single bite. Stuffed with boletus (mushroom), blue cheese, squid, spinach or Ibérico ham, all mixed with soft béchamel sauce, they are great at any time of day.



SCALLOPS AU GRATIN

Delicious scallops stuffed with scallop meat and a mixture of mussels, prawns and mushrooms, with a distinctive traditional flavor.



LECHE FRITA WITH CINNAMON

Our toothsome leche frita (fried custard) embody the perfect balance between innovative flavours and tradition. Smooth and creamy, it is the perfect choice for a lasting sweet aftertaste.



VIVA TAPAS

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