

TXANTON

Gourmet Pricelist

Iberian Pork

PRESA IBÉRICA (ACORN SHOULDER STEAK)

Presa is a beautiful, flavorful cut of pork that melts in your mouth. It is a thick shoulder steak unlike any other. Presa has a juicy, tender bite and a full mouthwatering flavor that speaks of the free-range acorn fed Iberian pigs it comes from.



Brand: Bellotera
Origin: Valle de Los Pedroches (Córdoba)
Price / kg: Php 4,895
Average weight / pack: 1.25 kg

SECRETO IBÉRICO (ACORN TAP LOIN)

Secreto is a small, thin cut that is hard to locate on the pigs, thus the name. The 'secreto' has so much marbling it has a bit of a bacon-like flavor, but much more complex because of the grasses, herbs and acorns on which the animals grazed.



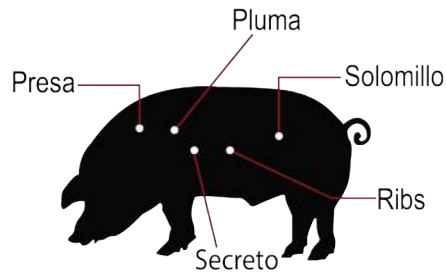
Brand: Bellotera
Origin: Valle de Los Pedroches (Córdoba)
Price / kg: Php 3,500
Average weight / pack: 1.1 kg

PLUMA IBÉRICA (ACORN LOIN END)

The pluma is a cut from the end of the loin, and is juicier than the presa steak or the solomillo tenderloin. Pluma is fairly thin, but leaner than the 'secreto' skirt steak.



Brand: Bellotera
Origin: Valle de Los Pedroches (Córdoba)
Price / kg: Php 3,950
Average weight / pack: 1 kg



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SOLOMILLO IBÉRICO (ACORN TENDERLOIN)

Solomillo is a beautifully cured tenderloin in thin slices and you will see deep maroon cured pork, gently marbled with acorn flavored fat that literally melts at room temperature.



Brand: Bellotera
Origin: Valle de Los Pedroches (Córdoba)
Price / kg: Php 3,750
Average weight / pack: 1.5 kg

COSTILLAR DE CERDO IBÉRICO (IBERICO PORK RIBS)

The rib is rectangular morphology and consists of a bone base of 14 thoracic vertebrae and their corresponding ribs. The main musculature of this piece is formed by the inter-costal muscles. Perfect for stews and grill. Delicious meat.



Brand: Txanton Selection
Origin: Spain
Price / kg: Php 1,950
Average weight / pack: 450 g

CHORIZO PICANTE (SPICY CHORIZO)

Chorizo sausages are made from coarsely chopped pork, marinated in spices and seasoned with paprika. Depending on what type of paprika is used, it is classified either as picante (spicy) or dulce (sweet).



Brand: Txanton Selection
Origin: Homemade
Price / kg: Php 2,800
Average weight / pack: 130g

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Beef

WAGYU AA4

Wagyu Fullblood 100% has the highest propensity to marble of any beef breed. A4 is one of the higher marbling range.



Brand:	Txanton Selection
Origin:	Australia
Price / kg:	Php 5,290
Average weight / pack:	500 g

WAGYU RIB CAP

A relatively small portion of any rib cut, the cap comes in a moderately thick oblong slab, about the size and shape of a flank steak. It's one of the most delicious meats.



Brand:	Txanton Selection
Origin:	Australia
Price / kg:	Php 12,000
Average weight / pack:	300 g

TXOGITXU STEAK

Txogitxu Galician beef is known for its marbling and intense, beefy flavor. This type of beef comes from cattle that are about 15 years old, and had worked on the field over 10 years of the counting life ans pastured for 5 years before being slaughtered.



Brand:	Txanton Selection
Origin:	Australia
Price / kg:	Php 8,990
Average weight / pack:	1 kg

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Beef

URUGUAY STRIPLOIN

Uruguayan beef is grass-fed, it is leaner than most American beef, and contains more omega-3 fatty acids. Its mild, slightly earthy and less buttery flavor.



Brand:	Txanton Selection
Origin:	Uruguay, South America
Price / kg:	Php 4,700
Average weight / pack:	200g

Homemade Spreads

JAR JAMON PATE

This is our special home-made pate of Jamon.



Brand:	Txanton Selection
Origin:	Homemade
Price:	Php 595

JAR OF ANCHOVY CREAM

This is our special home-made cream cheese of anchovy.



Brand:	Txanton Selection
Origin:	Homemade
Price:	Php 595

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Anchovies



CODESA SERIE ORO

Codessa Serie de Oro (Codessa Gold Series) are anchovies from the northern waters of Cantabria are a fish unto themselves. What sets these anchovies apart from all others is the curing tradition of the Basque Country that goes back for generations.

Brand: Codesa
Origin: Cantabria, Spain
Format: 1/6
Price: Php 550



CODESA SERIE LIMITADA

Codessa Serie Limitada (Codessa Limited Edition) are anchovy fillets carefully selected and once cleaned and sliced, they are left maturing for 10 months in a medium to low salt content. At the end of the process they are put by hand one by one in a can and covered with the best olive oil. Only sold at the best and most select specialized shops.

Brand: Codesa
Origin: Cantabria, Spain
Format: 1/6
Price: Php 760



SANFILIPPO BOCATTOS

Sanfilippo bocattos has a 9 / 10 fillets in olive oil. It is a slightly salted anchovies limited edition product from Argoños, Cantabria (Spain).

Brand: Sanfilippo
Origin: Cantabria, Spain
Format: 9/10
Price: Php 1,275

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Olive Oil



TORELLO ARBEQUINA AND SABATERA

Extremely delicate fruity flavour, this olive oil is made mainly with the varieties of Arbequina and Sabatera from 439 olive trees planted in different plots of the 135 that make up the farm Can Marti in Penedès.

Origin: Can Marti, Barcelona, Spain

Brand: Torello

Format: 500 mL

Price: Php 1,600



PALEOPOLI

First cold pressing from koroneiki olives grown without the use of pesticides on ancient minoan farm land. Superior category olive oil obtained directly from olives and solely by mechanical means.

Origin: Greece

Brand: Paleopoli

Format: 1 L

Price: Php 3,000



AUBOCASSA ARBEQUINA

Delicate, citric notes that give way to fine grass, bananas, green almonds, and olives with a velvety texture.

Origin: Manacor, Mallorca

Brand: Aubocassa

Format: 500 mL

Price: Php 1,500

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ORO DEL DESIERTO HOJIBLANCA

Intense fruity, wide and powerful, notes of tomato, apple, and banana. Very complex and well-balanced.

Origin: Tabernas, Almeria, Spain

Brand: Oro Del Desierto

Format: 500 mL

Price: Php 1,200



ORO DEL DESIERTO LECHIN DE GRANADA

Soft and fruity, well balanced, remembers the green olives and medium ripe fruits like apples. It has a soft bitterness and piquant end which appears early and goes off fast. Pleasant after taste which just like fresh vegetables.

Origin: Tabernas, Almeria, Spain

Brand: Oro Del Desierto

Format: 500 mL

Price: Php 1,200



ORO DEL DESIERTO PICUAL

Medium intensity, fresh grass aroma combined with notes of olive leaf and ficus plant. Persistent and harmonic, the green sensations are easier to feel than the fruits which appear in less intensity.

Origin: Tabernas, Almeria, Spain

Brand: Oro Del Desierto

Format: 500 mL

Price: Php 1,200

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ORO DEL DESIERTO COUPAGE

Smooth with light bitterness almost unnoticeable, peppery finish.
Pleasant after taste with a persistent olive flavour and small after notes of spices.

Origin: Tabernas, Almeria, Spain

Brand: Oro Del Desierto

Format: 500 mL

Price: Php 1,550



ORO DEL DESIERTO ARBEQUINA

Soft and pleasant enter, absence of bitterness, spiciness and piquant sensation. It lets a vegetal sensation on the palate, persistent and nice back taste.

Origin: Tabernas, Almeria, Spain

Brand: Oro Del Desierto

Format: 500 mL

Price: Php 1,200

Chocolates

ARTISAN MILK CHOCOLATE ALMONDS



Origin: Spain
Format: 200 g
Price: Php 620

ARTISAN DARK CHOCOLATE HAZELNUT



Origin: Spain
Format: 200 g
Price: Php 565

STONE GROUND



Origin: Spain
Format: 90 g
Price: Php 180

EXTRAFINE HAZELNUT PRALINE



Origin: Spain
Format: 100 g
Price: Php 380

EXTRAFINE BITTER ORANGE



Origin: Spain
Format: 100 g
Price: Php 335

EXTRAFINE WHITE CHOCOLATE PASSION FRUIT



Origin: Spain
Format: 100 g
Price: Php 355

EXTRAFINE DARK CHOCOLATE WITH RASPBERRY



Origin: Spain
Format: 100 g
Price: Php 435

EXTRAFINE MILK CHOCOLATE WITH COCONUT



Origin: Spain
Format: 100 g
Price: Php 435



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Chocolates

NOUGAT SOUFFLE HAZELNUT CHOCOLATE



Origin: Spain
Format: 5 x 30 g
Price: Php 585

NOUGAT SOUFFLE ALMOND



Origin: Spain
Format: 5 x 30 g
Price: Php 585

NOUGAT CHEESECAKE



Origin: Spain
Format: 300 g
Price: Php 1,025

NOUGAT BREAD, OLIVE OIL, CHOCOLATE



Origin: Spain
Format: 250 g
Price: Php 1,025

NOUGAT CHURROS CHOCOLATE



Origin: Spain
Format: 250 g
Price: Php 1,225

NOUGAT VINO TINTO



Origin: Spain
Format: 300 g
Price: Php 1,225

NOUGAT LUNAR TREAD



Origin: Spain
Format: 150 g
Price: Php 635

NOUGAT PVC PORTIONED



Origin: Spain
Format: 8 x 35 g
Price: Php 985



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Chocolates

NOUGAT SUGAR FREE PORTIONED



Origin: Spain
Format: 7 x 35 g
Price: Php 880

BOMBON TRUFFLES



Origin: Spain
Format: 120 g
Price: Php 530

NARANJINES



Origin: Spain
Format: 120 g
Price: Php 530

HARD ALMOND NOUGAT ROUND CAKE



Origin: Spain
Format: 200 g
Price: Php 580

HARD HAZELNUT NOUGAT ROUND CAKE



Origin: Spain
Format: 200 g
Price: Php 580



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Chocolates

SUGAR FREE NOUGAT

NOUGAT MILK CHOCOLATE ALMONDS



Origin: Spain
Format: 300 g
Price: Php 765

NOUGAT DARK CHOCOLATE HAZELNUT



Origin: Spain
Format: 300 g
Price: Php 765



ORGANIC DARK CHOCOLATE COCOA HAZELNUT



Origin: Spain
Format: 75 g
Price: Php 465

ORGANIC MILK CHOCOLATE WITH ALMONDS



Origin: Spain
Format: 75 g
Price: Php 465

ORGANIC DARK CHOCOLATE COCOA ORANGE



Origin: Spain
Format: 75 g
Price: Php 380

ORGANIC MILK CHOCOLATE



Origin: Spain
Format: 75 g
Price: Php 380



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Chocolates

HUESITOS



Origin: Spain
Format: 48 x 20 g
Price: Php 1,500

HUESITOS



Origin: Spain
Format: 24 x 40 g
Price: Php 1,500

TOKKE



Origin: Spain
Format: 30 x 47 g
Price: Php 2,000