

Catalogue for distributors



# CONTENTS

## 01

### GENERAL INFORMATION

Who are we?  
Tradition and technology  
Certifications

## 03

### MAIN DISHES

Meats  
Stews  
Appetisers

## 02

### SALADS

Mediterranean essence  
Potato salad  
Seafood salad  
Mayonnaise

**04**

**GRATINS**

Lasagnas  
Aubergines

**06**

**CROQUETTES**

Varied selection

**05**

**OUR BAKERY**

Meat pie  
Empanadas and pasties  
Pizzas



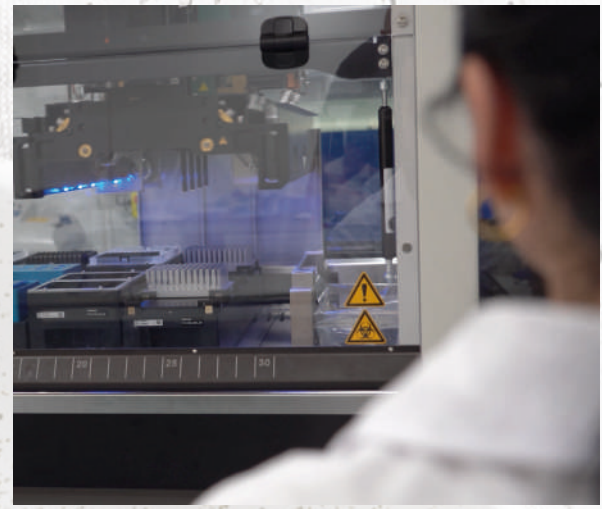


# 01

# WE COOK WITH A MEDITERRANEAN HEART

At Nueva Cocina Mediterránea, we combine 25 years of culinary tradition with cutting-edge modern industry. From our six production plants and R&D&I laboratory at , we work every day to bring authentic Mediterranean flavours to large retailers and the European hospitality industry.

COCINA  
MEDITERRÁNEA



## TRADITION AND TECHNOLOGY

We are a company specialising in comprehensive fresh-cut food solutions for the professional and large-scale distribution channels, preserving the flavours and culture of Mediterranean cuisine and adapting them to the demands of the 21st century.

We innovate in the service of tradition, combining traditional methods and cutting-edge technology to guarantee safe, healthy and top-quality products.

## LARGEST NATIONAL PRODUCER OF POTATO SALAD

We are currently the largest national producer of potato salad, with a daily production of 60 tonnes and a production capacity of up to 80 tonnes per day. We operate through six production centres covering more than 14,000 m<sup>2</sup> dedicated to preparation, processing, storage and preservation, which allows us to ensure comprehensive control of processes and a rapid response to market needs.





## CERTIFICATIONS

Our quality policy is at the heart of our management. We work under the strictest international standards (IFS certifications, exhaustive health controls) to ensure that every tray that leaves our production lines is synonymous with trust, health and full traceability. Because true innovation means offering maximum food safety while maintaining the same great taste.

We study each project to make it possible and viable, responsibly fulfilling our role in the sectors where we operate and always moving forward with a clear vision of the future.



## THE RECIPE

Democratising the Mediterranean diet. We develop ready-to-eat gastronomics solutions that allow you to enjoy healthy, homemade and tasty food anywhere, anytime.

## THE HORIZON

To be the European benchmark in food innovation, demonstrating that industrial volume and artisan quality can, and should, go hand in hand.

# 02 SALADS

## **Classic recipe, Mediterranean essence.**

There are flavours that are part of our gastronomic culture. Salad is one of them. We make it every day on a large scale at our facilities, but with the same respect for the traditional recipe that has made it a classic.

We are the largest producer of potato salad in Spain, with a daily production of 60 tonnes. An unprecedented industrial volume that we achieve without compromising on the essentials: ingredients controlled from their origin, specialised processes and careful preparation.

A salad that combines tradition, industrial scale and operational excellence, which is why it has been named best product of the year by the Agro 2025 awards.

PREMIOS  
**AGRO**  
ALIMENTARIOS






# POTATO AND MAYONNAISE SALAD




## The leading potato and mayonnaise salad in Spain.

Our potato salad is made following the traditional, homemade recipe, respecting the original flavour and texture as much as possible. The salad most chosen by professionals to offer a product of quality, tradition and flavour.

GLUTEN  
FREE

Ref. Ref.01133 |  0° a 4°  
 6 x 1kg |  8 x 7

OUR OWN  
MAYONNAISE

Ref. 01134 |  0° a 4°  
 2 x 2,3kg |  8 x 7

## INGREDIENTS

Potato  
Mayonnaise  
Egg  
Tuna  
Variants

MADE IN A  
SINGLE-PRODUCT FACTORY



UNPASTEURISED

CREAMINESS



INGREDIENT CONTROL FROM SOURCE

INDIVIDUALLY SELECTED INGREDIENTS



UNPASTEURISED

# SEAFOOD SALAD

## A bite with the taste of the sea

Our homemade seafood salad stands out for its creaminess and texture. Ready to serve and customise, it is a versatile and practical option for professionals seeking quality, freshness and tradition in every dish.

Ref. 01008 |  0° a 4°  
 6 x 1kg |  8 x 7

CREAMY  
TEXTURE

## INGREDIENTS

Mayonnaise  
Seafood bites  
Prawns  
Hake

MADE IN A  
SINGLE-PRODUCT FACTORY



Mayonesa original

NCM  
cremosa  
untuosa  
suave

**Ma**  
yonesa

5L



NUEVACOCINA  
MEDITERRÁNEA



Elaborada  
de forma tradicional

# Ma yonnaise

## One mayonnaise, endless recipes for professional kitchens.

Made in the traditional way, gluten-free and lactose-free, and designed to adapt to all types of preparations and professional needs. Its stability and creaminess make it a perfect base for appetisers, salads, gratins and professional cooking in general.

Ref. 63092 |  Ambiente | 5L

 1 x 5L |  20 x 7



Gluten  
free



Lactose  
free



Sunflower  
oil

# 03 DISHES

## **Simmering since 2002.**

We bring the best of the Mediterranean diet to a large scale. Our products are designed to guarantee profitability, food safety and maximum flavour on the shelves of large retailers and in the kitchens of the Horeca channel. The warmth of home cooking applied to fresh-cut products.

Top-quality meats accompanied by nuanced sauces, with textures that evoke traditional cuisine. A standardised and profitable offering that provides an authentic and delicious gastronomic experience with every bite.

Comforting stews that evoke the taste of home, made from traditional recipes where the character and intensity are preserved intact in every serving.





## POTATOES WITH AIOLI

Ref. 36101 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg | 🏠 8 x 7



## ZARANGOLLO

Ref. 01015 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg | 🏠 8 x 7



## SUMMER BLACK PUDDING

Ref. 36200 | 🌡️ -18° | 1kg

📦 6 x 1kg | 🏠 8 x 7



## RATATOUILLE WITH COD AND PINE NUTS

Ref. 02038 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg | 🏠 8 x 7



## SQUID WITH TOMATO

Ref. 04023 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg | 🏠 8 x 7



## COD SUPREME WITH CARMELISED ONIONS

Ref. 36105 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg



## BOLOGNESE SAUCE

Ref. 08010 | 🌡️ 0° a 4° | 3,6kg

📦 3 x 3,6kg



## SLOW-COOKED OXTAIL

Ref. 05111 | 🌡️ 0° a 4° | 400gr

📦 6 x 400gr (bolsa) | 🏠 8 x 7





## VEAL WITH VEGETABLES

Ref. 02067 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg | 🏠 8 x 7



## BEEF CHEEK IN PORT SAUCE

Ref. 36106 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg | 🏠 8 x 7



## LEAN BEEF WITH TOMATO

Ref. 02065 | 🌡️ 0° a 4°

📦 6 x 1kg | 🏠 8 x 7





## **SQUID WITH TOMATO**

A recipe designed with Patagonian squid and a homemade tomato sauce enriched with fried peppers from the garden, combining authentic flavour and great versatility in the kitchen.

A preparation designed for professionals, ideal as a base for seafood stews, rice dishes or pasta, and also perfect for tapas or small plates. Its practical format makes it easy to serve and allows you to optimise cooking times without sacrificing the flavour of a traditional recipe.

## **LEAN BEEF WITH TOMATO**


We make our lean pork with tomato following a traditional recipe, respecting the authentic flavour of Mediterranean cuisine. We use fresh meat from a mixture of pork shoulder and ham, cut by hand, which gives it a juicy and balanced texture. The recipe is completed with peppers, fried tomato and olive oil, resulting in a rich, intense and perfectly integrated sauce.

It comes in practical rectangular trays, which are easy to store and designed to standardise costing and facilitate profitability per portion in professional kitchens.



## MEATBALLS WITH VEGETABLES



Ref. 02071 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## CHICKEN CHILINDRÓN



Ref. 02072 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## CHICKEN WITH ALMONDS



Ref. 02073 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## CHICKEN TIKKA MASALA



Ref. 02069 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## CHICKEN CURRY



Ref. 02068 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## MEATBALLS PARMESAN STYLE

Ref. 39009 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## **SECRET IN DIJON MUSTARD SAUCE**

Pork tenderloin in Dijon mustard sauce is made from one of the juiciest cuts of pork, cooked until tender and flavourful. Dijon mustard adds character and a perfect balance between mild and slightly spicy notes, enhancing the meat without masking it. A recipe inspired by European cuisine that combines flavourful meat and an elegant sauce, ideal for adding value to the menu with a recognisable preparation that is highly appreciated by consumers.







## **SIRLOIN WITH PEDRO XIMÉNEZ**

Sirloin steak with Pedro Ximénez is a classic Spanish dish that combines the tenderness of meat with the aromatic intensity of one of our most recognisable sauces. Made with a Pedro Ximénez wine reduction, its balanced flavour between sweet and toasted notes adds depth and character to the dish. An elegant recipe that conveys the essence of traditional cuisine to the diner, with a presentation and consistency designed for professional service.

## SIRLOIN STEAK IN BOLETUS SAUCE WITH TRUFFLE AROMA



Ref. 05060 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## SECRET IN DIJON MUSTARD SAUCE


Ref. 36107 |  0° a 4° | 1kg

 6 x 1kg |  8 x 7



## GYPSY STEW

Ref. 02054 |  0° a 4° | 1kg

 6 x 1kg



## BROTH WITH MEATBALLS

Ref. 02081 | 🌡️ 0° a 4° | 18uds

📦 2 x 18uds | 🏠 8 x 7



## LENTILS

Ref. 36001 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg



## SIRLOIN STEAK WITH PEDRO XIMÉNEZ SAUCE

Ref. 36009 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg | 🏠 8 x 7



# BROTH WITH DUMPLINGS

---

Broth with meatballs is one of the most emblematic dishes of Murcian cuisine, especially linked to family celebrations and tradition. This comforting broth is made with a rich and aromatic base, featuring meatballs made with meat, spices and bread, which add texture and a deep flavour. A recipe passed down from generation to generation that reflects the essence of Murcian cuisine: local produce, tradition and authentic flavour.

LOCAL PRODUCT

HOME COOKING

○ TRADITION

○ ORIGINAL RECIPE FROM PATIÑO  
(MURCIA)



## CHICKPEA STEW WITH COD AND SPINACH

Ref. 36005 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg



## HOMEMADE MIGAS

Ref. 01128 | 🌡️ -18° | 2kg

📦 2 x 2kg



## MICHIRONES

Ref. 02053 | 🌡️ 0° a 4° | 1kg

📦 6 x 1kg





# 04 GRATIN

## **The perfect finish, cooked to perfection.**

Our gratin dishes combine familiar recipes with production processes designed to guarantee consistency, food safety and operational profitability.

Lasagnas made with tasty fillings and creamy béchamel sauce, or vegetables that balance texture, sauce and gratin. Recipes based on quality ingredients, selected meats and special sauces, cooked to achieve that comforting flavour reminiscent of traditional cuisine.



## LASAGNE BOLOGNESE

Ref. 11009 | 🌡️<sup>c</sup> -18° | 📦 3 x 2kg



## HAKE LASAGNE

Ref. 11013 | 🌡️<sup>c</sup> -18° | 📦 3 x 2kg



## VEGETABLE LASAGNE

Ref. 11012 | 🌡️<sup>c</sup> -18° | 📦 3 x 2kg



## AUBERGINES STUFFED WITH MEAT

Ref. 11034 | 🌡️ -18° | 6uds

📦 3 x 6uds | 🏠 8 x 7



## AUBERGINES STUFFED WITH SEAFOOD

Ref. 11024 | 🌡️ -18° | 6uds

📦 3uds x 6uds | 🏠 8 x 7



# 05 OUR BAKERY

## **Traditional oven-baked dishes.**

We work with tasty fillings, selected meats and carefully prepared dough, baked until they reach the crispy, golden texture that characterises these traditional recipes. The result is a product that maintains the artisanal character of the traditional oven, but with the regularity and consistency required by large-scale distribution and the hospitality industry.





### MURCIAN MEAT PIE TAPA

Ref. 17110 | 🌡️<sup>c</sup> -18° | 📦 120uds

Ref.17109 | 🌡️<sup>c</sup> -18° | 📦 100uds



### CRISPY PORK CHEEK, BOLETUS AND TRUFFLE

Ref. 11211 | 🌡️<sup>c</sup> -18° | 36uds

📦 8 x 7



### MINI MURCIAN MEAT PIE

Ref. 17102 | 🌡️<sup>c</sup> -18° | 48 a 56gr

📦 4kg | 6cm | 📦 8 x 7



# MURCIAN MEAT PIE

The essence of the Region of Murcia, ready to conquer any market. We offer distributors the most emblematic flavours of our land, transforming classics into profitable solutions. A traditional recipe with its unmistakable spiral puff pastry, golden and crispy, made using the artisanal technique that gives it its characteristic shape.

## MURCIANMEAT PIE

Ref. 17111 | 🍴 -18° | 250-270gr

📦 30uds | 13cm | 🏠 8 x 7



## HALF-MOON PASTRY

Ref. 17150 | 🌡️ -18°

📦 130gr x 72uds | 🏠 8 x 7



## ROUND PASTRY

Ref. 17156 | 🌡️ -18° | 250 a 260gr

📦 36uds | 13cm | 🏠 8 x 7



**PUFF PASTR  
PASTRY**

Ref. 17152 | 🌡️ -18°

📦 125gr x 72uds | 🏠 8 x 7



**FAMILY-SIZED PASTRY**

Ref. 17271 | 🌡️ -18° | 1,2kg

📦 6 x 1,2kg | 30cm | 🏠 8 x 7



## SQUARE HAM AND CHEESE PASTRY

Ref. 17400 | 🍴<sup>c</sup> -18° | 150 a 160gr

📦 30uds | 12 x 12cm | 🏠 8 x 4



## ARTISAN DOUGHNUTS

Ref. 04035 | Indiv | 2kg

📦 6 x 2kg | 🏠 6 x 7

Ref. 04045 | Bolsa | 12uds

📦 15 x 12uds | 🏠 6 x 7



## SMALL HAM AND CHEESE PIZZA

Ref. 17005 | 🍷 -18° | 110gr

📦 36uds | 12cm | 🏠 8 x 7



## HAM AND CHEESE PIZZA BREAD

Ref. 17006 | 🍷 -18° | 150 a 160gr

📦 24uds | 23cm | 🏠 8 x 7





### CARBONARA

Bacon, mushrooms, caramelised onions, carbonara cream with Pecorino Romano cheese.

Ref. 11217 | 🌡️ -18°

📦 8uds | 🏠 8 x 7



### YORK CHEESE

Cooked ham, Parmesan, mozzarella and tomato.

Ref. 11216 | 🌡️ -18°

📦 8uds | 🏠 8 x 7



### BARBECUE

Roast chicken, bacon, mustard sauce, red onion, mozzarella and tomato.

Ref. 11212 | 🌡️ -18°

📦 8uds | 🏠 8 x 7



### ATÚN

Atún, aceitunas negras, mozzarella y tomate.

Ref. 11213 | 🌡️ -18°

📦 8uds | 🏠 8 x 7



### FIVE CHEESES

Emmental, Gouda, mozzarella, cheddar, Italian cured cheese and tomato.

Ref. 11215 | 🌡️ -18°

📦 8uds | 🏠 8 x 7



### TARTUFATA

Serrano ham, mozzarella, truffle and tomato.

Ref. 11214 | 🌡️ -18°

📦 8uds | 🏠 8 x 7



### MARGARITA

Tomato and mozzarella.

Ref. 11200 | 🌡️ -18°

📦 8uds | 🏠 8 x 7



### PEPPERONI

Spicy Italian salami, gorgonzola and mozzarella.

Ref. 11218 | 🌡️ -18°

📦 8uds | 🏠 8 x 7

# 06 CROQUETTES

**The most popular snack, adapted for professional service.**

Croquettes made with homemade-inspired recipes and a creamy texture that wins you over from the first bite. A versatile option for the Horeca channel that allows you to enrich your range of starters, tapas or portions, optimise kitchen times and always guarantee consistent results.




Six varieties that combine tradition and variety: ham, prawn, boletus and Parmesan, baked chicken, salmon and hake, and cod.








## HAM

Ref. 11020 | 30/50/80gr

 3kg |  -18° |  16 x 8




## PRAWN

Ref. 01023 | 30/50gr

 3kg |  -18° |  16 x 8

## BOLETUS AND PARMESAN

Ref. 01034 | 30/50/80gr

 3kg |  -18° |  16 x 8




## BAKED CHICKEN

Ref. 01022 | 30/50gr

 3kg |  -18° |  16 x 8

## SALMON AND HAKE

Ref. 01021 | 30/50/80gr

 3kg |  -18° |  16 x 8

## COD

Ref. 01032 | 30/50gr

 3kg |  -18° |  16 x 8





**NUEVACOCINA  
MEDITERRÁNEA**

[www.nuevacocinamediterranea.es/en](http://www.nuevacocinamediterranea.es/en)

[info@nuevacocinamediterranea.es](mailto:info@nuevacocinamediterranea.es) | 968 80 90 09