



We are Alvaro and Pablo, two brothers from Santander (Spain). Two years ago we had stable job outside of our region and now we produce canned fish. There is no turning back now, just illusion and sacrifice: hours and hours and then more hours. There are no secrets.

Artesanos Alalunga is much more than just a commercial brand. It is a family project, forged from the passion for gastronomy and the determination to offer the world the benefits of our coasts, in which canned fish from the Cantabrian Sea is preserved and captured using sustainable fishing techniques. These jewels that the ocean gives us every year are combined with highest quality natural ingredients which are cooked applying the most respectful techniques for the product in search of excellence in order to delight our demanding clients.

g Alalunga

CANNED FISH
FROM CANTABRIAN SEA

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Alalunga

CANNED FISH
FROM CANTABRIAN SEA



ALBACORE



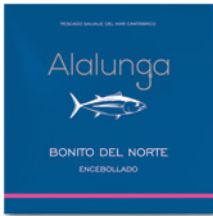
Albacore Belly
in Olive Oil



Albacore Tarantello
in Olive Oil



Albacore Loins
in Tomato Sauce



Albacore Loins with Onion
and Green Pepper



Albacore Loins
in Pickled Sauce



Albacore Chunks
in Spicy Olive Oil

HAKE



Hake
in Olive Oil



Hake
in Green Sauce



Hake Cheeks
in Olive Oil



Hake Cheeks
in Green Sauce

CUTTLEFISH



Cuttlefish
in its own ink

MACKEREL



Mackerel
in Pickled Sauce



Mackerel
in Olive Oil

SEABASS



Seabass
in Olive Oil



Seabass
with Pesto Sauce



Seabass with Garlic
and Cayenne Pepper



Seabass Belly
in Olive Oil