

# GÜEYUMAR GRILLED PRESERVES

OUR PRODUCTS





GüeyuMar Grilled Preserves are the product of Abel Alvarez's love for quality preserves and his obsession with innovation.

After many years of researching and testing, he has been able to preserve the seafood that he previously grilled on his grill, while impeccably maintaining its flavor, aroma and texture.

A complex, laborious and completely handmade process of searching for marine treasures, scents of suitable woods and oils of heavenly textures.

Sardines, razor clams, cockles, tuna, mussels ... products of the highest quality, grilled and later preserved, that turn opening a can into a delicious meal with a taste of the sea and GüeyuMar's embers.



CONSERVAS GÜEYUMAR  
PLAYA DE VEGA, 84  
33560 RIBADESELLA - ASTURIAS

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# GRILLED SARDINE TAILS

Sardine tails from Asturias or Rias Baixas, depending on the season. Cut by hand, grilled with holm oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil, a smooth and high-quality oil that does not detract any attention from the Sardine.

## INGREDIENTS

Sardine Tails (*Sardina pilchardus*)  
Origin: Spain,  
Extra virgin olive oil (27%) and salt.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	949 Kj / 228 Kcal.
Fats	15,0 g.
of which saturates	3,5 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	24 g.
Salt	2 g.







Las aventuras de una  
**sardina** en las brasas de  
Güeyumar

CONSERVAS BRASEADAS

Bye Bye baby

¡HOLA!

ACAMPADA LETAL

Bye Bye baby

?

OH-OH

A LA PLAYA

¡VIVA LA AMISTAD!

BECAUSE I'M HAPPY! HAPPY!



# GRILLED SARDINE LOINS

Sardine loins from Asturias or Rias Baixas, depending on the season. Cut by hand, grilled with holm oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil, a smooth and high-quality oil that does not detract attention from the sardine.



## INGREDIENTS

Sardine Tails (Sardina pilchardus)  
Origin: Spain,  
Extra virgin olive oil (27%) and salt.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	949 Kj / 228 Kcal.
Fats	15,0 g.
of which saturates	3,5 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	24 g.
Salt	2 g.





La travesía del Naufrago



Las aventuras de una sardina en las brandas



CONSERVAS  
BRASEADAS  
QUE VUMAN



BLA BLA  
BLA BLA



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# MARINATED GRILLED SARDINES

Large Sardines from Asturias o Rías Baixas, depending on the season, grilled with holm oak wood and preserved in marinade with "Arbequina Torre Canena" Extra Virgin Olive Oil, apple cider vinegar a aromatics.

## INGREDIENTS

Sardine (Sardina pilchardus)

Origin: Spain,

Marinade (extra virgin olive oil, vinegar, onion and spices)

## ALLERGENS

Fish

## AVAILABLE FORMATS

Tails (Net weight: 150g / Drained Net Weight: 105g)

Loins (Net weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	908 Kj / 218 Kcal.
Fats	14,0 g.
of which saturates	4,0 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	23 g.
Salt	1,8 g.



LAS SARDINAS  
FOGOSAS!

LAS AVENTURAS DE UNA SARDINA EN LAS BRASAS

CONSERVAS BRASEADAS

ESCABECHE





# SPICY MARINATED GRILLED SARDINES

Large Sardines from Asturias or Rias Baixas, depending on the season. Grilled with holm oak wood and preserved in slightly spicy marinade, with "Arbequina Torre Canena" Extra Virgin Olive Oil, habanero pepper, apple cider vinegar and aromatics.

## INGREDIENTS

Sardine tails (Sardina pilchardus)  
Origin: Spain,  
Marinade (extra virgin olive oil, vinegar, onion, paprika and spices)  
Habanero pepper.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Tails (Net weight: 150g / Drained Net Weight: 105g)  
Loins (Net weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	908 Kj / 218 Kcal.
Fats	14,0 g.
of which saturates	4,0 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	23 g.
Salt	1,8 g.



# LAS SARDINAS FOGOSAS!



LAS AVENTURAS DE UNA SARDINA EN LAS BRASEAS

PICANTE

CONSERVAS BRASEADAS EN ESCABECHE





# GRILLED TUNA BLACK LOIN

Wild Almadraba red Tuna. High-quality black or high loin grilled with holm oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.

## INGREDIENTS

Red Tuna High Loin (Thunnus thynnus)  
Origin: Spain,  
Extra virgin olive oil (27%) and salt

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1753 Kj / 423 Kcal.
Fats	37 g.
of which saturates	11 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	23 g.
Salt	0,78 g.







## GRILLED WHITE TUNA LOIN

Wild Almadraba red Tuna. High-quality white or low loin grilled with holm oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.



## INGREDIENTS

Red Tuna Low Loin (*Thunnus thynnus*)  
Origin: Spain,  
Extra virgin olive oil (27%) and salt

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1753 Kj / 423 Kcal.
Fats	37 g.
of which saturates	11 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	23 g.
Salt	0,78 g.







# GRILLED TUNA MORMO

Wild Almadraba red Tuna. A high-quality mormo (lower neck cut) grilled with holm oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.

## INGREDIENTS

Red Tuna mormo (*Thunnus thynnus*)  
Origin: Spain,  
Extra virgin olive oil (27%) and salt.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1753 Kj / 423 Kcal.
Fats	37 g.
of which saturates	11 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	23 g.
Salt	0,78 g.







# GRILLED TUNA MORRILLO

Wild Almadraba red Tuna. A high-quality morrillo (higher neck thick cut) grilled with holm oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.

## INGREDIENTS

Red Tuna morrillo (*Thunnus thynnus*)  
Origin: Spain,  
Extra virgin olive oil (27%) and salt

## ALLERGENS

Fish

## AVAILABLE FORMATS

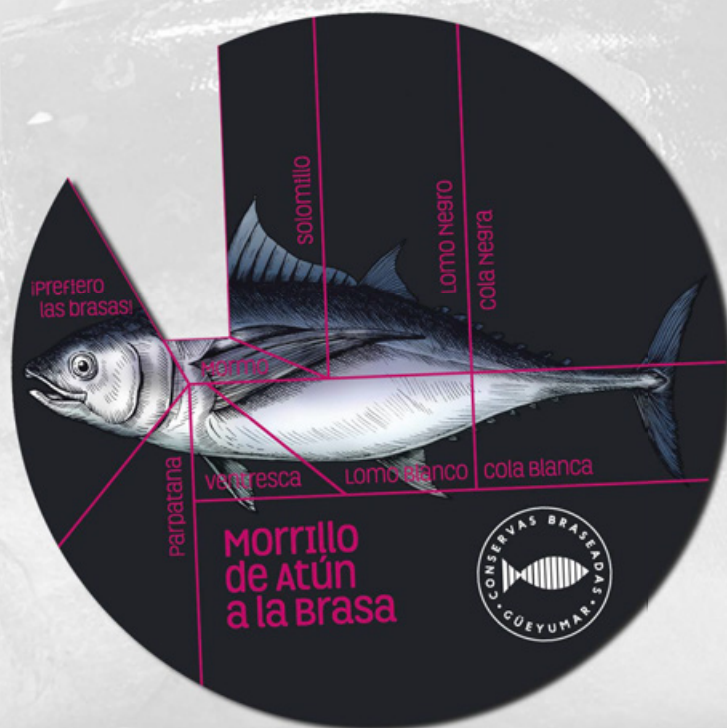
Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1753 Kj / 423 Kcal.
Fats	37 g.
of which saturates	11 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	23 g.
Salt	0,78 g.







# GRILLED TUNA BELLY

Wild Almadraba red Tuna. A high-quality belly (Ventresca) grilled with holm oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.

## INGREDIENTS

Red Tuna Belly (Thunnus thynnus)  
Origin: Spain,  
Extra virgin olive oil (27%) and salt.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1753 Kj / 423 Kcal.
Fats	37 g.
of which saturates	11 g.
Carbohydrates	0 g.
of which sugars	0 g.
Proteins	23 g.
Salt	0,78 g.







# GRILLED MUSSELS

Grilled with dry eucalyptus wood, which produces a perfect smoky touch, and preserved in a marinade consisting of "Arbequina Torre Canena" Extra Virgin Olive Oil and aromatic apple cider vinegar.

## INGREDIENTS

Mussels (*Mytilus edulis*)

Origin: Spain,

Marinade (extra virgin olive oil, vinegar, onion, paprika and spices). Salt

## ALLERGENS

Fish

## AVAILABLE FORMATS

10/11 Pieces (Net Weight: 185g / Drained Net Weight: 105g)

14/16 Pieces (Net Weight: 185g / Drained Net Weight: 90g)

20/24 Pieces (Net Weight: 185g / Drained Net Weight: 95g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	610 Kj / 145 Kcal.
Fats	6,50 g.
of which saturates	1,30 g.
Carbohydrates	4,10 g.
of which sugars	0,00 g.
Proteins	18,00 g.
Salt	1,40 g.





¿¿PUEDO VOLAR!!



MEJILLONES  
A LA BRASA



# GRILLED SQUID IN ITS INK

Squid in its ink with a slight ember touch and a spectacular dense but delicate ink sauce. An out-of-this-world preserve.

## INGREDIENTS

Squid (*Loligo vulgaris*)  
Origin: Spain,  
Ink sauce (squid ink, onion,  
pepper and fish fumet). Salt

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 160g / Drained Net Weight: 90g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	355 Kj / 84 Kcal.
Fats	2,58 g.
of which saturates	0,50 g.
Carbohydrates	2,89 g.
of which sugars	1,40 g.
Proteins	12,41 g.
Salt	1,48 g.



SCORE 02503

PLAYER 1 UP

CREDITS 



VEGA GAMES © 2019

# Calamar

DE OTRO PLANETA



CALAMARES EN SU TINTA A LA BRASA



# GRILLED OCTOPUS

Cantabrian octopus weighing less than 2kg, cut by hand into large pieces and grilled. Preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.

## INGREDIENTS

Squid (*Loligo vulgaris*)

Origin: Spain,

Ink sauce (squid ink, onion, pepper and fish fumet). Salt

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 160g / Drained Net Weight: 90g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	510 Kj / 121 Kcal.
Fats	3,5 g.
of which saturates	0,7 g.
Carbohydrates	0,5 g.
of which sugars	0 g.
Proteins	22,0 g.
Salt	1,3 g.





DESINSTRUCCIONES  
PARA  
ABRAZAR:

①  
NO ABRAZAR  
A NADIE  
IRASCIBLE

②  
NO ABRACES  
AL ENEMIGO

③  
NO ABRACES  
A GENTE DE  
MAL HUMOR

## EL PULPO ABRASADO

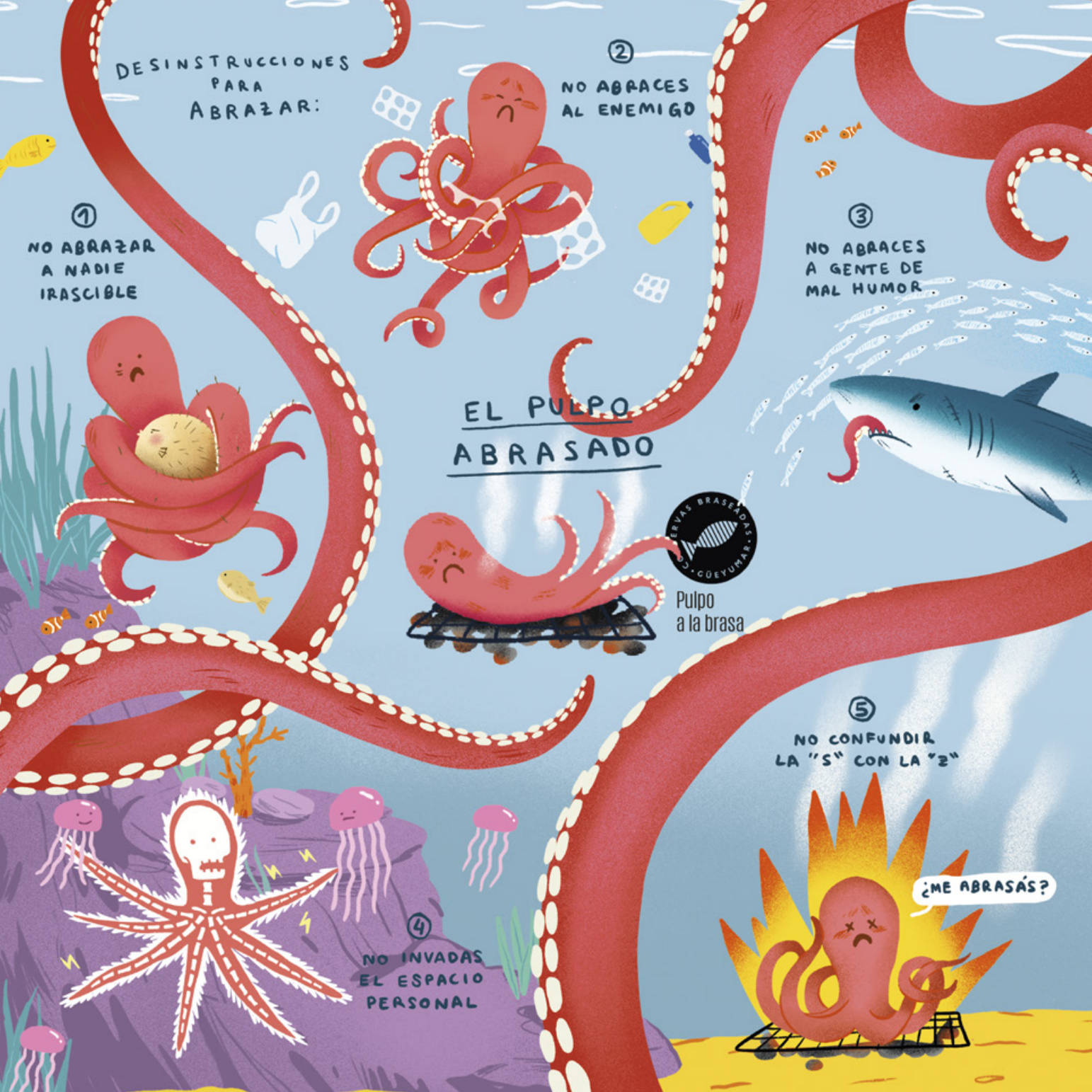


Pulpo  
a la brasa

⑤  
NO CONFUNDIR  
LA "S" CON LA "Z"

¿ME ABRASÁS?

④  
NO INVADAS  
EL ESPACIO  
PERSONAL



# GRILLED RAZOR CLAMS

Razor clams collected in the artisanal way to avoid sand and long-lasting depuration. Grilled with birch, beech and oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.

## INGREDIENTS

Razor clams (*Ensis magnus*)  
Origin: Spain,  
Extra Virgin Olive Oil (27%). Salt

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 82g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	623 Kj / 147 Kcal.
Fats	2,1 g.
of which saturates	0 g.
Carbohydrates	9,8 g.
of which sugars	0 g.
Proteins	22,0 g.
Salt	1,5 g.





**LA MAÑANA ARRANCABA MAL PARA  
LAS NAVAJAS. LAS BANDADAS GRAZNABAN  
MALAS PALABRAS. LA MAR SALADA RAMPABA  
LAS PLAYAS. MAS PARA MÁS MAL,  
LAS BRASAS YA ANARANJABAN.  
-¡VAYA VAYA...! -HABLABAN LAS DAMAS MÁS  
ACABADAS-. LAS BRASAS ASAN RANAS,  
CABRAS, CASTAÑAS, ¡HASTA CALAMAR! ¡MAS  
NAVAJAS JAMÁS! LA DAMA MÁS MALVADA, CLAMA:  
-¡ASAD A LAS NAVAJAS! ¡ASAD A LAS NAVAJAS!**

NAVAJAS A LA BRASA / CONSERVAS BRASEADAS GÜEYUMAR

**¡NAVAJAS ASADAS A LAS BRASAS! ¡CARNAVAL  
PARA LA PANZA! LAS MASAS BRAMAN:  
-¡NAVAJAS A LAS BRASAS,  
NAVAJAS A LAS BRASAS! VAYA DAMAS TAN  
MALVADAS, ASAR A LAS NAVAJAS... ¡HALA!  
CANTAD ALABANZAS A LAS AMADAS NAVAJAS!**



# XXL CHARGILLED COCKLES

Noia's Cockles. Grilled with birch, beech and oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.



## INGREDIENTS

Cockles (Cerastoderma edule)  
Origin: Spain,  
Extra Virgin Olive Oil (27%).  
Salt and habanero pepper.

## ALLERGENS

Fish

## AVAILABLE FORMATS

28-35 pieces Giant (Net Weight: 140g / Drained Net Weight: 70g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	700 Kj / 166 Kcal.
Fats	5,9 g.
of which saturates	1,1 g.
Carbohydrates	6,6 g.
of which sugars	0 g.
Proteins	22,0 g.
Salt	1,5 g.





Producción por  
CONSERVAS BRASEADAS  
GÜEYMAR PLAYA DE VEGA

HOLA,  
BERBERECHO



XXL

SOY  
BRASA



# LARGE CHARGRILLED COCKLES

Noia's Cockles. Grilled with birch, beech and oak wood and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil.



## INGREDIENTS

Cockles (*Cerastoderma edule*)  
Origin: Spain,  
Extra Virgin Olive Oil (27%).  
Salt and habanero pepper.

## ALLERGENS

Fish

## AVAILABLE FORMATS

40-50 pieces Medium (Net Weight: 140g / Drained Net Weight: 70g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	700 Kj / 166 Kcal.
Fats	5,9 g.
of which saturates	1,1 g.
Carbohydrates	6,6 g.
of which sugars	0 g.
Proteins	22,0 g.
Salt	1,5 g.







BÁRBAROS BERBERES  
LAS BRASAS



# GRILLED TUNA PATE

Pate prepared with Albacore Tuna loin (Thunnus alalunga), grilled, mashed and mixed with nori seaweed and "Arbequina Torre Canena" Extra Virgin Olive Oil.



## INGREDIENTS

Albacore Tuna (60%), (Thunnus alalunga, origin: Spain), extra virgin olive oil (27,5%), water, nori seaweed, cyclodextrin and salt.

Origin: Spain.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 69g)

## NUTRITIONAL INFORMATION

(PER100G)

Energy	1391 Kj / 336 Kcal.
Fats	29,0 g
of which saturates	4,8 g
Carbohydrates	2,1 g
of which sugars	0 g
Proteins	17 g.
Salt	2,1 g.







MUNDO  
**NEWS**

# EL BONITO: ÚLTIMA VÍCTIMA DEL «TRITURADOR» DE ASTURIAS

**LOS TRITURADORES  
hasta lograr un  
EXQUISITO PATÉ**

El insaciable asesino no se conforma con brasearlos. Ahora da otra vuelta de tuerca y machaca a sus víctimas hasta convertirlas en paté. Esto no parece tener fin.



# GRILLED RED TUNA PATE

Pate prepared with wild Almadraba Red Tuna, grilled with holm oak wood, mashed and mixed with nori seaweed and "Arbequina Torre Canena" Extra Virgin Olive Oil.



## INGREDIENTS

Red Tuna (60%), (Thunnus thynnus, origin: Spain), extra virgin olive oil, water, nori seaweed, cyclodextrin and salt.

Origin: Spain.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 69g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1424 Kj / 344 Kcal.
Fats	29,0 g
of which saturates	5,6 g
Carbohydrates	0 g
of which sugars	0 g
Proteins	21 g.
Salt	1,1 g.





**DAILY  
WORLD**

# EL "TRITURADOR" DE ASTURIAS: EL TERROR DE LOS ATUNES

**¡¡NO CESAN  
SUS ATAQUES!!!**



Ya hay nuevas víctimas del archiconocido "Triturador de Asturias": los atunes. Se sospecha que podría estar actuando con la ayuda de otra persona. El modus operandi se repite: los capturan, los tritura y los brasea.



# GRILLED RED SARDINE PATE

Pate prepared with Sardines from Asturias or Rias Baixas, depending on the season, grilled with holm oak wood, mashed and mixed with nori seaweed and "Arbequina Torre Canena" Extra Virgin Olive Oil.



## INGREDIENTS

Sardine (76%), (Sardina pilchardus, origin: Spain), extra virgin olive oil (16,5%), water, nori seaweed, cyclodextrin and salt.

Origin: Spain.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 69g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1930 Kj / 336 Kcal.
Fats	31,0 g
of which saturates	6,1 g
Carbohydrates	0 g
of which sugars	0 g
Proteins	15 g.
Salt	2 g.



**CASOS**  
INSÓLITOS



VUELVE EL "TRITURADOR DE ASTURIAS":

# ENCUENTRAN SARDINAS TRITURADAS EN ASTURIAS



**EL MÓVIL PODRÍA SER HACER PATÉ**

El ya conocido como "Triturador de Asturias" no conoce límite alguno: brasea y tritura a sus víctimas sin remordimiento. Las sardinas se unen a la —tristemente larga— lista de víctimas.

# ASSORTMENTS OF PATES

Our three fish pates, sardines, tuna and albacore tuna, in a pack of 3 cans.



## INGREDIENTS

### SARDINE PATE.

Sardine (76%), (Sardina pilchardus, origin: Spain), Extra Virgin Olive Oil (16,5%), water, nori seaweed, cyclodextrin and salt.

### RED TUNA PATE.

Red Tuna (60%), (Thunnus thynnus, origin: Spain), Extra Virgin Olive Oil, water, nori seaweed, cyclodextrin and salt.

### TUNA PATE.

Albacore Tuna (60%), (Thunnus alalunga, origin: Spain), Extra Virgin Olive Oil (27,5%), water, nori seaweed, cyclodextrin and salt.

Origin: Spain.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Triple format (Net weight: 69 x 3)





**CASOS**  
INSÓLITOS



VUELVE EL "TRITURADOR DE ASTURIAS":

## ENCUENTRAN SARDINAS TRITURADAS EN ASTURIAS



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MUNDO  
**NEWS**



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hasta lograr un  
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**DAILY  
WORLD**



## EL "TRITURADOR DE ASTURIAS": EL TERROR DE LOS ATUNES

**¡¡¡NO CESAN  
SUS ATAQUES!!!**



Ya hay nuevas víctimas del archiconocido "Triturador de Asturias": los atunes. Se sospecha que podría estar actuando con la ayuda de otra persona. El *modus operandi* se repite: los captura, los tritura y los brasea.

# GRILLED ELVERS

Captured Elvers in "Ribadesella" with a light grilled touch from the Gueyumar's kitchen which maintains the attention of the product, canned in "Arbequina Torre Canena" Extra Virgin Olive Oil.



## INGREDIENTS

Elvers (60%), (Anguilla anguilla, origin: Spain), extra virgin olive oil (27%), and salt.

Origin: Spain.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 110g / Drained Net Weight: 50g)

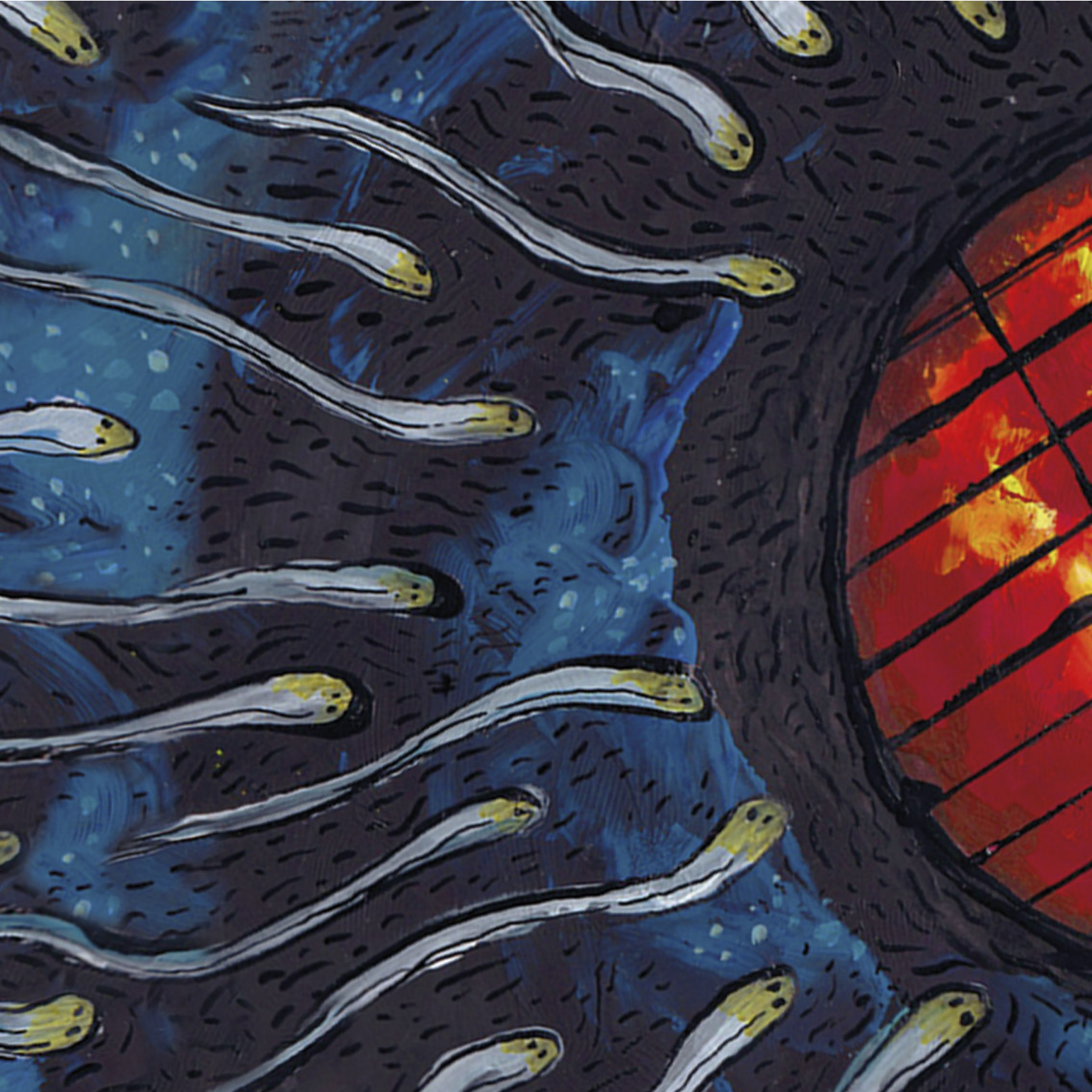
## NUTRITIONAL INFORMATION

(PER 100G)

Energy	803 Kj / 194 Kcal.
Fats	15,0 g
of which saturates	3,4 g
Carbohydrates	0,5 g
of which sugars	0,5 g
Proteins	14 g.
Salt	3,3 g.









# CHARGRILLED ALBACORE TUNA

Fishery product made of Albacore Tuna (Thunnus alalunga) previously grilled and preserved in "Arbequina Torre Canena" Extra Virgin Olive Oil and sterilized in a sealed metallic package.



## INGREDIENTS

Albacore Tuna (Thunnus alalunga, origin: Spain), extra virgin olive oil (27%), and salt.

## ALLERGENS

Fish

## AVAILABLE FORMATS

Single Format (Net Weight: 150g / Drained Net Weight: 105g)

## NUTRITIONAL INFORMATION

(PER 100G)

Energy	1753 Kj / 423 Kcal
Fats	37 g
of which saturates	11 g
Carbohydrates	0 g
of which sugars	0 g
Proteins	23 g.
Salt	0,78 g.



¿La fiesta de la brasa  
es aquí?



CONSERVAS GÜEYUMAR  
PLAYA DE VEGA, 84  
33560 RIBADESELLA - ASTURIAS

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