

BOQUERONES SOLEVANTE



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“Everyone in Spain has tried anchovies in vinegar at some point, but when the anchovy is truly good, the flavor you remember isn’t the vinegar’s—it’s the taste of the fish itself.”

**José Aurelio.
Our Father.**



Solevante Anchovies: Tradition and Passion for the Sea

Solevante Anchovies was born from a family involved in seafood preparation and distribution for three generations. Our grandfather began this journey with his stall at Elda Market, becoming a pioneer in importing English cod to our region and instilling the values of hard work, dedication, and respect for the product that still define us today.

Our father continued the legacy, deepening his craft knowledge and passing on his experience and passion to us. Today, we are three sisters who create and lead the company, crafting our anchovies in vinegar with tradition, dedication, and the true taste of the sea in every bite.



“EL BACALAO”

Our grandfather, Armando Payá, at his stall in Elda Market, was affectionately known as “El Bacalao.”



Artisans of the Sea

María, Ana, and Rocío Payá Úbeda are the three sisters who lead Boquerones Solevante, working hand in hand with our team every day. We believe excellence is achieved by knowing our product in depth, paying attention to every detail in its preparation, and maintaining close, honest relationships with our clients.



The Solevante Team

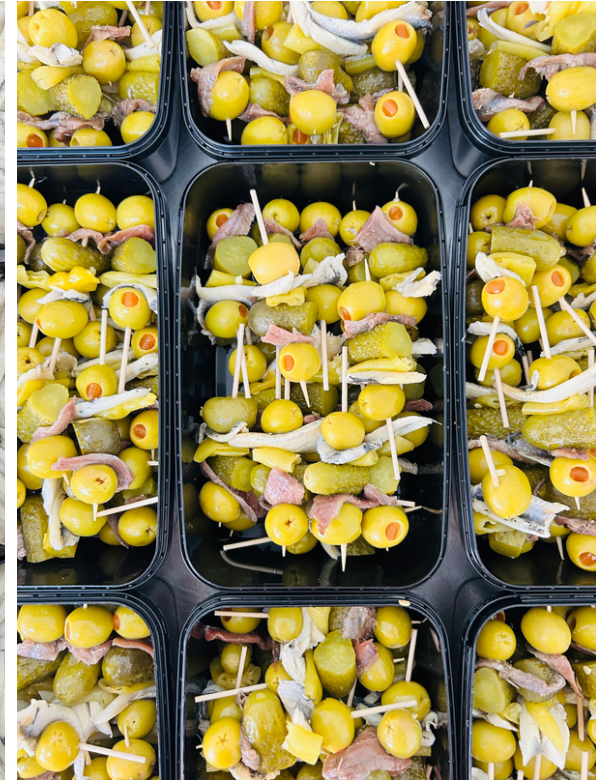
Our team of 11 people is an essential part of Boquerones Solevante. We are committed to local employment, ongoing training, and artisanal craftsmanship, which form the foundation of our quality. Every day, our team members bring dedication, experience, and care to every step of the process, ensuring our products maintain the excellence that defines us.

Our Products:

We are a company specializing in the production of semi-preserved fish, where tradition and quality go hand in hand. We prepare anchovies in vinegar, capellà torrat (roasted salted herring), gildas, and marinated herring, following artisanal methods that preserve the flavor, appearance, and texture of each product.

We take a flexible approach, adapting to each client's needs with various formats for both distribution and retail. We sell under our own brand and also offer private-label manufacturing for clients.

We use hermetically sealed containers to ensure better preservation once opened and to make storage and handling easier. Quality, tradition, and versatility are at the heart of our commitment.



White Anchovies in Vinegar

Our anchovies in vinegar are a premium product from Spain, made with carefully selected anchovies from the Cantabrian Sea.

We follow an artisanal preparation process using our family recipe to achieve a firm, meaty texture.

These anchovies are bright and beautifully presented, with an authentic fish flavor perfectly balanced by a subtle touch of vinegar. We offer outstanding quality at competitive prices.

Below, you can find the different formats available to suit every need.



LARGE FORMAT

2,5 KG

2 kg drained weight – ideal for bulk sales and the professional channel. For larger capacities, please see our bigger format options.



MEDIUM FORMATS

400-600-800 G

280 g, 500 g, and 650 g drained weight – ideal for hospitality and retail. Practical, versatile formats with careful presentation and optimal preservation.



SMALL FORMAT

150 G

100 g drained weight – ideal for retail. Practical and attractive, perfect for the shelf and for individual consumption. Maintains quality and freshness.



OUR GILDAS

LA VASCA

A piece of salted anchovy, a piece of marinated anchovy, two red pepper–stuffed olives, a pickle, and a sweet piparra pepper with a hint of garlic.

LA CLÁSICA

Sweet piparra pepper with a hint of garlic, and olives stuffed with salted anchovies.



LARGE FORMAT

23-25 UNITS



MEDIUM FORMAT

10/12 UNITS



SMALL FORMAT

6 UNITS





HORECA FORMAT

800 G

500 g drained weight – ideal format for hospitality and restaurants, designed for practical kitchen use and optimal product preservation.



RETAIL FORMAT

100 G

75 g drained weight – small format, perfect for individual consumption, tapas, or convenient enjoyment at home.



Capellà Torrat

Capellà Torrat is one of the most authentic flavors of Alicante province. Made from small, salted, and carefully dried cod, following Mediterranean tradition, it develops a distinctive texture and flavor.

We roast it over an open flame to enhance its aroma, flake it carefully, and preserve it in a balanced blend of olive and sunflower oil, ready to serve.

In Alicante, it is commonly enjoyed in tomato salads with olives, though its versatility makes it perfect for toasts, turnovers, flatbreads, or as a special touch in creative dishes.

A simple, intense, and deeply local delicacy.



MARINATED HERRING

Our marinated herring is prepared using a special family recipe that enhances the flavor and texture of this prized fish. After preparation, it is carefully seasoned and left to rest in brine for 24 hours, allowing the flavors to meld and reach perfect balance.

Once marinated, it is packed in sunflower oil, ready to enjoy. We offer various formats tailored to our clients' needs, making it convenient for both hospitality and home use.

LARGE FORMAT

2,5 KG

2 kg drained weight tub – ideal for bulk sales and the professional channel. Made with large, meaty herring fillets of excellent quality and appearance.

OTHER FORMATS

800 - 600 G

650 g and 500 g drained weight tubs – designed for hospitality and retail. Practical formats that preserve product quality and showcase their large, appetizing fillets.



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