



A stylized, dark blue silhouette of an octopus is positioned in the upper right corner of the image, its tentacles extending downwards and outwards.

OUR OCTOPUS IS UNIQUE



La Alondra Seafood is a hallmark of excellence, committed to quality, respect for the product, and the preservation of artisanal fishing methods.

Every day, our experts hand-select octopus at the source, ensuring that no specimen exposed to sunlight or soaked in water reaches our facilities. Only the finest are chosen—undersized specimens are respectfully returned to the sea.

OUR FISHING METHODS HONOR THE MARINE ENVIRONMENT: WE EMPLOY TRADITIONAL POTS AND TRAPS (NASAS), A TECHNIQUE PASSED DOWN THROUGH GENERATIONS, WHICH ALLOWS US TO MAINTAIN THE ECOLOGICAL BALANCE OF THE OCEAN.

To guarantee an authentic and exceptional octopus, we follow a process that fuses tradition and precision at every stage:

» Selection of the finest octopus

We fish from small boats because we are true artisans of the sea. Our octopus is frozen within 8 hours of capture, ensuring optimal freshness and integrity.

» Manual cleaning and preparation

Every step is carried out by hand, ensuring that each specimen is treated with the utmost care and attention to detail.

» Expertly controlled cooking

Our method, perfected over years of culinary craftsmanship, is tailored to achieve the ideal texture: tender, yet firm and juicy.



OCTOPUS OF HIGH CULINARY VALUE

Thanks to our meticulous selection and double-cooking process, our octopus has become a culinary benchmark in distinguished kitchens.

A time-honored family recipe ensures each piece possesses a firm, juicy, and stable texture with a rich, profound flavor that elevates every gastronomic experience.

Moreover, all our octopus carries the Japan Quality Seal—the world's most prestigious grading standard—guaranteeing perfect texture, pure flavor, and flawless presentation.

A FAMILY RECIPE PASSED DOWN FROM GENERATION TO GENERATION SINCE 1956.

We cook our octopus with great care and dedication, following a traditional family recipe handed down since 1956. This recipe transforms our cooked octopus into a culinary experience that fuses heritage and flavor with artisanal excellence.



Our secret

THE DOUBLE- COOKING TECHNIQUE

We begin with a traditional water and bay leaf boil, infusing each octopus with a subtle aromatic essence.

But the true alchemy occurs during the second cooking, where the octopus reaches its full potential and gains extended shelf life.

This oven-based step is crucial—it provides the perfect doneness, preserving consistency in texture, flavor, and quality.

All our octopus is also pasteurized at 90°C after packaging, enhancing its shelf life and making it ready to heat via microwave, water bath, grill, or pan.

For superior preservation, we also offer ultra-frozen octopus, flash-frozen with liquid nitrogen to -70°C in just 20 minutes—maintaining texture with no compromise.



OCTOPUS FROM DAKHLA, THE WORLD'S PREMIER FISHING GROUND

Our octopus is sourced from the coastal waters of Western Sahara, between Dakhla (Morocco) and Nouadhibou (Mauritania)—FAO Zone 34.

This legendary fishery offers unmatched hydro-climatic conditions, ideal for the development of top-grade octopus.

Moroccan octopus—particularly from Dakhla—is renowned for its remarkable quality and consistency.



TRADITIONAL COOKED OCTOPUS

We have remained faithful to the same artisanal cooking process for over half a century:

- » We cook the octopus at precisely controlled temperatures for a firm, tender, and juicy bite..
- » We cool and allow it to rest, locking in natural juices and achieving a settled structure.
- » Finally, we portion, vacuum-seal, and gently pasteurize the product.

This process ensures the skin remains intact and preserves that homemade, authentic flavor.

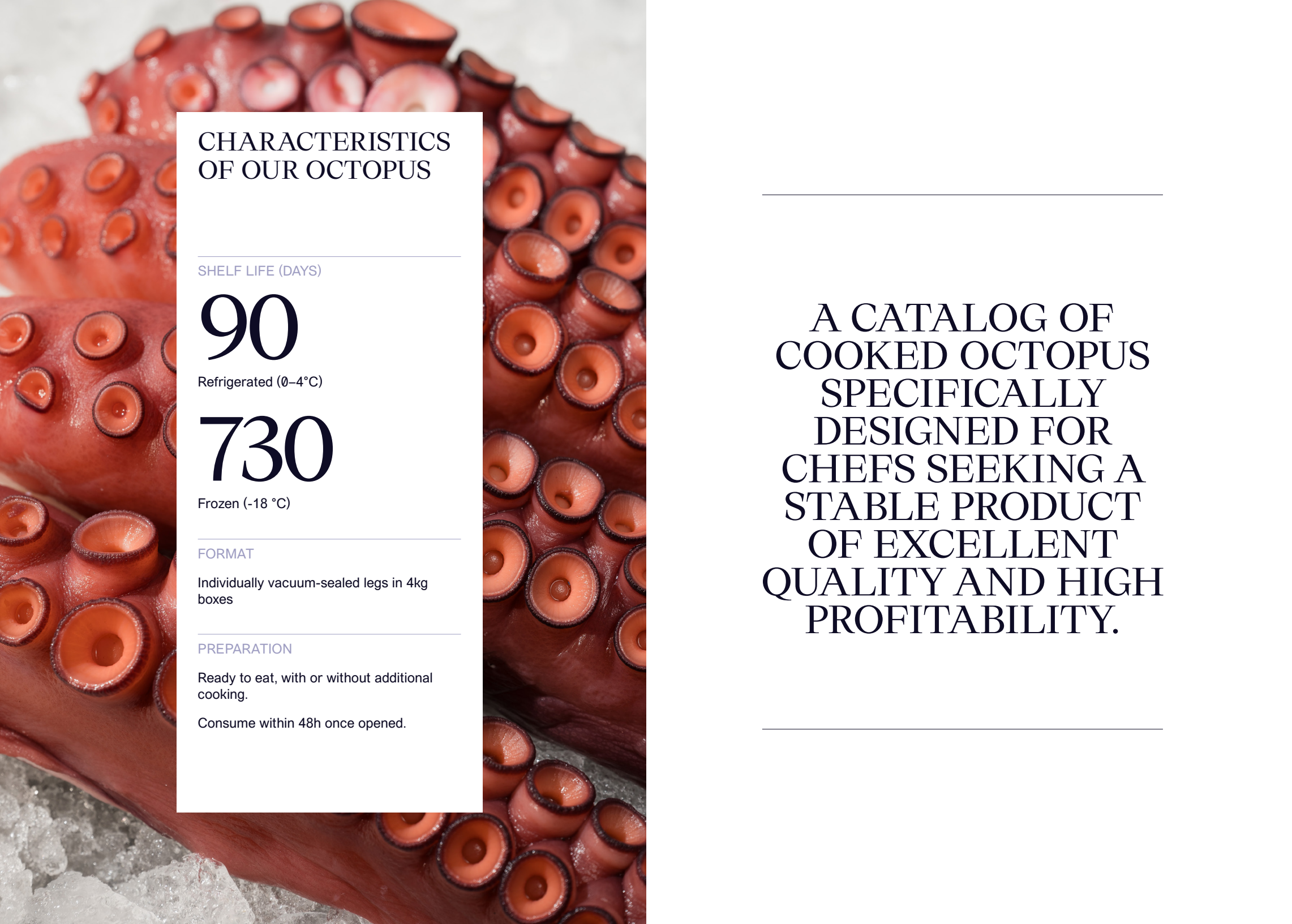
COOKED OCTOPUS IN ITS OWN JUICE

We prepare our octopus using our exclusive cooking method in its own juice, carefully attending to every detail to preserve its essence and authentic flavor.

- » We cut and pack the octopus with care, then slowly cook it at a controlled temperature, allowing it to release its natural juices and maintain a tender, juicy texture.
- » During this unique, one-time cooking process, a gentle pasteurization takes place, ensuring food safety without altering its qualities.
- » After cooking, we let it cool and rest, allowing the meat to absorb its own flavor and reach its optimal quality.

Our octopus is presented solely in its own juice—intense and delicious—without additives or preservatives, 100% natural.





CHARACTERISTICS OF OUR OCTOPUS

SHELF LIFE (DAYS)

90

Refrigerated (0–4°C)

730

Frozen (-18 °C)

FORMAT

Individually vacuum-sealed legs in 4kg boxes

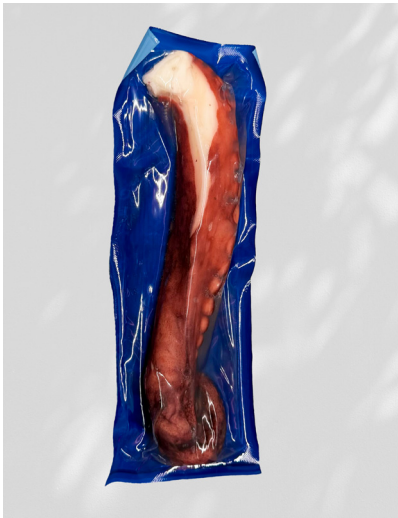
PREPARATION

Ready to eat, with or without additional cooking.

Consume within 48h once opened.

A CATALOG OF
COOKED OCTOPUS
SPECIFICALLY
DESIGNED FOR
CHEFS SEEKING A
STABLE PRODUCT
OF EXCELLENT
QUALITY AND HIGH
PROFITABILITY.

TRADITIONAL
OCTOPUS LEG



DOUBLE
TRADITIONAL
OCTOPUS LEG



4 OCTOPUS
LEGS IN
THEIR OWN
JUICES



WHOLE
COOKED
OCTOPUS
AND HALVES



FROZEN

TRADITIONAL

ITEM	PRESENTATION	BOX WEIGHT	BOXES PER PALLET
2 TRADITIONAL OCTOPUS LEGS 200-300	17 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG 150-210	22 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG 210-280	17 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG 280-360	13 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG +360	10 units/box	Approx. 4 Kg	128
TRADITIONAL WHOLE OCTOPUS T5 (APPROX. 800-1200)	4 units/box	Approx. 4 Kg	128
TRADITIONAL WHOLE OCTOPUS T6 (APPROX. 500-800)	6 units/box	Approx. 4 Kg	128
TRADITIONAL WHOLE OCTOPUS T7 (APPROX. 300-500)	10 units/box	Approx. 4 Kg	128

IN ITS OWN JUICE

ITEM	PRESENTATION	BOX WEIGHT	BOXES PER PALLET
2 OCTOPUS LEGS IN ITS OWN JUICE 200-300	17 units/box	Approx. 4 Kg	128
1 OCTOPUS LEG IN ITS OWN JUICE 140-210	22 units/box	Approx. 4 Kg	128
1 OCTOPUS LEG IN ITS OWN JUICE 210-280	17 units/box	Approx. 4 Kg	128
1 OCTOPUS LEG IN ITS OWN JUICE 280-360	13 units/box	Approx. 4 Kg	128
4 LEGS IN ITS OWN JUICE T6	10 units/box	Approx. 4 Kg	128
4 LEGS IN ITS OWN JUICE T7	15 units/box	Approx. 4 Kg	128
HALF OCTOPUS T6 IN ITS OWN JUICE WITH HEAD (APPROX. 400-600)	8 units/box	Approx. 4 Kg	128
HALF OCTOPUS T7 IN ITS OWN JUICE WITH HEAD (APPROX. 250-400)	12 units/box	Approx. 4 Kg	128
WHOLE OCTOPUS IN ITS OWN JUICE T6 (APPROX. 800-1200)	4 units/box	Approx. 4 Kg	128
WHOLE OCTOPUS IN ITS OWN JUICE T7 (APPROX. 500-800)	6 units/box	Approx. 4 Kg	128

CHILLED

TRADITIONAL

ITEM	PRESENTATION	BOX WEIGHT	BOXES PER PALLET
2 TRADITIONAL OCTOPUS LEGS 200-300	17 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG 150-210	22 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG 210-280	17 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG 280-360	13 units/box	Approx. 4 Kg	128
1 TRADITIONAL OCTOPUS LEG +360	10 units/box	Approx. 4 Kg	128
TRADITIONAL WHOLE OCTOPUS T5 (APPROX. 800-1200)	4 units/box	Approx. 4 Kg	128
TRADITIONAL WHOLE OCTOPUS T6 (APPROX. 500-800)	6 units/box	Approx. 4 Kg	128
TRADITIONAL WHOLE OCTOPUS T7 (APPROX. 300-500)	10 units/box	Approx. 4 Kg	128

IN ITS OWN JUICE

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1 OCTOPUS LEG IN ITS OWN JUICE 210-280	17 units/box	Approx. 4 Kg	128
1 OCTOPUS LEG IN ITS OWN JUICE 280-360	13 units/box	Approx. 4 Kg	128
4 LEGS IN ITS OWN JUICE T6	10 units/box	Approx. 4 Kg	128
4 LEGS IN ITS OWN JUICE T7	15 units/box	Approx. 4 Kg	128
HALF OCTOPUS T6 IN ITS OWN JUICE WITH HEAD (APPROX. 400-600)	8 units/box	Approx. 4 Kg	128
HALF OCTOPUS T7 IN ITS OWN JUICE WITH HEAD (APPROX. 250-400)	12 units/box	Approx. 4 Kg	128
WHOLE OCTOPUS IN ITS OWN JUICE T6 (APPROX. 800-1200)	4 units/box	Approx. 4 Kg	128
WHOLE OCTOPUS IN ITS OWN JUICE T7 (APPROX. 500-800)	6 units/box	Approx. 4 Kg	128

SEA JEWELS PREMIUM CARPACCIO

Our octopus carpaccio puts the focus entirely on the product and its quality. Designed for the hospitality industry, it offers an elegant presentation and a practical format that simplifies kitchen operations. No chemical processes, no gimmicks: just selected octopus treated with technology that guarantees a firm texture and a perfect cut.

Octopus carpaccio (80g) – Chilled or Frozen

The luxury of simplicity. We select the finest specimens to offer a product with a silky texture and deep flavor. Slow-cooked to respect its natural juices and sliced with millimeter precision. It is the perfect canvas for a signature extra virgin olive oil and sea salt flakes.

Octopus roll for carpaccios (800-950g) – Frozen

High-quality octopus rolls, specially crafted for the HORECA channel. Cooked and compacted to facilitate a clean, uniform cut, they are ideal for slicing and preparing carpaccios with an impeccable presentation. A versatile, ready-to-use product that guarantees authentic flavor, firm texture, and excellent yield in professional kitchens.

Why choose our carpaccios?

- » **Clean Label:** Total transparency. Only natural ingredients, no preservatives or unnecessary additives. What you see is simply what you serve.
- » **Cold Pasteurization (HPP):** Safety and freshness uncompromised. Thanks to our high-pressure technology, we maintain nutrients, color, and original texture intact—without heat or chemicals.
- » **Mathematical Portioning:** Forget about waste and prep time. Each portion comes ready to plate at an exact weight, ensuring controlled costs and consistent margins for every service.
- » **Premium Flavor and Safety:** Maximum shelf life with the peace of mind of meeting the strictest food safety standards on the market. Pasteurización en Frío (HPP): Seguridad y frescura sin compromiso. Gracias a nuestra tecnología de alta presión, mantenemos intactos los nutrientes, el color y la textura original sin necesidad de calor ni químicos.

“More freshness, less waste. We optimize your inventory while delighting your customers.”

OCTOPUS CARPACCIO 80G



OCTOPUS ROLL FOR CARPACCIOS



OTHER OCTOPUS CUTS

In addition to our legs, whole octopuses, and carpaccio, we offer a selection of products with other octopus cuts specially designed for the HORECA channel.

This category includes diced legs, octopus heads, and octopus flaps—products that stand out for their versatility, flavor, and excellent culinary yield. Thanks to their texture and quality, they are ideal for a wide variety of traditional recipes as well as more innovative culinary preparations.

Octopus pieces – Chilled or frozen

Ideal for stews, rice dishes, and tapas, delivering the full flavor of octopus in a practical and highly competitive format. Made exclusively from octopus legs.

Octopus heads – Frozen

They stand out for their intense flavor and high culinary yield, making them suitable for both traditional cuisine and more avant-garde creations.

Octopus flaps – Frozen

Offering a unique texture and a culinary profile that is increasingly sought after in creative concepts and signature cuisine. A highly original way to feature octopus on your menu.

Our products are carefully selected and processed under strict quality controls, guaranteeing freshness, food safety, and a product tailored to the specific needs of every client.

ITEM	PRESENTATION	BOX WEIGHT	BOXES PER PALLET
FROZEN OCTOPUS CARPACCIO 100g	10 units / box	Approx. 1 Kg	240
OCTOPUS LEG CARPACCIO 80g	10 units / box	Approx. 0.8 Kg	240
FROZEN OCTOPUS LEG CARPACCIO 80g	10 units / box	Approx. 0.8 Kg	240
OCTOPUS ROLL FOR CARPACCIO	5 units / box	Approx. 4 Kg	128
CHOPPED OCTOPUS	6 units / box	Approx. 4 Kg	128
FROZEN PIECES OCTOPUS	6 units / box	Approx. 4 Kg	128
OCTOPUS HEADS	-	Approx. 15 Kg	48
FROZEN OCTOPUS FLAPS	5 units / box	Approx. 1 Kg	128

OCTOPUS FLAPS



OCTOPUS PIECES





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