

# NOMAD DISTRIBUTION

ABN 58 053 542 635

**NOMAD**

DISTRIBUTION p.l.  
FEASTS p.l.

Ph. 61 2 9453-2203  
Fx. 61 2 9453-2204



[sales@nomadfeasts.com.au](mailto:sales@nomadfeasts.com.au) [www.nomadfeasts.com.au](http://www.nomadfeasts.com.au)



## Product List 2011

**Phone & Voice Mail:**      61 2 8197 2024  
**Orders Fax:**                      61 2 8213 3261

# NOMAD DISTRIBUTION

ABN 58 053 542 635

## Fish Products/Cured

### SALAZONES GARRE

Mojama: **MOJAMA**, This is Yellow fin tuna loin, from Spain Salted and Air dried. We import only the highest quality from Tuna under 100kg. We Stock Extra which is the top graded quality (SP)

Roe: **Tuna Roe** Lightly salted and dried. (SP)



### La Boqueria

Anchovies: **Spanish White anchovies**, Marinated in vinegar and covered in oil 2kg Tray,

### Tinned Seafood

**RAZOR CLAMS** in natural brine 138g. tins (Spain)

**MEJILLONES** In Escabeche or in SALSA VIEIRA or in Escabeche hot (120g. Net)

**CALAMARI**: CALAMARI PIECES in ink & American sauce (120g. Net)

**OCTOPUS** : PULPO in garlic or American sauce (120g. Net)

**SEA SNAILS**: CARACOLAS de MAR (120g. Net)

**SMALL SCALLOPS**: ZAMBURIÑAS in American sauce (120g. Net)

**SARDINILLAS**: Small Sardines (120g. Net)

### Pujado-Salado

Mediterranean Anchovies

**Cantabric Extra Mediterranean Anchovies in Oil** - Pujado Solano  
Packaging: **700g.**

**Atlantic Anchovies in oil** - Pujado Solano  
Packaging: **700g. & 110g. retail pack**

# NOMAD DISTRIBUTION

ABN 58 053 542 635

**Cantabric Extra Mediterranean Anchovies in Oil** - Pujado Solano  
Packaging: **50g. Tin to be served in their TIN as TAPAS**

**Boquerones Mediterranean White Anchovies** - Pujado Solano  
Packaging: **50g. Tin to be served in their TIN as TAPAS**  
Packaging: **700g. Tub**

## **SALT CURED COD (Iceland) (Morhua)**

### **Wet Salted Cod**

*This Cod when desalted and re-hydrated has the texture and feel of fresh fish. A translucent flesh moist, perfect for all dishes where you would use fresh fish*

### **Bacalao Desmigado (Morhua)**

Strips irregular shapes about 5 g. to 7g. Salted, no bones (SP) (Desalting over 4 Hours in Cool room) Minimum average gain of 25% weight.

### **Bacalao Desmigado (50% Morhua 50% Molva)**

Strips irregular shapes about 5 g. to 7g. Salted, no bones (SP) (Desalting over 4 Hours in Cool room) Minimum average gain of 25% weight

### **DRY Salted Cod**

*Portuguese Style whole Bacalao, Skin on, Bones in*

## **Cured Meats/Deli Products**



### **Air Dried Chorizo:**

**Spanish Hot or Mild chorizo**, The best air dried chorizo, Authentic Spanish spices, the best pork meat and food lover's care produces an outstanding Chorizo.

### **Air Dried Chorizon:**

**Spanish Mild Large chorizo Natural Hog Middle Skin**

### **Air Dried Chorizito:**

**Spanish Mild chorizo 5cm long**

# NOMAD DISTRIBUTION

ABN 58 053 542 635

## From Cataluña:

**Fuet Anis- Spanish Salami:** **Catalonian Fuet**, The most delicious recipe from VIC in Catalonia, Australian high grade Pork, Fennel and spices. Aromatic salami. Mild only with a hint of pepper and a strong Fennel aroma.

**Petit Fuet - Spanish Salami:** **Petit (Small) Fuet**, Bite size, Spice blend recipe from Olot in Catalonia, Australian High grade Pork and Spanish spice blend. Aromatic salami. Sweet notes with hog casing, ready for the tapas plate.

**Fuet de Campo - Spanish Salami:** **Fuet in same style as Petit fuet**, thin long salami, Spice blend recipe from Olot in Catalonia, Australian High grade Pork and Spanish spice blend. Aromatic salami. Sweet notes with hog casing, ready for the tapas plate.

**Butifarra Blanca:** Butifarra is the most iconic small-good in Catalan cooking. The Blanca is a boiled small-good, that contains lean meat, high quality hard fat and spices. This can be consumed without cooking or grilled. It can include egg yolks or truffles depending in the season.

**Butifarra Negra:** Butifarra is the most iconic small-good in Catalan cooking. The Negra is a boiled small-good, that contains Jowl, Pig's cheek, high quality hard fat, pig's blood and spices. This can be consumed without cooking or grilled. It can also be used in the typical dish of Cataluña with beans and local mushrooms.

**Bull Negro:** Bull Negro is the largest of The Butifarra range. It is in a Hog's Skin and it has Pig's head, Heart, Tongue and Liver with spices and Pig's Blood. This also can be eaten uncooked, (it is also boiled salami) or it can be used in cooking as used in typical Catalonian cooking.

## From the rest of Spain

**Spanish Blood Sausage:** **Morcilla de Andalucía (Cebolla)**, the Spanish blood sausage, Onion, & Spices. Soft to the pallet, clean flavour with Back-fat, Spices and Pig's blood with a sweet note from the onion.

**Spanish Blood Sausage:** **Morcilla de Burgos (Arroz & Cebolla)**, the Spanish blood sausage, Spanish Rice, Onion, & Spices. Textured to the pallet, clean flavour with Back-fat, Spices and Pig's blood with a clean Spanish rice note and a slight sweet note from the onion.

**SALCHICHON:** A Large Salami, from the north of Spain, similar to the French Saucisson. Pork and black peppercorn aroma, with a hint of garlic.

# NOMAD DISTRIBUTION

ABN 58 053 542 635



## Chorizo Pamplona:

**Air cured Salami**, Imported from Spain the best blend of Paprika and High grade Australian Pork. A full flavoured paprika driven, traditional medium thickness salami. Mild (NOMAD)

It comes in 3 thicknesses: 45mm, 65mm and what we call giant 107mm

## Longaniza Blanca:

**Longaniza**, A classic horse shoe shape salami famous all over Spain, Australian High grade Pork and Spanish spices. Large Grind giving the salami a textured mouth feel, Aromatic salami. Natural casing, ready for the tapas plate.

## Longaniza Roja:

**Longaniza**, A classic horse shoe shape salami famous all over Spain, Australian High grade Pork and Spanish spices. Large Grind giving the salami a textured mouth feel, Sweet Paprika driven pallet notes, aromatic salami. Natural casing, ready for the tapas plate.

## Mallorcan Spread:

Two Sobrassadas: **Sobrassada de Mallorca Fresca** and **Sobrassada de Mallorca Paste**; these two spreads are made from Pork meat and paprika. It is full in flavour and used for stuffing or as an accompaniment to fried eggs or on toast as a canapé or the paste to render down and use as a sauce base.

## Morcòn

A Traditional, natural casing large irregular Spanish salami, Air Dried & Smoked with coarse and medium grind Pork, Chilli, Garlic, Sweet Paprika, Pepper, Coriander, Rum, Nut Meg,

## Papada de Cerdo:

Air dried Pork Cheek, on Skin, Sweet young pork; salt a little coarse black pepper.

## Tozino (Cured Backfat)

Salt Cured, Pig's Back-fat (NOMAD)

# NOMAD DISTRIBUTION

ABN 58 053 542 635



## Fresh Meat/Semicured

### Albondiga blend

Traditional Blend of Chicken and pork with pine-nuts, wine, onion and Spices, ready to be made into Albondigas. Minimum order 5kg Vacuum bags, Fresh product.

## Fresh from the field

### La Boqueria Pimiento de Padron Season from end October to April

Pimiento de Padron: **Padron Peppers**, This is a typical Green capsicum/chilly from Spain. The fruit is grown in the Hills district of NSW. This product is available during its season (October- March) in bags of 1 kg or 2.5 Kg

## SPANISH JAMON PURO-BELLOTA-CEBO-SERRANO-CURADO



**JULIAN MARTIN** -Jamon Iberico BELLOTA PURO, (acorn fed, more than 30 MONTH cured)  
100% Iberico

-Iberico BELLOTA PURO, 100% Iberico, **Hand sliced 100g.**

**JULIAN MARTIN** -Jamon Iberico BELLOTA, (acorn fed, from 24 to 30 MONTHS cured)  
75% Iberico 25% Duroc Jersey

**JULIAN MARTIN** -Paleta Iberico BELLOTA, (SHOULDER acorn fed, from 20 MONTHS cured)  
75% Iberico 25% Duroc Jersey

-Paleta BELLOTA, **100g. Sliced**

**JULIAN MARTIN** -Jamon Iberico, (Cebo, 24 MONTH cured)  
60% Iberico 40% Duroc Jersey

-Paletta Iberico, (SHOULDER) 60% Iberico 40% Duroc Jersey **100g. Sliced**

# NOMAD DISTRIBUTION

ABN 58 053 542 635



## LA HOGUERA

- Duroc Serrano 18 months, Breed of American origin, characterized by its typical more or less intense red colour, as well as by the high quality of its meat. Ideal to complement the genetic trait of the Iberian pig, used in the crossing to improving yields and the muscle/fat ratio while retaining the high percentage of marbling fat in the muscle tissue .

**SERRANO 500g.** Serrano 500g. & 100g. packs

**JAMON SERRANO** -Block Shape High yield SERRANO, 12 months +. Whole piece

**JAMON CURADO** Curado high yield 10 months, Whole and 500g. & 100g. packs

## Oils/Vinegars



**SoTaroni®**  
Tórrevella Explotación Agrícola, s.l.

## SoTaroni (SP)

### Pedro Ximénez Balsamic 12y

Pedro Ximénez grape aged for 12 years in antique American oak barrels; sweet and sour vinegar, very aromatic full of nuances reminiscing of dates & figs  
750 ml bottle

### Pedro Ximénez Balsamic 25y

Pedro Ximénez grape aged for 25 years in antique American oak barrels; strong mahogany colour, soft sweet and sour flavours, very aromatic 250 ml bottle

### Muscat Vinegar 12y

White Muscatel Grape aged for 12 years; sweet and sour vinegar and very aromatic 250 ml bottle

### Extra Virgin Olive oil Arbequina

Clear light green colour, very fruity with tastes of apple, fresh herbs and almonds. Sweet with just a hint of spice and bitterness. 1ltr bottle  
750 ml bottle

# NOMADISTRIBUTION

ABN 58 053 542 635

## Solera (SP)

### Solera AGED

Solera Aged 77, 250ml **VIDESAN Vinagre de Jerez**  
Vinagre de Jerez, Reserva from Sanlúcar de Barrameda. SOLERA 77  
(Denomination of Origin) Videsan S.L. 250 ml Acidity 8° and in Pump Spray  
pack

### Solera

Solera 77, 750ml & 375ML **VIDESAN Vinagre de Jerez**  
Vinagre de Jerez, from Sanlúcar de Barrameda. SOLERA 77 (Denomination of  
Origin) Videsan S.L. 750 ml Acidity 7°r.

## La TAPIA (SP)

### La Tapia reduction

La Tapia 100ml, 250 ml & 500ml glass bottles

**La Tapia**, this is a Pedro Jimenez grape that has been left on the vine to begin to ferment and develop the natural sugars and aromas. This is then harvested and pressed to extract the nectar, that is then reduced with heat to create a caramel sweet bitter complex reduction. A great addition for sweet or savoury dishes.

## Olives

**Manzanilla Olives**, Pip in or out, Natural flavour. (SP)

**Manzanilla Olives**, Pip in or out, Anchovy flavour. (SP)

**Black Olives**, Pip in or out, Natural flavour. (SP)

**Black Olives**, Pip in or out, Natural flavour. (Australia)

**Karina Gordals** (Green) Extra large, great nutty flavour with pip 5kg (SP)

**Black Corfu Style**, Pip in, Natural flavour. Small

# NOMAD DISTRIBUTION

ABN 58 053 542 635

## Spanish Pickles/Preserves

### Pickles

**Guindillas**, Low to Medium heat green Spanish Chillies, pickled in vinegar, perfect for 'Pinchos' (SP)

**Cornichon**, great small cornichons perfect for the cheese plate. (SP)

**Caretilla White Asparagus**, Tinned long White flesh tender Asparagus

## Spices/Grains/Dried beans/Nuts

### **Paella rice**

We have a range of grades and sizes in the following qualities:

**Boqueria Bomba**, 1kg Vacuum inner sleeve, Colourful retail box with window

**Cebolla**, 1kg or 5 kg Plastic Bag

**Calasparra** 1 kg Cloth Bag

**Bulk Bomba** 25kg Raffia bags

### Almonds

**Marcona** almonds fried in Extra virgin olive oil lightly salted (SP)

### Dry figs

Spanish Dry Figs (bag of 5 kilos)

### **Pina Saffron**

**AAA grade** Freeze dried saffron (SP), 1g. and 20g.

### La Lidia (SP)

Paprika (Pimenton) 140 ASA, Sweet full colour and flavour paprika (SP) 1kg. Plastic 'pets'

### **Paprika Sweet**

Vibrant colour and aroma, sweet

### **Paprika Hot**

Vibrant colour and aroma, Hot 7/10

### **Paprika Smoked (de la Vera)**

Dark red colour and pronounced aroma, Sweet & Smoked

### Ñora (SP)

The king of the Spanish peppers. Sun dried, deep red colour.

In bags of 250g. and plastic containers of 125g. The foundation for Romesco sauce.

# NOMAD DISTRIBUTION

ABN 58 053 542 635



## Oregano, Australian Grown

**Great** aroma and colour, this season's best Oregano.

## Moroccan Spices

**Ras El Hanut**, 500g. Minimum order (NOMAD)

**Zatar & Sumac** 500g. Minimum order (NOMAD)

**Preserved Lemons** 3kg bags (Tunisian)

## Black Salt

**La Boqueria**, Mediterranean Black Cyprus volcanic salt, 110 g. retail Glass Jar, 1.5kg & 5kg tub

## Black Garlic

Black garlic with sweet flavours, hints of liquorice, porcini mushroom and aged Pedro Ximenez

## Piquillo Peppers

Sweet skinless V shape peppers from Spain minimum order 12 tins 350g. (SP)

## Chestnuts

Peeled, skinned Frozen Chestnuts in 1 kg bag (AUS)

## Chestnuts Puree

Frozen Chestnut puree in 1 kg bag (AUS)

## Marron in Syrup

Spanish **Chestnuts** in Heavy or Light syrup

## Bar Snack Peanut

Peanuts roasted and covered with spices either Hot or Mild.

---

## Dairy Products & Accompaniments

### Sheep Cheeses

#### Hand Made (Spain)

**HM Manchego** **3 Months Semi Cured** Hand made cheese from Spain (Sheep's milk) (SP)

**HM Manchego** **6 Months Cured** Hand made cheese from Spain (Sheep's milk) (SP)

**HM Manchego** **12 Months Artisan cheese** Hand made cheese from Spain (Sheep's milk) (SP)

# NOMAD DISTRIBUTION

ABN 58 053 542 635

## Coqueya

**Manchego Roblevega** 3 Months Semi cured cheese from Spain (Sheep's milk) (SP)

## Goat Cheeses

**Cabra Curado,** **Alicante** - Pronounced Goat milk flavour, 4 to 6 months (100% Goat's milk) (SP)

**Cabra,** **Alicante** - Pronounced Goat milk flavour, Soft to medium hard (100% Goat's milk) (SP)

**Rulo de Cabra** **Alicante – Log shape** Semi fresh 100% goat cheese, pronounced flavours, chalky crumbly texture. Not dissimilar to Bucherondin.

**Cabra al Vino,** **Alicante** - Pronounced Goat milk with Rioja wine flavour, medium hard with Rioja coloured skin, (100% Goat's milk) (SP)

**Haloumi** Traditional Grilling cheese vacuumed in Approximately 5Kg. Bags

## Blue Cheeses

**Azul De Valdeon** Made with goat's milk or cow's or a mixture of both and matured in caves. It has a very strong flavour and high fat content, and is slightly yellow with a soft texture. It's a rich and creamy cheese, milder than other blues from the area, with an excellent sweetness and tang and a nice earthiness at the end. It is traditionally wrapped in aluminium foil, to preserve it and maintain the humidity level.

## Cow Cheeses

**Mahon**, from the island of Menorca, is one of a few cow's milk cheeses from Spain. Mahón boasts certain sharpness, and its lemony, salty flavours evince the rural Mediterranean seascape. Its rind contains a hard, crumbly cheddar-like texture and darkens as the wheels age. At peak, Mahón is tangy, intense and delicious.

## Portuguese Cheese

**Amanteigado** **Buttered Cheese** Cows milk cheese, Semi cured style cheese, firm consistency, resembling Tetilla. With almost no eyes.

# NOMAD DISTRIBUTION

ABN 58 053 542 635

**Apimentado**      **Paprika covered and Oil Cured** for a minimum of 2 months,

**Quince Paste**      **“EMILY”** Quince Paste “casero” (Traditional) 4kg & 350g. Retail Pack

Stock may change due to availability

## Pastry/Sweets/Sweet preserves

**Peaches in Syrup**      Hand peeled Spanish Peaches by an Artisanal small company from the fruit growing region in Spain. Glass Jar 2.65kg

**Pears in Rioja**      Hand peeled Spanish Pears by an Artisanal small company from the fruit growing region in Spain, preserved in Rioja wine. Glass Jar 2.65 kg

**Figs in Rose wine**      Spanish Figs from an Artisanal small company from the fruit growing region in Spain, preserved in a sweet Spanish Rose wine. 450g. in Glass Jar

**Churros**      Pack of 50/Frozen. Spanish pastry. (NOMAD)

**Turrón**      '1880' nougat (turrón)

**DULCE de Leche**      La Boqueria, Sweet caramel made from condensed milk in 4.4 Kg tubs

## Chocolate Powder

**Taza,**      Thickening chocolate that is served as a dunking chocolate for Churros all over Spain. Chocolate ground on stone wheels (SP)

**Desayuno,**      Chocolate powder for hot or cold chocolate.

**Cocoa**      100% Cocoa powder (SP)

## Cooking utensils/pans/Cazuelas

**Paella Pans**      15cm paella pan, Black Vitreous finish ideal for tapas, all other sizes available on request (50 to 150 serve paellas available on order) (SP)

**Cazuelas**      10cm, 15cm, 20 cm, 30 & 354 cm Terracotta glazed oven dishes perfect for tapas or ‘Crema Catalana’ (Larger sizes available on request) (SP)