

SAL de IBIZA

SERVING IDEAS



for your inspiration

The salt pans on Ibiza were established almost 2.800 years ago by the Phoenicians, because of their particularly favourable geological conditions. They are still the source of this unique type of salt.

Today, the salt flats of Ibiza are a highly protected nature reserve. It was declared a World Heritage Site by the UNESCO in 1999.



Harvested by hand and characterized by its crystal structure in the form of a salt flower, you will enjoy the delicate crunch on the tongue before it melts in your mouth like a snowflake.

In terms of taste, it is surprisingly mild and delicate and it contains large amounts of minerals and trace elements. Our Fleur de Sel should be considered a veritable spice instead of a classic table salt.





Delicious and done –
the Sunday boiled egg



Fleur de Sel
Refill
150g / 5.29 oz

So mild and gentle – gourmet
chefs from all over the world love
this noble treat.



The Original
150g / 5.29 oz



Fleur de Sel Mini
28.35g / 1 oz




...and *Fleur de Sel*: Perfect compañeros

MARGARITA DELUXE À LA FLEUR DE SEL

1 shot of tequila, a dash of triple sec, freshly squeezed lime juice

Pour over crushed ice, stir. Moisten the rim of a glass with a wedge of lime. Gently spin the glass in SAL de IBIZA's *Fleur de Sel*, keeping the salt on the outside – thus ensuring a hint of salt with every sip.

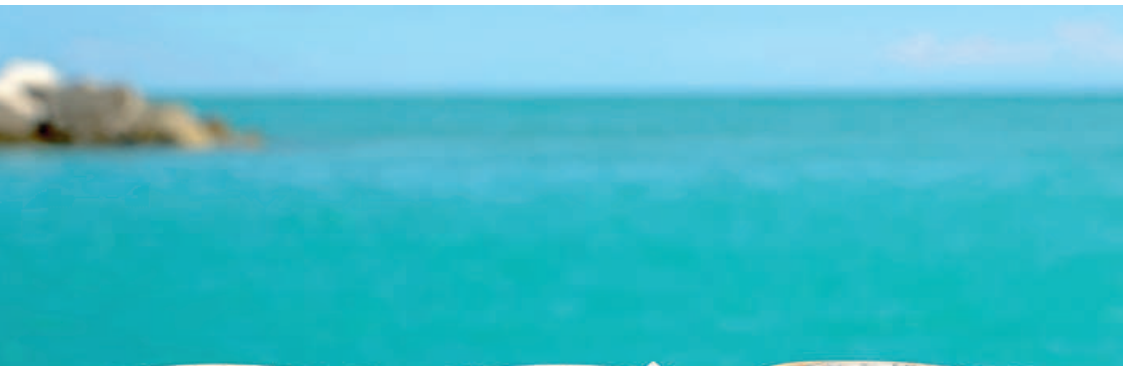


*“Wasted away again
in Margaritaville.
Searchin’ for my lost
shaker of salt...”*

Thank you, Jimmy Buffet!

We have really achieved a lot with our pots. Our customers have experienced how a few grains of SAL de IBIZA can transform a simple dish into something special. We have made our fine crystals a part of your life and deliberately named our *Fleur de Sel* “*Cristal de la Vida*”. We aim to enrich the taste of life AND to support life.

That's why we help charitable organizations with the sales of our pots. With *Mar Blau* we support “Plastic Free Ibiza” and with *Isla Blanca* we donate to the “Ibiza Preservation Fund”. With our Pink Pot *La Vie en Rose* we assist the world wide “Pink Ribbon” organization in their efforts to fight breast cancer.



Mar Blau
Fleur de Sel with Black Garlic – Organic
140g / 4.94 oz

La Vie en Rose
Fleur de Sel with Rose Petals and Rose Essence
140g / 4.94 oz

Isla Blanca
Fleur de Sel with Ibicencan Herbs
140g / 4.94 oz





SAL de IBIZA *Mar Blau*

“Umami” dates back to 1908, when the Japanese chemist Kikunae found out what made traditional dishes so tasty. Neither sweet nor salty, not bitter and not spicy, but delicious by itself. This can be found in fermented garlic: “Ajo Negro”. Mixed with our *Fleur de Sel* it is perfect for sauces and dips. *Mar Blau* purveys nuances of licorice, vanilla, balsamic vinegar and caramel.

It's hearty, strong flavour gives dishes the depth and harmony to round them off perfectly, e.g. for stews, ratatouille or pasta.

Su sabor fuerte y sustancioso, también aporta a los platos la profundidad y armonía para redondearlos a la perfección, p.ej., en guisos, pisto o pasta.

Der kräftige und herzhaftes Geschmack verleiht Gerichten Tiefe und Harmonie, um sie perfekt abzurunden, z.B. in Eintöpfen, Ratatouille oder Pasta.

* Scan and hum along happily!

IBICENCAN HERBAL INFUSION

“Isla Blanca” is a genuine “Ibicenco” product inspired by the “Hierbas Ibicencas” liqueur. We simply decided to replace its high sugar content and alcohol with our *Fleur de Sel*. The centuries-old recipe and the composition of local herbs make our “Isla Blanca” a special salt – it tastes and has the scent of Ibiza.



SAL de IBIZA *Isla Blanca*

Excellent with Mediterranean fish dishes like seabream and St. Peter's fish or even a simple grilled chicken fillet. Try it also with yogurt and fruits.

Excelente para pescados típicos del Mediterráneo como la dorada, la lubina y el lenguado o para un filete de pollo a la plancha. Pruébelo con yogurt y frutas.

Hervorragend geeignet für mediterrane Fische wie Dorade und Seewolf, für Hühnchenfilet vom Grill. Oder versucht es mit Joghurt und Früchten.

Every sale of our Pink Pot *“La Vie en Rose”* helps the “Pink Ribbon” organization to support their work against breast cancer. Its key-ingredient is a superfine steam-extracted essence of the damascenae rose.



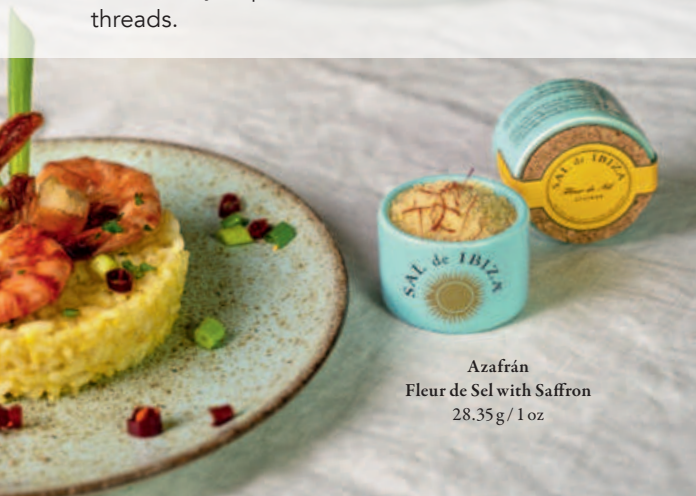
SAL de IBIZA
La Vie en Rose

Perfect as a “dessert salt” with dark chocolate mousse or vanilla ice cream, with lamb and game dishes, or with oriental-inspired dishes, such as tajine.

Perfecta como “sal de postre” con mousse de chocolate negro o helado de vainilla, con platos de cordero y caza o con platos de inspiración oriental como el tajine.

Perfekt als „Dessert-Salz“ zu Mousse au Chocolat oder Vanilleeis, zu Lamm- und Wildgerichten oder auch zu orientalisches inspirierten Gerichten, wie z. B. Tajine.

With our *Fleur de Sel Mini-Special “Azafrán”*, we are offering cooking connoisseurs a spice that no fine kitchen should be without: *Fleur de Sel* with Saffron. Instead of just powder, we have also added whole threads.



Azafrán
Fleur de Sel with Saffron
28.35 g / 1 oz



SAL de IBIZA
Azafrán

Mild salt crystals with delicately bitter, earthy-smoky and spicy notes enrich both savoury and sweet cuisine. Flavours such as tobacco, vanilla and honey are essential for paella or risotto. A feast for the eyes on top.

Los cristales de sal suave con notas delicadamente amargas, terrosas-humosas y picantes enriquecen tanto la cocina salada como la dulce. Sabores como tabaco, vainilla y miel son esenciales para la paella o el risotto. Además, es un festín para la vista.

Milde Salzkristalle mit zartbitteren, erdig-rauchigen und würzigen Noten bereichern die herzhaften, als auch die süße Küche. Aromen wie Tabak, Vanille und Honig sind für Paella oder Risotto unerlässlich. Noch dazu eine Augenweide...



Granito Ceramic Edition
Salt 90 g / 3.17 oz
Organic Pepper 40 g / 1.41 oz

We bring the beach into your kitchen! This set of salt & pepper shakers made of high-quality ceramic, comes in a decorative – and “gift-friendly” – beach chair look. Our Granito sea salt and excellent organic pepper is for those who want to set their tables up to the highest state of the art standards.

SAL de IBIZA *Molinillo*

The ceramic grinder is filled with fresh, moist sea salt. On top it has an adjustment screw for your free setting of the grinding degree. The head is made of beech wood, the body of glass.

El molinillo de cerámica está lleno de sal marina fresca. Lleva un tornillo de ajuste para tu grado de afilado infinitamente variable. El cabezal es de madera de haya, el cuerpo de cristal.

Das Keramikmahlwerk wird mit frischem, noch feuchtem Meersalz gefüllt. Eine Justierschraube sorgt für einen stufenlos einstellbaren Mahlgrad. Der Kopf ist aus Buchenholz, der Körper aus Glas gefertigt.



Molinillo
Salt Mill pre-filled
110 g / 3.88 oz
Ø 6 cm / height 16 cm

Molino
Coarse Sea Salt
500 g / 17.64 oz

SAL de IBIZA *Molino*

Molino is our coarse-grained salt for the mill; it resembles rock candy. The excellent water quality of the “Parc Natural de ses Salines d’Eivissa”, where SAL de IBIZA is harvested, is responsible for this high-quality sea salt.

Molino es nuestra sal mas gorda – para el Molinillo; se parece al caramelo de roca. La excelente calidad del agua del “Parc Natural de ses Salines d’Eivissa”, donde se cultiva la SAL de IBIZA, es la responsable de nuestra sal marina de tan alta calidad.

Molino ist unser grobkörnigstes Salz für die Mühle und ähnelt Kandiszucker. Die exzellente Wasserqualität des “Parc Natural de ses Salines d’Eivissa”, in dem SAL de IBIZA geerntet wird, ist für unser hochwertiges Meersalz verantwortlich.

Sprinkle with *Granito 100% pur* – for a splendid, crunchy result!



Granito
250 g / 8.82 oz

Granito
125 g / 4.41 oz

Lipstick (travel size)
31.1 g / 1.1 oz



SAL de IBIZA *Granito 100% pur*

Our Granito (small grain) table salt is 100% natural untreated sea salt. It contains no additives of any kind whatsoever. Instead it is very rich in essential minerals and micronutrients. Granito contains no anti-caking or pouring agents. Nevertheless, it remains easy to pour simply by virtue of being slightly coarser than regular table salt.

Nuestra sal de mesa tipo Granito es una sal marina 100% natural – sin ningún tipo de aditivos. Es muy rica en minerales y elementos base. Granito no contiene ningún antiapelmazante, manteniendo su fluidez simplemente por ser algo más gruesa que la sal de mesa corriente.

Unser Tafelsalz vom Typ Granito (Körnchen) ist ein 100% naturbelassenes Meersalz. Es enthält keinerlei Zusatzstoffe. Stattdessen ist es sehr reich an natürlichen Mineralstoffen und Spurenelementen. Granito verzichtet auch bewusst auf Trennmittel. Damit seine Rieselfähigkeit dennoch erhalten bleibt, ist es etwas grobkörniger als herkömmliches Tafelsalz.

Ingredient(!): 100% natural sea salt, nothing else!

Always comes salted – goes best with
Granito 100% pur.

* *Banzai*, japanese for "hooray!"

CHILI GOES BANANAS



Granito with
Crushed Chili Peppers
75 g / 2.65 oz

Some like it hot!



SAL de IBIZA *Granito con Chile*

Sea Salt with Crushed Chili Peppers

SAL de IBIZA Granito spiced up with a hefty dose of fiery, coarsely crushed chili peppers, ideal for adding that final flavour accent. For those who like it hot – and those who dare to try...

Caution: Hot!

Ingredients: Sea salt, approx. 60%

* Crushed chili pods (without seeds), approx. 40%

Sal marina con chile picante molido

SAL de IBIZA Granito enriquecida con una generosa porción de pimientos de chile picantes, ligeramente molidos. Perfecto para dar el salpimento final para todos aquellos que sean amigos de lo picante – y para los que se atrevan...

¡Cuidado que pica!

Meersalz mit geschroteten Chilis

SAL de IBIZA Granito bereichert um eine gehörige Portion scharfer, grob geschroteter Chilischoten. Optimal zum Nachwürzen – für alle, die es ein bisschen schärfer mögen – und sich trauen...

Vorsicht scharf!

Rethink BBQ! In the mood for a healthy and mouth-watering dessert? SAL de IBIZA's *Granito Smoky BBQ* meets papaya – an extraordinary experience!



BACON WRAPPED VEAL MEDAILLONS

Seared golden brown & spiced up with our *Granito Smoky BBQ*!



Granito
for the Grill
70g / 2.47 oz

SAL de IBIZA *Smoky BBQ*

Granito for the Grill...

SAL de IBIZA "*Smoky BBQ*" will spice up your garden with a faint smoky scent. Whether cooking outdoors or in the kitchen, this aromatic topping gives meat a true grill taste. The perfect marinade!

Granito para la barbacoa...

SAL de IBIZA "*Smoky BBQ*" llenará su terraza con un aroma ahumado. Con esta guarnición picante sabrán sus carnes en casa a recientemente hechas a la plancha ranchera... ¡La marinada perfecta para su barbacoa!

Granito zum Grillen...

SAL de IBIZA „*Smoky BBQ*“ pfeffert ein rauchiges Aroma in Ihren Garten. Die perfekte Marinade für Ihr Barbecue! Mit diesem pikanten Topping schmeckt Ihr Fleisch auch zu Hause wie frisch vom Grill...

Ingredients: Sea salt, approx. 25% • Smoked paprika, pepper, cane sugar, chili, garlic, onion, mustard seed, caraway seed, thyme, oregano and sweet paprika, approx. 75%





Wonderfully easy to prepare. Just drizzle the shrimp with our *Granito Spicy Cajun*. A true culinary delight – give it a try!



No more naked mangos! Sprinkle over with some *Granito Spicy Cajun* and prepare yourself for a Jambalaya explosion!

Granito Creole Style
75g/2.65 oz

SAL de IBIZA *Granito Spicy Cajun*

Granito goes Creole... piquant!

SAL de IBIZA has caught the Jambalaya fever. Inspired by the American Deep South, this flavour mélange is a perfect addition to zesty stews and for peppering up seafood and grilled meats. Très bon appétit!

Granito picante al estilo criollo

SAL de IBIZA se mece al ritmo del "Jambalaya". Esta composición inspirada por el sur de los Estados Unidos cuadra perfectamente con potajes o para darle la nota a la carne parrillera y a los mariscos... ¡Très bon appétit!

Pikantes Granito nach kreolischer Art

SAL de IBIZA swingt im Rhythmus des „Jambalaya“. Diese von den Südstaaten der USA inspirierte Komposition passt wunderbar zu würzigen Eintöpfen oder zum Aufpeppen von Grillfleisch und Meeresfrüchten... très bon appétit!

Ingredients: Sea salt, approx. 40% • Garlic, paprika, onion, pepper, cumin, coriander seed, lemon peel, chili, ginger, turmeric, caraway seed, cardamom, oregano, thyme and marjoram, approx. 60%



Granito with
Green Pepper and Lemon
85 g / 3 oz

Granito Pimienta Verde y Limón on your crispy dorada...

SAL de IBIZA *Pimienta verde y Limón*

Granito with Green Pepper and Lemon
SAL de IBIZA *Granito* blended with the bold freshness of lemon and the mild spiciness of ground green peppercorns. This delicate combination of flavours adds a distinct Mediterranean flair to grilled fish and chicken – also delicious for sauces and marinades.

Ingredients: Sea salt, approx. 60 %
Ground green peppercorn, lemon peel and lemon oil (*Citrus limonum*), approx. 40 %

Granito con pimienta verde y limón
SAL de IBIZA *Granito* combinada con el fresco aroma del limón y lo ligeramente picante de la pimienta verde. Esta mezcla muy gustosa inunda con un sabor mediterráneo – naturalmente también para su pescado a la plancha o platos de pollo. Igualmente ideal para salsas y marinadas.

Granito mit grünem Pfeffer und Zitronen
SAL de IBIZA *Granito* kombiniert mit dem frischen Aroma der Zitronen und der milden Schärfe des grünen Pfeffers. Diese delikate Verbindung verbreitet mediterranes Flair – natürlich auch auf gegrilltem Fisch oder Huhn! Ebenfalls bestens für leckere Saucen und Marinaden geeignet.

SAL de IBIZA

*Granito con Citronela y Jengibre***Granito with Lemongrass and Ginger**

Prepare for a journey to Southeast Asia, courtesy of SAL de IBIZA. Fresh lemongrass and zesty ginger are the elegant companions to fish specialties, soups and coconut curries of the Far East. Perfect for the Asian-inspired chef.

Granito con citronela y jengibre

SAL de IBIZA les manda en un viaje por el Asia suroriental. La fresca citronela y el fuerte jengibre se convertirán en los elegantes acompañantes de especialidades de pescado de Extremo Oriente, para sopas y para currys de coco. Perfecta para la cocina con inspiración asiática.

Granito mit Zitronengras und Ingwer

SAL de IBIZA schickt Sie auf eine Reise nach Südostasien. Der kräftige Ingwer und das frische Zitronengras werden zum eleganten Begleiter für fernöstliche Fischspezialitäten, Suppen und Kokos-Currys. Perfekt für die asiatisch inspirierte Küche.

Ingredients: Sea salt, approx. 80% • Lemongrass tips, ginger, lemongrass oil (Cymbopogon citratus) and ginger oil (Zingiber officinale), approx. 20%

Open your chakras and your taste buds to this melt-in-the-mouth lubina with our mindful and balanced *Granito con Citronella y Jengibre*.



**Granito with
Lemongrass and Ginger**
100g / 3.53 oz



WHOLE BUTTERLEAF SALAD "COGOLLO"



Granito with
Mediterranean Herbs
55 g / 1.94 oz

SAL de IBIZA *Granito con Hierbas*

Sea Salt with Mediterranean Herbs

SAL de IBIZA *Granito* boosted with a generous dash of Mediterranean flavour, containing a blend of basil, rosemary and oregano. Refines grilled meats and goes perfectly with fresh salads, summery antipasti or light pasta dishes.

Sal marina con hierbas mediterráneas

SAL de IBIZA *Granito* enriquecida con una generosa mezcla de hierbas mediterráneas: albahaca, romero y orégano. Le da una nota exquisita a sus carnes a la plancha y es una acompañante perfecta para las refrescantes ensaladas y los entrantes de verano o para platos de pasta ligeros.

Meersalz mit mediterranen Kräutern

SAL de IBIZA *Granito* angereichert mit einer großzügigen Menge mediterraner Kräuter – wie Basilikum, Rosmarin und Oregano. Veredelt gegrilltes Fleisch und passt hervorragend zu frischen Salaten, sommerlichen Antipasti oder leichten Pastagerichten.

Ingredients: Sea salt, approx. 60% • Basil, oregano and rosemary, approx. 40%



Take a whole head of lettuce, preferably "Butterleaf", garnish with olive oil and SAL de IBIZA *Granito Hierbas Mediterráneas* – Perfecto!

ARTICHOKE & HIBISCUS

Top off your artichoke with *Granito Hibiscus* – a brand new taste and visual experience!



Granito with
Hibiscus Blossoms
90g/3.17oz

SAL de IBIZA *Granito con Hibiscus*

Sea Salt with Hibiscus Blossoms
SAL de IBIZA *Granito* completed with the slightly sour flavour of hibiscus. Perfect for marinating fish, creating magnificent vinaigrettes or seasoning lamb and wild game – as well as bestowing a visual treat upon your eyes!

Sal marina con puntas de flor de hibisco
SAL de IBIZA *Granito* perfeccionada con la suave acidez del hibisco – está perfectamente ideada para marinar pescado o para crear una vinagreta, así como para todos los platos de cordero o de carnes de venado. ¡Es también un placer para los ojos!

Meersalz mit gerebelten Hibiskusblüten
SAL de IBIZA *Granito* vollendet mit dem leicht säuerlichen Geschmack des Hibiskus – eignet sich hervorragend für eine Vinaigrette oder zum Marinieren von Fisch, sowie zu Lamm- und Wildgerichten – auch optisch ein Genuss!

Ingredients: Sea salt, approx. 60 %
Hibiscus blossoms, approx. 40 %

MARTINI

“Shaken, not stirred” with a *Granito Hibiscus* rim.





Even the elegant avocado sometimes needs some inspiration... try this winning duet with *Granito Gomasio*!



Granito
with Roasted
Sesame Seeds
75g / 2.65 oz

SAL de IBIZA *Granito Gomasio*

Sea Salt with Roasted Sesame Seeds

SAL de IBIZA *Granito* in a classic medley of Asian flavours, with roasted light and dark sesame seeds. For enhancing egg recipes, salads and rice dishes – or for spontaneous taste of Asia. A must-have ingredient for your home-made sushi!

Sal marina con granos de sésamo

SAL de IBIZA *Granito* en una elegante composición de gusto clásicamente asiático, con semillas de sésamo tostado claro y oscuro. Para refinar comidas compuestas con huevo, para ensaladas y arroces – o para el fácil “toque asiático”. ¡No debe faltar en ningún sushi casero!

Meersalz mit geröstetem Sesam

SAL de IBIZA *Granito* Tafelsalz in einer geschmackvollen – klassisch asiatischen – Komposition, mit gerösteten hellen und dunklen Sesamkörnern. Zum Verfeinern von Eierspeisen, Salaten und Reisgerichten – oder für den schnellen „Asia-Touch“. Darf bei keinem home-made Sushi fehlen!

Ingredients: Sea salt, approx. 25% • Roasted sesame seeds – light and dark, approx. 75%



SAL de IBIZA's *Granito Gomasio* gives this dish an exquisite touch. Welcoming Asian fusion – into your kitchen!

Eyecandy for your mouth! Adding a delicate dash of colourful and highly decorative *Granito con Flores* to your Burrata.



PIÑA COLADA
estoy enamorado



**Granito with
Colourful Flower Petals**
75 g / 2.65 oz

SAL de IBIZA *Granito con Flores*

Sea Salt with Colourful Flower Petals
SAL de IBIZA *Granito* sprinkled with a delicate mix of carefully selected rose-, cornflower-, marigold- and orangeblossoms. Ideal for seasoning and garnishing fresh green salads or just as decorative – salty – sprinkles on a bed of fine mozzarella.

Sal marina con pétalos de flores
SAL de IBIZA *Granito* mezclada con selectos pétalos de rosas, acianos, flores de azahar y caléndulas. Ideal para salpicar y guarnecer ensaladas frescas o simplemente para decorar un buen mozzarella de búfalo.

Meersalz mit bunten Blütenblättern
SAL de IBIZA *Granito* gesprenkelt mit feinen ausgewählten Blüten von Rosen, Kornblumen, Ringelblumen und Orangenblüten. Ideal zum Würzen und Garnieren von jungen Salaten oder als farbenfrohe Dekoration auf einem feinen Mozzarella.

Ingredients: Sea salt, approx. 80 %
Rose-, cornflower-, marigold- and orangeblossoms, approx. 20 %

.....
LET THE SUN SHINE IN...
.....



* For the low-carb and gluten-free version substitute bread with more zucchini and avocado.



Use organic ingredients – simply because it's better!

INGREDIENTS

Serves 6 to 8 people – probably only 4...

peeled tomatoes, i.e. San Marzano
– the “elongated” ones are best.

red, yellow or green peppers, or any
mix of those (stem & seeds removed)

large salad cucumber,
either peel it – or leave it...

all of the above should amount to
about 1 kg, in equal parts

1 small zucchini, for extra creaminess,
either peel it – or leave it...

onions and/or garlic (optional)

mean, spicy chili peppers (optional)

80 – 100ml extra
virgin olive oil (mild!)

80ml white vinegar

60ml breadcrumbs
or the equivalent
of dry white bread
or bread rolls*

SAL de IBIZA,
“Fina” or “Granito”
– as much as you
can possibly
handle ;-)



Granito

Table Salt – large pourer

250g/8.82oz

PREPARATION

Chop ingredients up into little pieces and place an evenly mixed portion of the veggies into a blender, adding some of the peeled tomatoes (including the juice), olive oil, vinegar, breadcrumbs and SAL de IBIZA. Top up the blender with water (not too full unless you plan on re-decorating your kitchen).

Blend for about 2–3 minutes, gradually increasing the speed till full power. Hold lid tight, if not – see above! Look for the consistency to become smooth and creamy.

Season the first batch to taste by adding more salt or olive oil and perhaps breadcrumbs for texture.

Place this first batch into a larger container and repeat the steps above until all the ingredients have been blended and seasoned. You can make adjustments to each batch, evening the extremes until you reach the perfect blend for your taste.

Served chilled – breakfast, lunch or dinner... anytime!

Daniel “Salt Whisperer”, SAL de IBIZA

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ENTER A NEW SNACKING COSMOS

.....



CRISPY SHORT TRIP TO IBIZA

Thin slices of carefully selected potatoes of the aromatic, golden-yellow variety "Agrida" are manually fried in sunflower oil to their perfect state of "crispiness", then refined with a pinch of *Fleur de Sel*. We use it in all our chips varieties, because we are talking about salt as a spice here, not just salt...



Summer Truffle [Tuber Aestivum Vitt.]
White Truffle [Tuber Magnatum Pico]



Potatoes, Sunflower Oil,
Fleur de Sel



Rose Essence, Rose Petals



Pimentón de la Vera D.O.P.



Moscatel Sherry Vinegar from Jerez,
Fleur de Sel

*Fine Flavours – two sizes:
150g / 5.3 oz and 125g / 4.4 oz*

LET'S STICK TOGETHER.



The Jar

Decorative ceramic jar for storing our salt in the kitchen – it's not only practical, but pretty. The dimple in the lid serves as a "pinch supply" next to your stove. Of course our breadsticks look fab in it, as well.

Ø 12 cm / 4.7 in.



The Tray

Is there a better way to serve cool drinks to your guests? An eyecatcher at every house party. Printed sheet metal.

Ø 36.5 cm / 14.4 in.

The Bowls

Our ceramic bowls impress with their elegant minimalism. They come in three different sizes, ideal for serving our chips and nuts, but also for your quick fix of green any time in between (pls. see page 16).

large Ø 17.6 cm / 6.93 in.

medium Ø 13.3 cm / 5.23 in.

small Ø 9.6 cm / 3.78 in.

Spanish Grissini with Fleur de Sel and/or Pipas

65 g / 2.29 oz

70 g / 2.47 oz

Las Rosquilletas

Our SAL de IBIZA breadsticks are traditionally made with natural ingredients of the highest quality. Taste the deep passion for the craft. With sunflower seeds or Fleur de Sel – ideal companions to antipasti, a good glass of wine, or cream cheese.

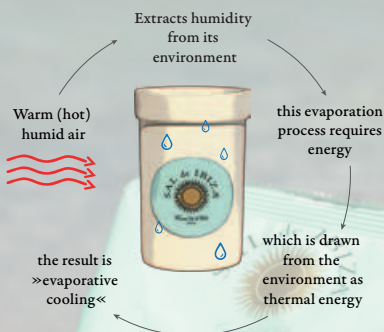
SALUD AND CHILL



The Cooler
open-pored clay
Ø 13.5 cm / 5.31 in.
height 21.5 cm / 8.46 in.



Wine lovers are thrilled! Natural cooling by evaporation! Fill THE COOLER with fresh water for 5 minutes. Thanks to the structure of the clay, the water is absorbed as if by a sponge. Physics will take care of the rest * – and keep your wine cool for many hours.



Conceived in Egypt 4.500 years ago;
refreshed and branded by SAL de IBIZA

WE GO NUTS OVER OUR NUTS!



Flowered Almonds
80 g / 2.82 oz

Cajun Cashews
80 g / 2.82 oz

Mix de Luxe
80 g / 2.82 oz

BBQ Peanuts
80 g / 2.82 oz

We only use the finest and noblest of nuts as in cashews, brazil nuts and macadamias. Our almonds are of the Marcona variety from Valencia. In our *Mix de Luxe* the raisins are dried Moscatel grapes grown in Andalusia – and you won't find a peanut in there. Our Cajun and BBQ mixes each contain about 14 secret spices. The flores sprinklers consist of blooms of colourful and aromatic summer flowers. And of course all our mixes are salted with our precious *Fleur de Sel*.

Our macadamias – the queen of nuts – are dressed in a transparent gown of tender chili powder. And once more, in a different variety, our Marcona almonds now also come with the most elegant white truffle.



Macadamia on Fire
80 g / 2.82 oz

White Truffle Almonds
80 g / 2.82 oz

FLEUR DE SEL JAZZED UP CHOCOLATE

These exquisite chocolates are handmade exclusively for SAL de IBIZA by experienced chocolatiers using traditional methods. All our cocoa beans come from the Cusco region in the Peruvian rainforest – from selected cooperatives at fair prices!



Our Deep Dark Chocolate 70% a la Flor de Sal carries finest fruity and floral notes, evoking citrus fruits and raspberries. The carefully blended composition of the South American cocoa beans Criollo and Trinitario harmonises so well with our delicate Salt Flower. It's all organic!

The Creamy White Chocolate 38% a la Flor de Sal is made from the highest quality of organic ingredients. The light ivory colour, its creamy flavour, and the elegant buttery note make this chocolate a delicious experience. If you thought "white chocolate is for children", that's about to change...



**Creamy white
Chocolate**
80 g / 2.82 oz
40 g / 1.41 oz

**Whole Milk
Chocolate**
80 g / 2.82 oz
40 g / 1.41 oz

**Deep Dark
Chocolate**
80 g / 2.82 oz
40 g / 1.41 oz

For our Whole Milk Chocolate 50% a la Flor de Sal, SAL de IBIZA uses high-quality organic whole milk powder that gives our chocolate its pleasant, balanced silky flavour and its soft brown colour. Made from first-class Trinitario cocoa varieties and the highly aromatic Chunchu cocoa.



LUBINA A LA SAL*

Generously pamper your fresh fish with SAL DE IBIZA *Grano*, before you put it in the oven thus capturing the aromas inside. A divine taste experience that will take you to the island...



Grano
Coarse Sea Salt
for the Kitchen
800 g / 28.24oz
400g / 14.12oz

*lat.: sparus aurata elubim flamboyantis ;-)





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CREDITS

Aisha Bonet: front cover photo
Thanks to the Pop Tops for the ear worm: page 7
Remo Viani: chips photo on this page

All salt proudly produced by


Salinera Española
SINCE 1878





