

Grotto & Pizzeria da Elio

Dear Guests,

*A warm welcome to **Grotto & Pizzeria da Elio** – in the heart of the beautiful Lenzerheide.*

Immerse yourself in the enjoyment of authentic Italian classics and specialties, lovingly and carefully prepared from selected ingredients for you.

Sit back, enjoy the relaxed atmosphere, and allow us to indulge you with our culinary delights.

We are glad to have you as our guest!

Buon Appetito wishes you

Simon Tabellini and his team

OPENING HOURS

From Tuesday to Friday

11:00 AM to 2:30 PM

5:00 PM to 10:00 PM

Saturday & Sunday, Public Holidays

11:00 AM to 10:00 PM

CONTACT

+41 (0)81 384 33 36

info@daelio.ch

www.daelio.ch

ANTIPASTI

Just the right choice for in between! A delicious treat for a cozy gathering. Our delectable antipasti can also be served with freshly baked pizza bread upon request – the perfect start to a delightful evening.

Mixed Antipasti Platter

39.00

A mixed antipasti platter, full of Mediterranean delights: marinated olives, sun-dried tomatoes, grilled vegetables, and creamy burrata, perfectly complemented by thinly sliced Parma ham. It is served with freshly baked pizza bread from a genuine Italian wood-fired oven, reflecting the warmth and aroma of the wood. This perfectly curated appetizer is ideal for two people to share, allowing you to savour the soul of Italy on a plate – the perfect start to a cozy evening.

Oven-fresh pizza bread

10.50

with olive oil, rosemary, and tomatoes ^{4,7}

Beef Carpaccio ^{2,7,8}

26.00

Delicate, thinly sliced beef carpaccio is served with fresh arugula, finely shaved Parmesan, and toasted pine nuts. The combination of the peppery flavours of the arugula, the creamy texture of the Parmesan, and the crunch of the pine nuts gives this classic dish a perfect balance of freshness and elegance.

Vitello Tonnato ^{3,4,10,11}

26.00

Tenderly cooked veal is thinly sliced and topped with a creamy tuna sauce. Enhanced with aromatic capers, this classic Italian dish offers a harmonious combination of mild meat, the savoury tuna sauce, and the salty freshness of the capers.

Caprese (V) ⁷

19.00

Juicy, ripe tomatoes meet creamy buffalo mozzarella, accompanied by fresh basil leaves. This simple yet delicious dish brings the flavours of Italy to the plate – light, fresh, and perfect for lovers of Mediterranean cuisine.

Carpaccio di Polipo ^{3,5,10}

29.00

Für dieses edle Carpaccio verwenden wir ausschliesslich Pulpo aus den klaren Gewässern Galiciens – bekannt für seine besondere Zartheit und seinen feinen Geschmack. Hauchdünn aufgeschnitten, wird der Oktopus mit knackigem, frischem Sellerie kombiniert und mit einem Spritzer Zitronen-Ölivenöl, etwas Meersalz und frischer Petersilie veredelt. Eine leichte, aromatische Vorspeise, die mediterrane Eleganz mit der Qualität galizischer Spitzenprodukte vereint.

Extra Plate & Bill Splitting

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SALAD

Green Salad ^{10, 11} <i>with Italian or French dressing</i>	12.50
Mixed Salad ^{10, 11} <i>with Italian or French dressing</i>	14.50
Lamb's Lettuce ^{1,7,11} <i>with crispy bacon and egg</i>	18.00
Baby Spinach Salad ^{1, 2, 6, 7,10, 11} (V) <i>with baked goat cheese, caramelized fruits served with balsamic honey dressing</i>	25.00
Summer Salad (V) ⁷ <i>Watermelon, feta cheese and fresh basil</i>	18.00
Insalata di Risotto con Gamberoni e Verdure ^{1,2,3,4,5,7,8,10} <i>Delicate rice salad with seasonal vegetables and freshly fried giant prawns, re-fined with fresh herbs, lemon oil, a hint of garlic and a light lime mayonnaise. Mediterranean, fresh and harmoniously seasoned - ideal as a starter or light main course</i>	32.00

HOT SOUPS

Gazpacho Andaluz ¹⁰ <i>Our gazpacho is prepared according to a traditional Andalusian recipe - using sun-ripened tomatoes, red peppers, cucumber, onions and a hint of garlic. Re-fined with the best olive oil, sherry vinegar and a pinch of sea salt, the result is a refreshing, cold soup full of Mediterranean flavors. Perfect for hot days - light, healthy and wonderfully invigorating. A classic of Spanish summer cuisine.</i>	12.00
Tomato Cream Soup (V) ^{7 10, 11} <i>with basil and cream</i>	16.00
Minestrone ^{4, 10, 11} <i>With vegetables, tomatoes</i>	16.00

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RISOTTO AND PASTA

Risotto Milanese (V) ^{7, 10, 11}	29.00
<i>Creamy risotto with fine saffron and aromatic porcini mushrooms A northern Italian classic, elegantly refined and full of intense flavors.</i>	
Risotto „da Elio“ ^{3, 7, 10, 11}	39.00
<i>Creamy risotto with freshly fried giant prawns, tender courgettes and sweet cherry tomatoes. Light, aromatic and full of Mediterranean sophistication.</i>	
Risotto al Vino Rosso con Filetto di Vitello ^{7, 10, 11}	34.00
<i>Creamy braised risotto, refined with full-bodied red wine, tender veal fillet strips, shallots and mature Parmesan cheese. The aromas combine to create a deep, elegant taste experience. Strong, harmonious and with a touch of Italian sophistication.</i>	
Spaghetti „Chef“ ^{1, 3, 4, 10, 11}	39.00
<i>Spaghetti with freshly fried giant prawns, fine garlic, pepe roncini and the best olive oil. Spicy, aromatic and typically Mediterranean, just as the chef loves it.</i>	
Homemade Tagliatelle with King Prawns and Porcini Mushrooms in a Champagne-Cherry Tomato Sauce ^{1,3,4,5,7,10}	39.00
<i>Freshly prepared tagliatelle meets succulent king prawns and aromatic porcini mushrooms, all enveloped in a velvety champagne-cherry tomato sauce. The fruity sweetness of the tomatoes harmonizes with the delicate acidity of the champagne, while the earthy notes of the porcini mushrooms complete the dish. An elegant yet heartwarming taste experience that combines the flavours of the sea and forest in a delicate fusion.</i>	
Gnocchi Verdura al Forno (V) ^{1, 4, 7, 10, 11}	30.00
<i>with tomato sauce, mascarpone, and colourful vegetables, gratinated in the oven</i>	
Penne „al Arrabbiata “(V) ^{1, 4, 7, 10, 11}	26.00
<i>with spicy tomato sauce, fresh vegetables, and basil</i>	
<i>We are happy to serve our pasta dishes in smaller portions as well.</i>	-3.00

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HOMEMADE TAGLIATELLE

Our tagliatelle is freshly prepared by hand every day - in the traditional way and using only the best durum wheat semolina and fresh eggs. The result is a particularly golden-yellow, elastic pasta with a fine bite and full flavor. Whether classically with a sauce or in sophisticated combinations: This tagliatelle is the perfect basis for maximum pasta enjoyment.

Tagliatelle Bolognese Original ^{1, 4, 10, 11} 28.00
with minced pork & beef and fresh tagliatelle

Tagliatelle Mare e Monti con Filetto di Vitello, Gamberoni e Finferli ^{1,3,4,5,7} 42.00
Tender roasted strips of veal fillet and juicy king prawns combine with golden-yellow egg sponges on our homemade tagliatelle with fresh eggs. A fine white wine sauce with a hint of garlic and fresh parsley elegantly rounds off the dish. Mediterranean lightness meets Alpine flavors - a dish full of harmony, sophistication and enjoyment.

Homemade Tagliatelle with king prawns and porcini mushrooms in champagne cherry tomato sauce ^{1,3,4,5,7,10} 39.00
Freshly prepared tagliatelle meets juicy king prawns and aromatic porcini mushrooms, coated in a velvety champagne cherry tomato sauce. The fruity sweetness of the tomatoes blends harmoniously with the fine acidity of the champagne, while the earthy notes of the porcini mushrooms round off the dish. An elegant yet heart-warming taste experience that brings together the flavors of the sea and the forest in a delicate combination.

Homemade tagliatelle with scallops, green asparagus and black truffle ^{1,3,4,5,7,10} 39.00
Tender and handmade with love: our tagliatelle forms the perfect basis for this exquisite dish. Accompanied by tender, golden-brown roasted scallops and crunchy green asparagus, a harmonious combination of sea and earth is created. The black summer truffle adds a luxurious depth to the whole and rounds off the composition with its fine, earthy aroma. A sensual taste experience that combines elegance, freshness and sophistication.

We are happy to serve our pasta dishes in smaller portions as well. -3.00

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PACCHERI

Large, tube-shaped pasta from southern Italy, perfect for capturing rich sauces. Served with carefully selected ingredients that reflect the authentic flavours of Italian cuisine. A delight that brings Mediterranean tradition to the plate.

Paccheri con Salsiccia “Luganega” fresca e Piselli con salsa di Prosecco 32.00

Paccheri with fresh Italian Salsiccia “Luganega” from Monza in a Prosecco cream sauce.

Paccheri alla Caprese con Burrata Fresca 32.00

Paccheri with cherry tomatoes, fresh basil, and fresh burrata.

Paccheri al Pesto Rosso e Straccietti di Vitello 39.00

Paccheri with red pesto and beef tenderloin strips.

Paccheri ai Porcini con Costolette di Agnello 38.00

Paccheri with fresh porcini mushroom-Prosecco cream sauce and grilled lamb chops.

Paccheri con Porcini e Pecorino 32.00

Paccheri with fresh porcini mushrooms and Pecorino cheese.

Paccheri Vodka e salmone fresco 34.00

Paccheri with fresh salmon in a vodka cream sauce.

We are happy to serve our Paccheri dishes in smaller portions as well. -3.00

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MEAT DISHES

Our meat dishes combine the finest quality with Mediterranean flavours. Tender meat, perfectly balanced sauces, and fresh sides create an unparalleled dining experience—perfect for lovers of traditional and refined cuisine.

Scaloppina di Vitello al Limone^{4,7} 42.00

Tender veal cutlets in a delicate lemon sauce, providing a refreshing touch. Served with small Spanish rosemary potatoes and fresh vegetables. A light yet flavourful dish that brings the taste of the South to your plate!

Fegato alla Veneziana^{4,7} 40.00

Tender veal liver, perfectly pan-fried with sage and onions. Served with creamy risotto and fresh vegetables. A traditional Venetian dish that captivates with its simple yet refined flavours!

Piccata alla Milanese 42.00

Prepared according to the original recipe with tender veal, crispy fried in a golden egg coating. Served with aromatic Spaghetti Napoli and freshly sautéed porcini mushrooms. A classic of Italian cuisine that perfectly combines elegance and flavour!

Tagliata di Manzo, 200gr.^{4,7} 42.00

Tender, grilled beef tenderloin strips, served on a bed of fresh arugula with cherry tomatoes and fine Parmesan shavings. Accompanied by small Spanish rosemary potatoes and seasonal vegetables. A Mediterranean delight that combines the best of meat and fresh ingredients!

Saltimbocca alla romana^{4,7} 35.00

Tender pork cutlets, topped with sage and prosciutto, pan-fried in white wine. Served with creamy saffron risotto and fresh vegetables. A delicious twist on the Italian classic!

Ossobuco alla Milanese « Grandma's original recipe »^{1,4,7,11} 42.00

Slowly braised veal shank in white wine, tomatoes and herbs, with melted bone marrow. Served with creamy saffron risotto - a real family recipe.

Cordon Bleu Da Elio^{1,4,7,11} 39.00

Filled with spicy Bündnerfleisch, mountain cheese and fig mustard compote. Served with crispy rosemary fries. Unique, regional and refined.

Cordon Bleu ai Funghi Porcini e Pecorino Romano 39.00

Fried golden brown, filled with aromatic porcini mushrooms and spicy Pecorino Romano. A hearty cordon bleu with Italian character.

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FISH AND SHELLFISH

Our fresh fish is delivered daily from Monday to Friday and is only available while supplies last. We place the highest value on quality and freshness to offer you an unparalleled taste experience.

Gambas al ajillo³ 39.00

Juicy, pan-fried king prawns are prepared in a hot skillet with aromatic garlic and spicy chili peppers, infusing the dish with a zesty heat and Mediterranean flavours. Accompanied by fluffy rice that absorbs the bold aromas, this creates a perfect balance between seafood and spice.

Filetto di Salmone alla griglia con Ratatouille e chips di patate 39.00

Crispy fried salmon fillet, refined with fresh lime and thyme, served on an aromatic ratatouille of Mediterranean vegetables. Served with freshly prepared, homemade potato chips - golden brown, crispy and refined with rosemary. A colorful, light summer dish with a southern character.

Polipo alla griglia^{3, 4, 5, 7} 35.00

Tender grilled octopus with a subtle smoky note, crispy on the outside and juicy on the inside. Served on creamy wasabi mayonnaise and accompanied by golden-brown grilled Spanish potatoes. A perfect harmony of sea and earth, sure to tantalize your taste buds.

Sogliola in salsa di Spumante.^{3, 4} 49.00

Tender roasted sole in a fine spumante sauce with fresh lemon thyme. Served on an aromatic ratatouille of Mediterranean vegetables, accompanied by crispy roasted Spanish potatoes with rosemary and olive oil. A harmonious fish dish with a southern flair - fresh, light and full of flavor.

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CLASSIC PIZZA FROM WOOD FIRED

NEW
GLUTEN-
FREE
PIZZA+ CHF
8.-

Our classic pizzas are baked in a wood-fired oven following authentic Italian tradition. The crispy crust, the irresistible aroma of fresh dough, and the high-quality ingredients make each pizza a special delight – a slice of Italy right on your plate!

Margherita (V) ^{4,7} tomato, mozzarella	20.00
Prosciutto ^{4,7} tomato, mozzarella, shoulder ham	23.00
Prosciutto & Funghi ^{4,7} Tomatoes, Mozzarella, Ham, Champignons	24.00
Quattro Stagioni ^{4,6,7,9} tomato, mozzarella, mushrooms, shoulder ham, chili peppers, artichokes	25.00
Alla Napoletana ^{3,4,7} tomato, mozzarella, anchovies, capers	23.00
Campagna ^{4,6,7,9} tomato, mozzarella, onions, salami piccante, mushrooms, spinach	29.00
Alla Quercia ^{4,7,9} tomato, mozzarella, salami piccante, porcini mushrooms, chili peppers	28.00
Siciliana ^{3,4,7,9} tomato, mozzarella, mushrooms, onions, tuna, salami piccante, gorgonzola	28.00
Leone ^{4,7,9} tomato, mozzarella, salami piccante	24.00
Diavolo (spicy) ^{4,7,9} tomato, mozzarella, salami piccante, shoulder ham, chili peppers	26.00
Al Tonno ^{3,4,7} tomato, mozzarella, gorgonzola, onions, tuna	25.00

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Hawaii ^{3, 4, 7}	24.00
tomato, mozzarella, pineapple, shoulder ham	
Caprese (V) ^{4, 7}	25.00
tomato, mozzarella, fresh buffalo mozzarella, vine tomatoes, basil	
Pancetta ^{4, 7, 9}	26.00
tomato, mozzarella, bacon, mountain cheese, onions	
Vegetarian (V) ^{4, 7, 9}	26.00
tomato, mozzarella, artichokes, spinach, pepperoni, olives asparagus, onions	
Quattro Formaggi (V) ^{4, 7}	26.00
tomato, mozzarella, gorgonzola, mountain cheese, tallegio	
Prosciutto Crudo ^{4, 7, 9}	29.00
tomato, mozzarella, Parma ham	
Salmone ^{3, 4, 7, 9}	29.00
tomato, mozzarella, salmon, onions, capers	
Grison style ^{4, 7, 9}	28.00
tomato, mozzarella, mountain cheese, Grisons meat, salsiz	
Paesana ^{4, 7}	28.00
tomato, mozzarella, mushrooms, shoulder ham, spinach, garlic	
Calzone ^{4, 7}	26.00
tomato, mozzarella, shoulder ham, mushrooms	
Grotto ^{4, 7, 9}	30.00
tomato, mozzarella, Bündnerfleisch, rocket, Parmesan shavings	
Gambello ^{3, 4, 7}	39.00
tomato, mozzarella, giant prawns, beef fillet strips	
Elio ^{1, 4, 7}	30.00
tomato, mozzarella, egg, porcini mushrooms, ham shoulder	

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SPECIAL PIZZA FROM WOOD FIRED

Our special pizzas, baked in the wood-fired oven, impress with unique, carefully selected ingredients. An authentic delight for those who love something special!

Carlos ^{4, 7}	35.00
tomato, mozzarella, Parma ham, fresh burrata and rocket salad	
Nonno Mario ^{4, 7, 10}	32.00
Mascarpone, real Ragù alla Bolognese, Grana Padano, Oregano.	
Simon ^{4, 7}	32.00
Fresh burrata, fresh mortadella from Bologna, parmesan cream, truffle oil and parmesan shavings	
Jonathan ^{1, 4, 7} (very spicy)	30.00
Tomatoes, Mozzarella, fresh Jalapeños Chili, spicy salami, cheddar cheese	
Juanma ^{1, 4, 7}	35.00
Tomatoes, mozzarella, fresh Italian salsiccia “Luganega” from Monza, friarielli (wild broccoli from Naples) and spring onions	
Carina ^{4, 7}	35.00
tomato, mozzarella, onions, egg sponges and pickled lamb fillet strips	
Mamma Angy ^{4, 7}	32.00
Tomatoes, mozzarella, mascarpone, grilled zucchinis, eggplants & peppers (grilled), caramelized shallots in balsamic reduction, rocket salad	

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ICE CREAM AND ICE CREAM SUNDAE

Ice cream parlor ^{1, 2, 4, 7} with Baileys	15.00
Banana Split ^{1, 2, 4, 7}	15.00
Coupe Denmark ^{1, 2, 4, 7}	15.00
Coupe Tiramisu ^{1, 2, 4, 7}	15.00
1 scoop of ice cream ^{1, 2, 4, 7} vanilla, chocolate, stracciatella, yoghurt, coffee, tiramisu, caramel	4.50
1 scoop of sorbet ² blood orange, strawberry, mango, lemon	4.50
Sorbet of your choice ² with Vodka, Campari, Prosecco, Grappa, Calvados	9.00
Cream ⁷	1.50

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HOMEMADE DESSERTS

Prepared fresh daily with love and care - from the best ingredients and according to traditional recipes. Each dessert tells its own little story of indulgence and craftsmanship. Desserts are only available while stocks last. Treat yourself to a piece of handmade sweetness - as a crowning finale or a little break from everyday life.

Omas Tiramisu ^{1,4,7} 15.00

Prepared according to Grandma's original recipe – a true classic! Creamy, irresistible, and made with love. A dessert that brings back memories and makes hearts beat faster.

Strawberry dream panna cotta ^{1,7} 15.00

Immerse yourself in the sweet seduction of our homemade panna cotta, masterfully prepared with real vanilla and cream gently cooked to perfection. This creamy dessert is accompanied by a refreshing homemade strawberry compote that captures the essence of sun-ripened strawberries and is finished with a hint of lemon juice. A creation by our chef Juanma that offers a harmonious interplay of velvety texture and fruity freshness that will tantalize your taste buds.

Chocolate mousse ^{1, 2, 4, 7} 14.00

A heavenly light chocolate mousse that melts in your mouth. Made with rich chocolate, this dessert is a dream for every chocolate lover – a perfect moment of indulgence!

Freshly baked chocolate cake ^{1, 2, 4, 7} 15.00

Warm and delicately melting, served on a creamy mascarpone crème. A heavenly delight for all chocolate lovers!

Crema caramel ^{1, 2, 4, 7} 15.00

The traditional Italian caramel pudding, made according to my grandmother's old family recipe. Crafted from cream, fresh eggs, and milk, enhanced with a hint of orange and lemon. Carefully cooked for hours in our wood-fired oven with typical Swiss wood – an incomparably tender and aromatic delight!

Granizado de Almendra Mallorquina alla Mallorquina 12.00

A touch of Mallorca on the tongue: finely ground almonds, gently roasted and processed with sugar, cinnamon and fresh spring water into a refreshing granita served ice cold, wonderfully creamy and with an unmistakable taste. A Mallorcan classic - light, nutty and fragrant. Like a sunset in Portocolom.

DECLARATION

Vegetarian dishes (V)

Vegan Dishes 

Allergens

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 - Cereals containing gluten / 5 - Crustaceans / 6 - Lupins / 7 - Milk / 8 - Nuts / 9 - Sulphur dioxide and sulphites / 10 - Celery / 11 - Mustard / 12 - Sesame seeds / 13 - Soy / 14 - Molluscs

Our service team will be happy to inform you about ingredients that could cause allergies or intolerances.

Origin of our meat and fish products

- Chicken: Switzerland
- Pork: Switzerland/Italy/Spain
- Veal: Switzerland
- Beef: Switzerland/Argentina/Italy/Spain
- Giant prawns: Vietnam
- Vongole: Italy/Spain/Portugal
- Salmon: Norway
- Sole: North Sea
- Octopus: Central East Atlantic / FAO area no. 34, Northeast Atlantic / FAO area no. 27, Black Sea / FAO area no. 37

We attach great importance to the quality and origin of our products in order to always offer you the best.