



Getaria maisor.com

🇬🇧 2025

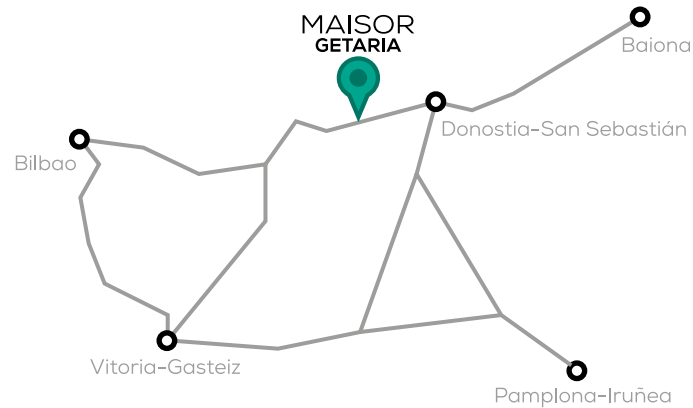


Taste the best seafood of Basque Coast

In **MAISOR** we preserve the best fishing of the Basque Coast, exclusively seasonal and directly selected by us, so you can enjoy an unforgettable gastronomic experience.

Specialists in anchovy, we clean the fillets patiently and lovingly, one by one, using traditional techniques.

Anchovy in oil and in vinegar, tuna, mackerel, tuna belly, sardines. Exquisite flavours and textures that convey the feeling of good product, and invite you to repeat the **MAISOR** experience.



In the port of Getaria



“We are a company born from the fishing tradition of a family that has always been linked to the sea. After years of professional dedication to the wholesale fish trade, MAISOR was founded in 1999, taking another step forward in the process of adding value to our prized Cantabrian sea anchovy. Located opposite the fish market, in the fishing port of Getaria, we have the proximity that allows us to acquire the best raw material, so necessary to produce a product of the highest quality”.

Cantabrian sea anchovy fillets in oil...



... olive oil



A40F

Net weight:
80 gr.
Drained weight:
40 gr.
Fillets number:
17/18
Units per box:
12



... olive oil

A100F

Net weight:
170 gr.
Drained weight:
100 gr.
Fillets number:
38/40
Units per box:
12



... olive oil

A180F

Net weight:
330 gr.
Drained weight:
180 gr.
Fillets number:
53/55
Units per box:
12



... vegetable oil

A40B

Net weight:
75 gr.
Drained weight:
40 gr.
Fillets number:
13/14
Units per box:
12



... vegetable oil

A130B

Net weight:
230 gr.
Drained weight:
130 gr.
Fillets number:
53/54
Units per box:
8



Special Format
Catering

... vegetable oil

A350B

Net weight:
490 gr.
Drained weight:
350 gr.
Fillets number:
95/100
Units per box:
4



A29L

Net weight:
50 gr.
Drained weight:
29 gr.
Fillets number:
8/11
Units per box:
24



A100L

Net weight:
180 gr.
Drained weight:
100 gr.
Fillets number:
34
Units per box:
12

PRESERVING TIPS:

Anchovy is a semi preserve product. For that reason, it is important to preserve it in good conditions, to guarantee its best consume-conditions. We recommend:

- Always keep the product refrigerated, 5-15°C.
- Consume preferably within 6 months from the date of packaging.
- After opening, keep covered with oil and store in the refrigerator.
- Consume within 2 or 3 days



Garum anchovy essence...



GAR200

Content:
200 ml.
Units per box:
6

*Special Format
Catering*

GAR1000

Content:
1000 ml.

Salted anchovies...



SAL150

Net weight:
200 g.
Drained weight:
150 gr.
Fillets number:
6/7
Units per box:
6

*Special Format
Catering*

SAL500

Net weight:
900 gr.
Drained weight:
500 gr.
Fillets number:
20/22
Units per box:
4



**OTHER CRAVINGS FROM THE
CANTABRIAN SEA:**

And for gourmets ... salted anchovies, ready to be cleaned and filleted. Learn how to do it in our "Anchovy processing workshop" (p. 8).

Cantabrian sea anchovy fillets marinated in vinegar...



V50F

Net weight:
90 gr.
Drained weight:
50 gr.
Fillets number:
9/10
Units per box:
12



V150F

Net weight:
220 gr.
Drained weight:
150 gr.
Fillets number:
26/27
Units per box:
12



V40B

Net weight:
75 gr.
Drained weight:
40 gr.
Fillets number:
6/7
Units per box:
12



V100B

Net weight:
135 gr.
Drained weight:
100 gr.
Fillets number:
13/16
Units per box:
12



V130B

Net weight:
230 gr.
Drained weight:
130 gr.
Fillets number:
22/23
Units per box:
8



V400B

Net weight:
480 gr.
Drained weight:
400 gr.
Fillets number:
58/60
Units per box:
4

*Special Format
Catering*

PRESERVING TIPS:

Anchovy is a semi preserve product. For that reason, it is important to preserve it in good conditions, to guarantee its best consume-conditions. We recommend:

- Always keep the product refrigerated, 2-6°C.
- Best before 3 months from the date of packaging.
- After opening, keep covered with oil and store in the refrigerator.
- Consume within 2 or 3 days

White tuna and belly in oil...



B150

Net weight:
227 gr.

Drained weight:
150 gr.

Units per box:
12



B260

Net weight:
400 gr.

Drained weight:
260 gr.

Units per box:
12



B73L

Net weight:
111 gr.

Drained weight:
73 gr.

Units per box:
12



VENT

Net weight:
111 gr.

Drained weight:
81 gr.

Units per box:
12



BEZP150

Net weight:
227 gr.

Drained weight:
150 gr.

Units per box:
12

WHITE TUNA (THUNNUS ALALUNGA):

Made from fresh tuna, fished in August and September. After its artisan preparation, we store it for several months so that the product reaches its highest gastronomic expression.

PRESERVING TIPS:

- After opening, keep it covered with oil and store it in the refrigerator.
- oil and keep it in the refrigerator.
- Consume in 2 or 3 days



Smoked Cantabrian sea Anchovy in oil...



AH50B

Net weight:
80 gr.
Drained weight:
50 gr.
Fillets number:
7/8
Units per box:
12



AH130B

Net weight:
250 gr.
Drained weight:
130 gr.
Fillets number:
18/19
Units per box:
8

Smoked Cantabrian sea Mackerel in oil...



VERH75B

Net weight:
125 gr.
Drained weight:
75 gr.
Units per box:
12



VERH130B

Net weight:
250 gr.
Drained weight:
130 gr.
Units per box:
8

Smoked Tuna Carpaccio in oil...



BH50B

Net weight:
80 gr.
Drained weight:
50 gr.
Units per box:
12



BH130B

Net weight:
250 gr.
Drained weight:
130 gr.
Units per box:
8

THE SMOKING PROCESS:

Based in traditional techniques, our smoking process provides the product an original texture and a delicious taste. It is elaborated in cold using untreated hardwood's smoke. It is immediately packed and frozen to ensure the quality, without any kind of colouring or preservative.

PRESERVING TIPS:

- Always keep the product refrigerated, 2-6°C.
- Best before 50 days from the date of packaging.
- After opening, keep covered with oil and store in the refrigerator the refrigerator
- Consume within 2 or 3 days



Cantabrian sea mackerel marinated in vinegar...



VER50F

Net weight:
90 gr.
Drained weight:
50 gr.
Units per box:
12



VER 100B

Net weight:
135 gr.
Drained weight:
100 gr.
Units per box:
12



Small sardines...



SAR

Net weight:
85 gr.
Drained weight:
60 gr.
Approx sardines number:
8/9
Units per box:
72

Lobster cream...



BOGAV

Net weight:
780 gr.
Content:
850 ml.
Units per box:
12

**BLUE FISH, OF HIGH
NUTRITIONAL VALUE:**

Blue fish are rich in Omega 3 acids, which help to reduce cholesterol and the risk of suffering cardiovascular diseases, which makes their consumption several days a week highly recommended.

MAISOR

Experiences



ANCHOVY PROCESSING WORKSHOP

If you are someone who enjoys tasting a good anchovy, we offer a unique experience where you learn how to prepare authentic Cantabrian anchovies in oil, using completely traditional techniques.

Furthermore, you will take home the anchovies you make.

All in our workshop, right in Getaria's port.



VISIT TO THE WORKSHOP AND CANTABRIAN PRODUCT TASTING

We offer you an unforgettable experience in which you will discover our craft workshop MAISOR. You will learn how laborious is the anchovy elaboration and we will finish the experience with a very local tasting: **anchovy, White tuna and a glass of txakoli (local white wine).**

+info:
info@maisor.com



Tastings MAISOR



FOR A GIFT ...
GIVE A SEA-
FLAVORED
EXPERIENCE.

Design your own gift set with MAISOR products, personalized, and we will send it to anyone you want and wherever you want.



FOR EVENTS ...
WE WANT TO SHARE
WITH YOU YOUR BIG
DAYS, ADDING SEA
FLAVOUR.

Our hands cleaning each fillet, one by one. It is a big show not only for the palate, but also for the eyes. An original and authentic way to surprise and entertain your guests.







WORKSHOP and BOUTIQUE-
Portua, 6
20808 Getaria (Gipuzkoa)
Tel. +34 943 140 993

info@maisor.com
www.maisor.com

