



No time to cook?
COCINArte
We cook for you!



Index

Cocktails of the Sea

10130	Especial Fideuá, Pasta and Rice	6 * 1 kg = 6 kg	8*10 = 80
10300	Especial Fideuá, Pasta and Rice	15 * 500g = 7,500 kg	8*10 = 80
10761	Seafood Mix for Paella and Soup	15 * 500g = 7,500 kg	8*10 = 80
10331	Seafood mix for Paellas, Rice and Soups	12*600g = 7,2 kg	8*10 = 80
59673	Seafood Mix for Fideuá	12*330g = 3,96 kg	8*7 = 56
59674	Seafood Mix for Vegetable Paella	12*355g = 4,2 kg	8*7 = 56
32311	Fried Fish	12*600g = 7,2 kg	8*10 = 80
10876	Seafood Soup "Gourmet" with Fish Broth	15* 450g = 6,750 kg	8*10 = 80
10120	Seafood mix for Paella with Fish Stock	12*500g = 6 kg	11*5 = 55
10965	Seafood Salad	9*330g = 2,97 kg	8*10 = 80

Tapas

35825	Traditional Battered Prawn Tails	20 * 200g = 4,000 kg	8*10 = 80
27051	Tempura Anchovy Fillet	12 * 400g = 4,800 kg	8*10 = 80
27198	Floured Anchovies	15 * 300g = 4,500 kg	8*10 = 80
42467	Floured Baby Squid	15 * 300g = 4,500 kg	8*10 = 80
10511	Floured Squid (NEW)	12 * 300g = 3,600 kg	8*10 = 80
10108	Traditional Squid Rings	10* 400g = 4 kg	8*10 = 80
10146	Breaded Broccoli	12*400g = 4,800 kg	8*10 = 80
27246	Baked Breaded Giant Squid	8*500g = 4 kg	8*10 = 80
32758	Tapa of Baby Squid with Baby Broad Beans in a Parsley and Garlic Sauce	6 * 400g = 2,4 kg	16*11 = 176
10088	Tapa of Artichokes with Bacon and Goat's Cheese Sauce	6 * 400g = 2,4 kg	16*11 = 176
27127	Artichoke in Tempura	8*250g = 2 kg	16*11 = 176
28109	Vegetables in Tempura	12 * 400g = 4,8 kg	8*10 = 80

Stuffed Peppers and Mussels

35281	Cod-stuffed peppers	16* 240g = 3,840 kg	11*9 = 99
35293	Seafood-stuffed peppers	16* 240g = 3,840 kg	11*9 = 99
10230	Stuffed mussel shells "Tiger"	6*500g = 3 kg	16*11 = 176

Vegetables

61746	Baby Broad Beans	15*400g=6 kg	9*14 = 126
61317	Spring Garlic	18*300g=5,4 kg	8*10 = 80
61758	Chopped Asparagus	18*300g=5,4 kg	8*10 = 80

Croquettes

10080	OVENABLE Croquettes with Iberian Ham	15*300g = 4,5 kg	8*10 = 80
10081	OVENABLE Stew Croquettes	15*300g = 4,5 kg	8*10 = 80
10126	OVENABLE Lobster Croquette	15*300g = 4,5 kg	8*10 = 80
10383	OVENABLE Pork Cheek Croquettes (NEW)	15*300g = 4,5 kg	8*10 = 80
10328	Chicken Croquettes (NEW)	18*300g = 5,4 kg	8*10 = 80
10329	Ham Croquettes (NEW)	18*300g = 5,4 kg	8*10 = 80
10330	Stew Croquettes (NEW)	18*300g = 5,4 kg	8*10 = 80

Main Courses

10132	Hake Battered with Egg	8*600g = 4,8 kg	8*10 = 80
10301	OVENABLE Breaded Hake Fillet	8*600g = 4,8 kg	8*10 = 80
59189	BBQ Pork Ribs	8 * 475g = 3,8 kg	9*11 = 99
36089	Creamed Spinach HOME-MADE RECIPE	15 * 450g = 6,750 kg	8*10 = 80
10221	Grilled Vegetables with Shrimp	12 * 600g = 7,200 kg	8*10 = 80
10222	Grilled Vegetables with Chicken	12 * 600g = 7,200 kg	8*10 = 80
10039	Risotto with Prawns and Asparagus	15 * 400g = 6 kg	8*10 = 80

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10506	Shrimp Ebiyaki (NEW)	18*300g = 5,4 kg	8*10 = 80
10507	Octopus Takoyaki (NEW)	18*300g = 5,4 kg	8*10 = 80

Gourmet Snacking

59963	Stuffed Scallop (INDIVIDUAL PACK)	14 uds	16*10=160
10363	Stuffed Scallop with Shrimp (NEW) (INDIVIDUAL PACK)	14 uds	16*10=160
10471	Stuffed Scallop with Crab (NEW) (INDIVIDUAL PACK)	14 uds	16*10=160
10241	Scallop Tartar (NEW)	1 piece	12* 100g = 1,200 kg 16*11=176
29883	Moneybags Assortment	12 pieces	12* 180 g = 2,160 kg 8*10 = 80
29884	Assortment of Balls	12 pieces	12* 150 g = 1,800 kg 8*10 = 80
10376	Breaded Camembert Cheese (NEW)		12*104 g = 1,240 kg 11 * 9 = 99
10399	Panko Shrimp (NEW)		8* 250g = 2,000 kg 16*11=176
59365	Whiteleg Shrimp Nest Skewer	8 pieces	20*200g = 4,000 kg 8*10 = 80
59353	Shrimp Coated in Filo Pastry	8 pieces	12*136 g = 1,632 kg 11 * 9 = 99
59352	Shrimp Torpedo	8 pieces	12*200 g = 2,400 kg 11 * 9 = 99
59366	Lobster Bonbons	8 pieces	12*112 gr = 1,340 kg 11 * 9 = 99
59939	Seafood Moneybag	10 pieces	12* 150 gr = 1,800 kg 11 * 9 = 99
10398	Scallop with Cava Moneybag	10 pieces	12* 150 gr = 1,800 kg 11 * 9 = 99
59942	Shrimp Twister	6 pieces	12* 120 gr = 1,440 kg 11 * 9 = 99



PAELLA HAS NEVER BEEN SO EASY TO PREPARE

Cocktails of the Sea



10130

Especial Fideuá, Pasta and Rice

FORMAT: 6 X 1 KG

RINGS OF SQUID, COOKED MUSSEL MEAT, PEELED SHRIMP TAIL AND DICED SQUID.

10300

Especial Fideuá, Pasta and Rice

FORMAT: 15 X 500G

RINGS OF SQUID, COOKED MUSSEL MEAT, PEELED SHRIMP TAIL AND DICED SQUID.



10761

Seafood mix for Paella and Soup

FORMAT: 15 X 500 G

WHOLE SHELLFISH, SQUID RINGS, SQUID WING DICES, MUSSELS WITHOUT SHELL, PEELED SHRIMP TAIL, HALF SHELL MUSSEL AND WHOLE SHRIMP.



10331

Seafood mix for Paellas, Rice and Soups

FORMAT: 12 X 600 G

PACIFIC CLAM, DICED POTATO WINGS, COOKED MUSSEL MEAT, VANNAMEI PRAWN, DICED CAELLA, HALF-SHELL MUSSEL AND WHOLE WHITE SHRIMP.



59673

Seafood Mix for Fideuá

FORMAT: 12 X 330 G

SQUID RINGS AND WINGS, COOKED HALF-SHELL MUSSELS AND WHITE SHRIMP.

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59674
Seafood Mix for Vegetable Paella
FORMAT: 12 X 355 G

WHOLE CLAM, PEAS, SQUID RING, CHOPPED RED AND GREEN PEPPERS, COOKED HALF-SHELL MUSSELS AND LANGOUSTINES.



32311
Fried Fish
FORMAT: 12 X 600 G

DICED DOLPHINFISH, HADDOCK, CHOPPED SQUID AND SHRIMP TAILS.



10876
Seafood Soup "Gourmet" with Fish Broth
FORMAT: 15 X 450 G

CLAM WHITE, HAKE, MUSSEL WITHOUT SHELL, SQUID, COOKED SHRIMP TAIL AND FISH STOCK BALLS.



10120
Seafood mix for Paella with Fish Stock
FORMAT: 12 X 500 G

PACIFIC CLAM, BROTH, FLAT GREEN BEAN, PEAS, DICED SQUID, RED PEPPER, WHOLE MUSSELS, WHOLE LANGOUSTINE AND SHRIMP (OR WHITE SHRIMP).

10965
Seafood Salad
FORMAT: 9 X 330 G

MUSSEL MEAT, COOKED OCTOPUS CUBES AND SLICES, COOKED PRAWN TAIL, SURIMI, SPRING ONION, GREEN PEPPER AND RED PEPPER.



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RESTAURANT-STYLE FRIED FOOD

Tapas

SNACKING WITHOUT COMPLICATIONS



35825
Traditional Battered Prawn Tails

FORMAT: 20 X 200 G

INSTRUCTIONS FOR USE: 3 MINUTES IN A DEEP FRYER (185°), 14 MINUTES IN THE OVEN (220°C) OR 12 MINUTES IN THE AIRFRYER.

10511
Floured Squid
FORMAT: 12 X 300 G

INSTRUCTIONS FOR USE: 2 MINUTES IN A DEEP -FRYER (180°)



27198
Floured Anchovy
FORMAT: 15 X 300 G

INSTRUCTIONS FOR USE: 4 MINUTES IN A DEEP FRYER (180°).

42467
Floured Baby Squid
FORMAT: 15 X 300 G

INSTRUCTIONS FOR USE: 3 MINUTES IN A DEEP FRYER (180°)



10108
Traditional Squid Rings
FORMAT: 10 X 400 G

INSTRUCTIONS FOR USE: 1 MINUTE IN A DEEP FRYER (180°).

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TRADITIONAL MEALS IN MINUTES



27246
Baked Breaded Giant Squid
FORMAT: 8 X 500 G

INSTRUCTIONS OF USE: 12 MINUTES IN AN OVEN, 8 MINUTES IN THE AIRFRYER AND 2 MINUTES IN A DEEP FRYER.



27051
Tempura Anchovy Fillet
FORMAT: 12 X 400 G

INSTRUCTIONS FOR USE: 3 MINUTES IN A DEEP FRYER (185º) OR 12 MINUTES IN THE OVEN (220ºC).



10088
Tapa of Artichokes with Bacon with Goat Cheese's Sauce
FORMAT: 6 X 400 G

INSTRUCTIONS OF USE: 10 MINUTES IN A PAN. 2 PORTIONS.



32758
Tapa of Baby Squid with Baby Broad Beans in a Parsley and Garlic Sauce
FORMAT: 6 X 400 G

INSTRUCTIONS OF USE: 7 MINUTES IN A PAN. 2 PORTIONS.



28109
Vegetables in Tempura
FORMAT: 12 X 400 G

INSTRUCTIONS OF USE: 3 MINUTES IN A DEEP FRYER AND 12 MINUTES IN AN OVEN. 9 MINUTES IN THE AIRFRYER.



27127
Artichoke in Tempura
FORMAT: 8 X 250 G

INSTRUCTIONS OF USE: 3 MINUTES IN A DEEP FRYER. 12 MINUTES IN AN OVEN AND 10 IN AIRFRYER.



10146
Breaded Broccoli
FORMAT: 12 X 400 G

INSTRUCTIONS OF USE: 2-3 MINUTES IN A DEEP-FRYER. 12-14 MINUTES IN AN OVEN. 10 MINUTES IN THE AIRFRYER.



Stuffed Peppers and Mussels

35281
Cod-Stuffed Peppers
 FORMAT: 16 X 240 G

INSTRUCTIONS OF USE: 4 MINUTES IN A MICROWAVE.
 15 MINUTES IN AN OVEN.

35293
Seafood-Stuffed Peppers
 FORMAT: 16 X 240 G

INSTRUCTIONS OF USE: 4 MINUTES IN A MICROWAVE.
 15 MINUTES IN AN OVEN.

10230
Stuffed mussel shells "Tiger"
 FORMAT: 6 X 500 G

INSTRUCTIONS OF USE: 3-4 MINUTES IN A DEEP FRYER.



Vegetables



61746
Baby Broad Beans
 FORMAT: 15 X 400 G



61317
Spring Garlic
 FORMAT: 18 X 300 G

61758
Chopped Asparagus
 FORMAT: 18 X 300 G



Croquettes

FEEL LIKE HOME

10328 Chicken Croquettes

FORMAT: 18 X 300 G

INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP-FRYER.



10329 Ham Croquettes

FORMAT: 18 X 300 G

INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP-FRYER.



10330 Stew Croquettes

FORMAT: 18 X 300 G

INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP-FRYER.



OVENABLE

10080 Croquettes with Iberian Ham

FORMAT: 15 X 300 G

INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP FRYER. 12-14 MINUTES IN AN OVEN, 8 IN THE AIRFRYER.



10081 Stew Croquettes

FORMAT: 15 X 300 G

INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP FRYER. 12-14 MINUTES IN AN OVEN, 8 IN THE AIRFRYER.



10126 Lobster Croquettes

FORMAT: 15 X 300 G

INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP FRYER. 12-14 MINUTES IN AN OVEN, 8 IN THE AIRFRYER.



10383 Pork Cheek Croquettes

FORMAT: 15 X 300 G

INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP FRYER. 12-14 MINUTES IN AN OVEN, 8 IN THE AIRFRYER.



GRANDMA STYLE DELICIOUS CROQUETTES



Main Courses



10132
Hake battered with Egg
FORMAT: 8 X 600 G

INSTRUCTIONS OF USE: 5-6 MINUTES IN A DEEP FRYER.
 13-14 MINUTES IN AN OVEN, 11-13 MINUTES IN THE AIRFRYER.



10301
Ovenable Breaded Hake Fillet

FORMAT: 8 X 600 G

INSTRUCTIONS OF USE: 5-6 MINUTES IN A DEEP FRYER. 12 MINUTES IN AN OVEN, 10 MINUTES IN THE AIRFRYER



36089
Creamed Spinach Home-made Recipe
FORMAT: 15 X 450 G

INSTRUCTIONS OF USE : 8 MINUTES IN A MICROWAVE. 7 MINUTES IN A PAN. 2 PORTIONS.



10039
Risotto with Prawns and Asparagus
FORMAT: 15 X 400 G

INSTRUCTIONS OF USE : 6 MINUTES IN A MICROWAVE. 8 MINUTES IN A PAN. 2 PORTIONS.



10221
Grilled Vegetables with Shrimp
FORMAT: 12 X 600 G

INSTRUCTIONS OF USE : 7-8 MINUTES IN A MICROWAVE. 6-7 MINUTES IN A PAN. 2 PORTIONS.



10222
Grilled Vegetables with Chicken
FORMAT: 12 X 600 G

INSTRUCTIONS OF USE : 7-8 MINUTES IN A MICROWAVE. 6-7 MINUTES IN A PAN. 2 PORTIONS.

59189
BBQ Pork Ribs
FORMAT: 8 X 475 G

INSTRUCTIONS OF USE: 6 MINUTES IN A MICROWAVE. 8 MINUTES IN AN OVEN.



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EAT HEALTHY WHEREVER YOU GO

*Cocinar*Arte
japon
**LET YOURSELF BE SEDUCED BY
THE TASTE OF JAPANESE
CUISINE**



CocinarArte Japan



10506
Shrimp Ebiyaki
FORMAT: 18 X 300 G
INSTRUCTIONS OF USE: 8-9 MINUTES IN THE OVEN,
6-7 MINUTES IN THE AIRFRYER OR 3-4 MINUTES IN A
DEEP-FRYER.



10507
Octopus Takoyaki
FORMAT: 18 X 300 G
INSTRUCTIONS OF USE: 8-9 MINUTES IN THE OVEN,
6-7 MINUTES IN THE AIRFRYER OR 3-4 MINUTES IN A
DEEP-FRYER.



**CLOSE YOUR EYES, TRY IT AND
ENJOY!**

**IT WILL BE LIKE EATING
IN A JAPANESE RESTAURANT.**

Gourmet Snacking



59963 **INDIVIDUAL**
Stuffed Scallop **PACK**
FORMAT: 14 UDS
INSTRUCTIONS OF USE: OVEN 15 - 17 MINUTES.



10363 **INDIVIDUAL**
Stuffed Scallop **PACK**
with Shrimp
FORMAT: 14 UDS
INSTRUCTIONS OF USE: OVEN 13-16 MINUTES.



10471 **INDIVIDUAL**
Stuffed Scallop **PACK**
with Crab
FORMAT: 14 UDS
INSTRUCTIONS OF USE: OVEN 12-15 MINUTES



29883
Moneybags Assortment
FORMAT: 12 X 180 G
INSTRUCTIONS OF USE: DEEP-FRYER 2-3 MINUTES.



29884
Assortment of Balls
FORMAT: 12 X 150 G
INSTRUCTIONS OF USE: DEEP-FRYER 2-3 MINUTES.



10241
Scallop Tartar
FORMAT: 12 X 100 G
INSTRUCTIONS OF USE: THAW AND READY.



10376
Breaded Camembert Cheese
FORMAT: 8 X 250G
INSTRUCTIONS OF USE: DEEP-FRYER 4-5 MINUTES.
OVEN 10-12 MINUTES.

10399
Panko Shrimp
FORMAT: 20 X 200G
INSTRUCTIONS OF USE: DEEP-FRYER 2-3 MINUTES.



59353
Shrimp Coated in
Filo Pastry
FORMAT: 12 X 136 G
INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP FRYER.
12 MINUTES IN AN OVEN.



59365
Whiteleg Shrimp Nest Skewer
FORMAT: 12 X 104 G
INSTRUCTIONS OF USE: 2 MINUTES IN A DEEP FRYER.



59352
Shrimp Torpedo
FORMAT: 12 X 200 G
INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP FRYER.
12 MINUTES IN AN OVEN.



59366
Lobster Bonbons
FORMAT: 12 X 112 G
INSTRUCTIONS OF USE: 3 MINUTES IN A DEEP FRYER.



59939
Seafood Moneybags
FORMAT: 12 X 150 G
INSTRUCTIONS OF USE: 3 MINUTES IN A DEEP FRYER.

10398
Scallop with Cava Moneybags
FORMAT: 12 X 150 G
INSTRUCTIONS OF USE: 2-3 MINUTES IN A DEEP FRYER.



59942
Shrimp Twister
FORMAT: 12 X 126 G
INSTRUCTIONS OF USE: 4 MINUTES IN A DEEP FRYER.

COCINArte

ON OCCASIONS WHERE THERE IS SOMETHING TO CELEBRATE...

MEALS TO SURPRISE AND ENJOY





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