

Authentically Spanish

Pure flavor like you've never experienced before.

When it comes to quality, It's the little things that count. That's why we set the highest standards for every step of the process—from hatchery location, water sources, production methods, to shipping

speeds—to ensure a level of purity and freshness not experienced since the Old World was young. The little things all add up. And the result is something we're confident you will find truly extraordinary.

25 years of raising expectations.

For a quarter of a century, producing the finest, freshest and tastiest sea bass (and sea bream) has been our passion. It's why we never stop looking for ways to improve our production, quality, hygiene, traceability and environmental impact—to guarantee the taste and freshness of all of products.

It all starts in Mallorca.

Our quest for excellence led us to situate our hatchery on the island of Mallorca. Its unique, stable and disease-free water is ideal for rearing high quality and healthy juvenile fish.

Extraordinary Spanish taste. Delivered at extraordinary speeds.

Properly experiencing the finest bronzini in the world means experiencing it fresh. That's why Bandera Bronzini is delivered 48 hours faster—and 48 hours fresher—than the rest.

The secret to authentic Spanish flavor?

It must be something in the water.

Nature is something to be embraced, not fought against. It's why we take advantage of the natural currents, which bring in a constant supply of fresh water and create an ideal environment to raise high quality fish.

PRODUCT SIZES		
Portion Sea Bream/Bass	200-300 grs 300-400 grs 400-500 grs	500-600 grs 600-800 grs
Real Sea Bream/Bass	800-900 grs	900-1000 grs
Real Sea Bass	1000-1400 grs	
Imperial Sea Bass	1400-1800 grs 1800-2600 grs	2600-3500 grs 3500-4500 grs
Custom pack sizes available upon request.		

