



CASA[®]
MARIA
Deli

15D Ngô Quang Huy, Thảo Điền - An Khánh - Hồ Chí Minh

0773775169



Artisan Sausages

Spanish meat. Pure flavor.

Traditional Spices

Zero additives. No fillers.

No preservatives.

100% Natural Ingredients

Spanish Chorizo (Raw)



Crafted with premium Spanish pork and authentic Paprika from Dela Vera, Spain. Our chorizo follows a traditional family recipe, hand-linked in small batches.

Format: 200g Vacuum Pack (2 units)

Flash-frozen for safety and peak flavor.

Price: 875,000 VND / kg + VAT

Spanish Butifarra (Raw)



A tribute to the classic Catalan recipe. Our Butifarra is defined by its simplicity and honest flavor, crafted with premium Spanish pork and cracked black pepper.

Format: 200g Vacuum Pack (2 units)

Flash-frozen for safety and peak flavor.

Price: 875,000 VND / kg + VAT

Black Artisan Morcilla

(Cooked, just needs gentle grilling)



A unique creation that pays tribute to the legendary recipes of Burgos and the Basque Country. Our signature Morcilla is crafted without blood, focusing instead on a rich, aromatic blend of slow-cooked onions, Spanish rice, and traditional spices to achieve its iconic deep color and savory depth.

Format: 200g Vacuum Pack (2 units)

Flash-frozen for safety and peak flavor.

Price: 875,000 VND / kg + VAT



Escabeches & Marinades

A traditional Spanish
preservation craft
Ready to Eat

Mejillones en Escabeche



NZ imported mussels, gently fried and preserved in our house-made blend of Extra virgin olive oil, vinegar, and traditional spices. A true Spanish staple, crafted for a rich and tangy flavor profile.

Ready to Eat: No cooking required.

Serving Tip: Ideally served cold with some crisps on the

Format: **Vacuum Pack** (8-9 Large Units)

Storage: Keep refrigerated (0-4°C). Do not freeze.

Price: **350,000 VND + VAT**

Roasted Eggplant en Escabeche



Fire-roasted eggplants simmered in a curated blend of Extra Virgin Olive Oil, vinegar, and toasted sesame oil. Finished with a signature spice mix and toasted seeds for a unique, savory depth.

Ready to Eat: No cooking required. Serve Cold

Format: **Vacuum Pack**

Storage: Keep refrigerated (0-4°C). Do not freeze.

Price: **300,000 VND + VAT**

Boquerones en Vinagre



Fresh white anchovies sourced from Ninh Thuan, meticulously cured in a precise vinegar blend and preserved in Extra Virgin Olive Oil. A refreshing, tender, and acidic Spanish classic, handcrafted for peak quality.

The fish has been flash-frozen during preparation to ensure maximum hygiene and safety for raw consumption, following international gourmet standards.

Ready to Eat: No cooking required. Serve Cold

Suggested Presentation: Serve cold, topped with freshly chopped garlic, parsley, and a side of crisps

Format: **Vacuum Pack**

Storage: Keep refrigerated (0-4°C). Do not freeze.

Price: **330,000 VND + VAT**

A close-up photograph of a bowl of Spanish stew. The bowl is white with a blue rim. The stew is a rich, orange-red color, likely from tomato. It contains two large, round, browned sausage links in the foreground. There are also chunks of potatoes and green herbs (possibly parsley) scattered throughout. A white text box with rounded corners is overlaid in the center of the bowl.

Signature Spanish Stews

Heritage flavors,
slow-cooked with heart

Callos a La Madrilen

Madrid-style beef tripe stew, Spanish chorizo, pork trotters.



Traditional Madrid-Style Stew Tender beef tripe and pork trotters slow-cooked in a rich sauce of authentic Spanish spices. Finished with house-made Spanish chorizo for a smoky, robust, and heritage flavor profile

Ready to Eat: Fully cooked and seasoned. For 1-2 people

Transfer: Remove the product from the sealed vacuum bag and place it into a pot.

Format:	Vacuum Pack
Price:	440,000 VND + VAT

Judias Pintas

Pinto beans, Pork Belly and House-made chorizo.



Pinto beans slow-cooked until tender and finished in our kitchen with house-made Spanish chorizo and pork belly. A hearty, traditional recipe crafted to deliver a deep, smoky, and soul-warming flavor

Ready to Eat: Fully cooked and seasoned.

Transfer: Remove the product from the sealed vacuum bag and place it into a pot.

Format:

Vacuum Pack

Price:

350,000 VND + VAT

Chickpeas, Spinach & Spanish Duroc Pork Rib



Chickpeas, Spanish Duroc pork ribs and fresh spinach slow-cooked in a traditional broth. Finished in our kitchen with spanish paprika.

Ready to Eat: Fully cooked and seasoned.

Transfer: Remove the product from the sealed vacuum bag and place it into a pot.

Format:

Vacuum Pack

Price:

380,000 VND + VAT

How to Order

Place your order via Zalo
*or Phone: **0773775169***

- Order Confirmation: Orders are processed once payment is confirmed via bank transfer.
- Payment Method: We primarily accept Bank Transfer.
- Cash Orders: To pay cash or pick up at our restaurant, please contact us directly.
- Free delivery for orders above 1.000.000 VND

Bank Transfer Details

Account Name: CT TNHH GRADO INSPIRED

Account Number: 1055074728

Bank: VCB THU THIEM - PGD THAO DIEN

