

Desde 1996

PATA NEGRA

A EXCELÊNCIA DO PORCO PRETO



Portuguese Roots

THE TASTE OF TRADITION

With more than 26 years of history in the art of creating Iberian pork charcuterie, Pata Negra is more than an iconic brand between generations, it is a synonymous of quality, tradition and excellence.

We keep alive an art with Portuguese soul, bringing you the unmistakable flavour of the purest Iberian pork.





Portuguese Roots

DRY-CURED IBERICO HAM

The perfection of each piece is achieved by a slow aging in our dark and silent cellars, where the ham remains at a constant and natural temperature for several months. The end result is a soft dry-cured ham, with intense and unique flavour.

An example of quality, flavour and tradition in the art of curing Iberian pork ham.





SPECIAL RESERVE DRY-CURED HAM

Iberian Black Pork

Its characteristic fine vein of fat gives it not only a marbled appearance but also an incredible succulence. The fat is so aromatic and soft that it melts in the mouth, giving our ham an incomparable flavour.





BOLOTA (ACORN-FED) DRY-CURED HAM

Iberian Black Pork

It is distinguished by the golden to pink fat, with a soft consistency. Its flavour is smooth, delicate and slightly sweet, surprising for the greasiness of its fat, that melts sublimely in the mouth.





DRY-CURED HAM

Iberian Black Pork

It is one of our brand's delicacies of free-range Iberian pigs. Its taste is soft, smooth and delicate.

Discover the incomparable taste of Iberian pork ham.





Portuguese Roots

DRY-CURED IBERIAN HAM (SHOULDER)



BOLOTA (ACORN-FED) DRY-CURED

Iberian Black Pork Ham (shoulder)



IBERIAN DRY-CURED

Iberian Black Pork (shoulder)



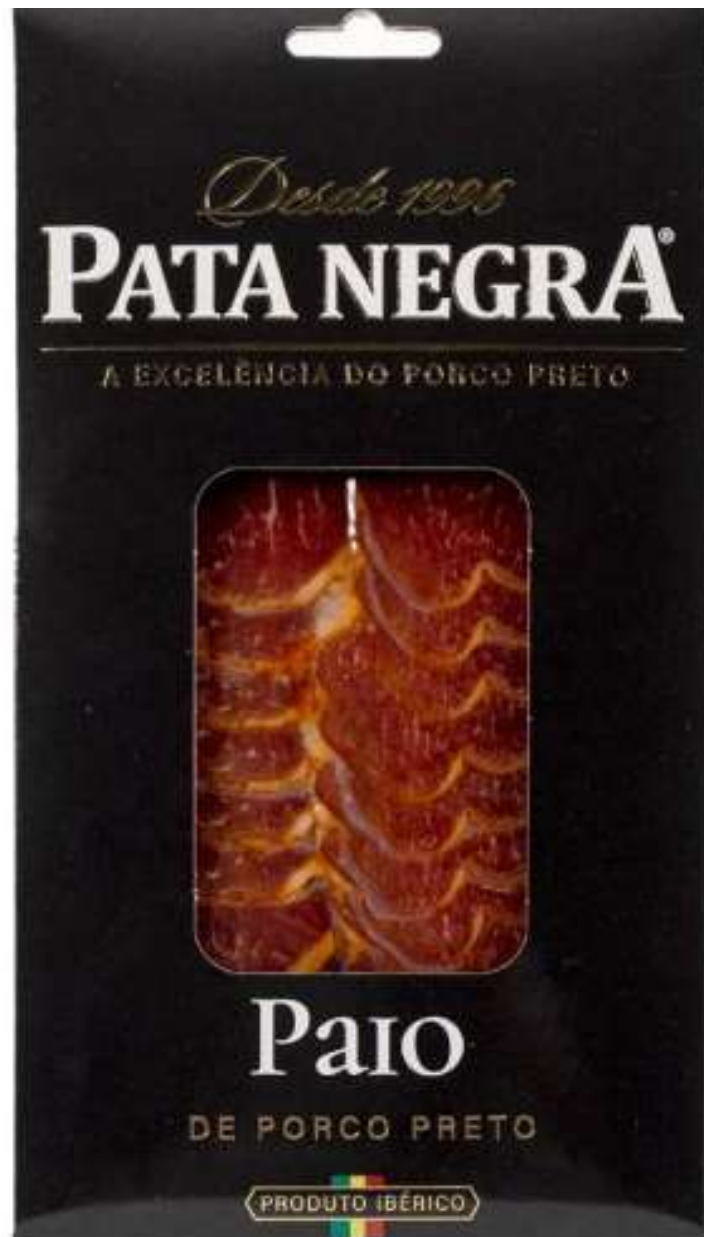
Portuguese Roots

SLICED PIECES

So that everyone can enjoy the unmistakable taste of Iberian pork, we have created an incredible selection of sliced items, which brings together the best pieces of Iberian charcuterie. From the classic Salsichon to the aromatic Pork Loin.

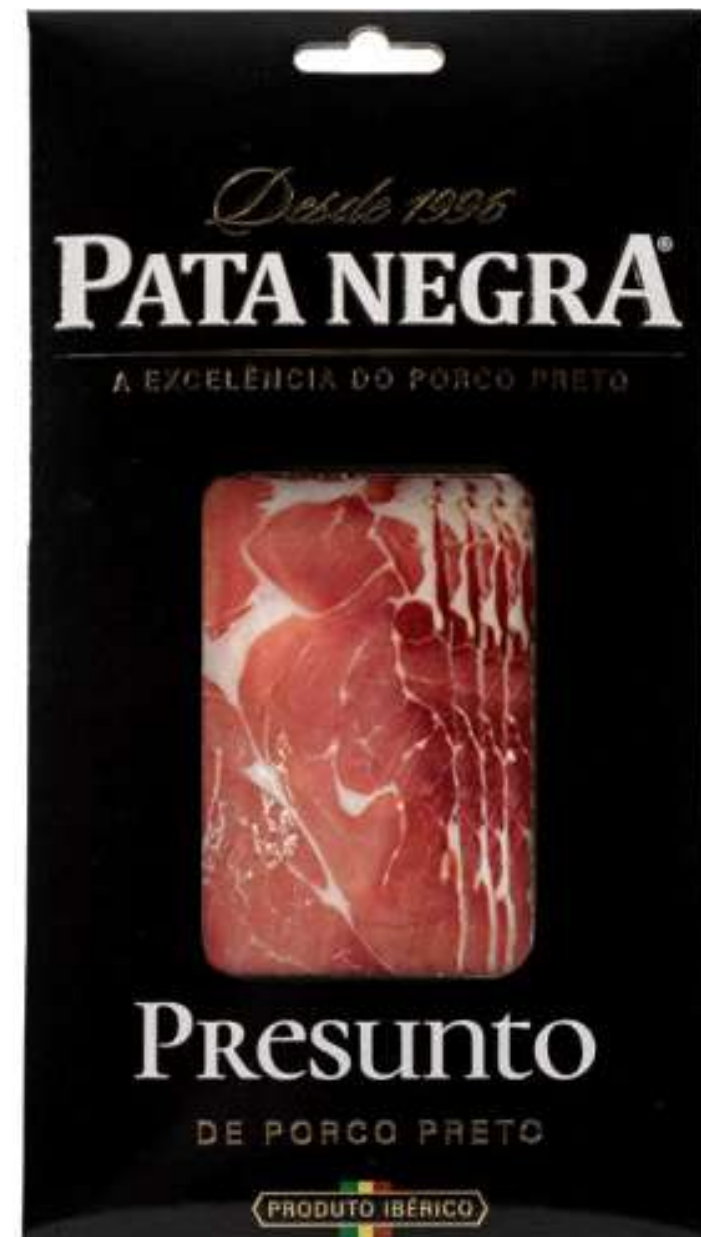
Thin and delicate slices so you can enjoy the most authentic experience.





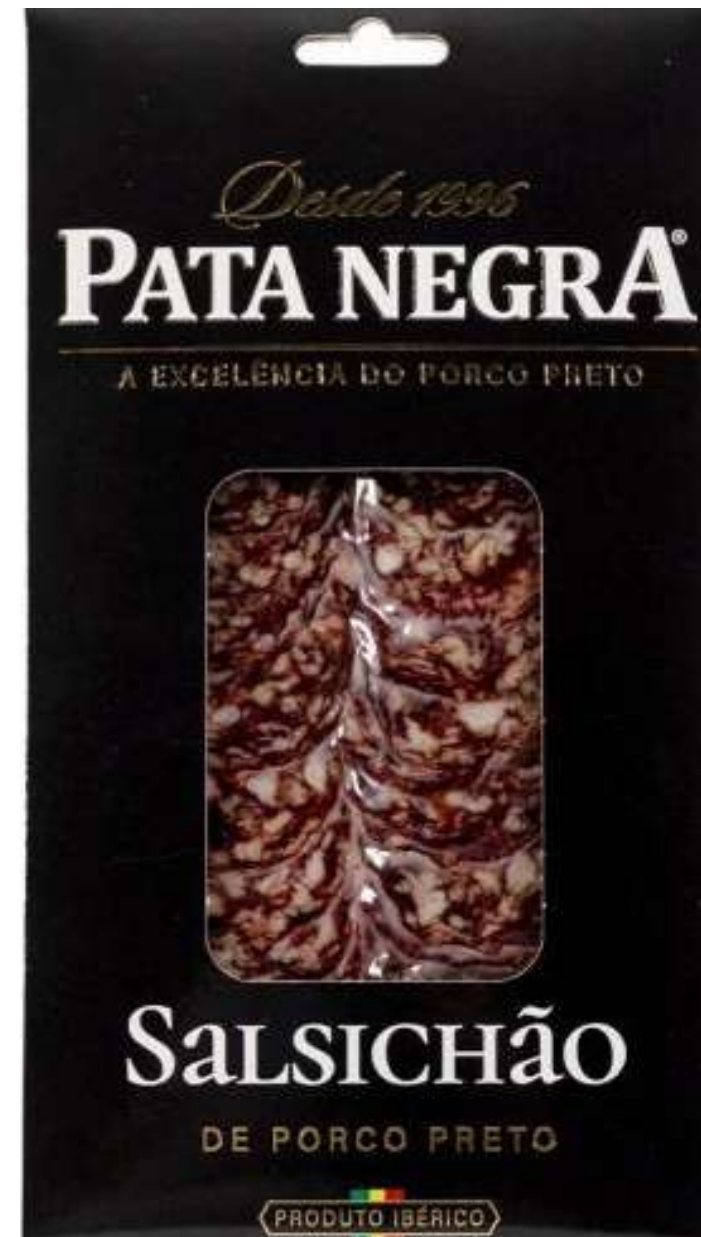
PORK LOIN

Dry-Cured Sliced Iberian Black Pork



HAM

Dry-Cured Sliced Iberian Black Pork



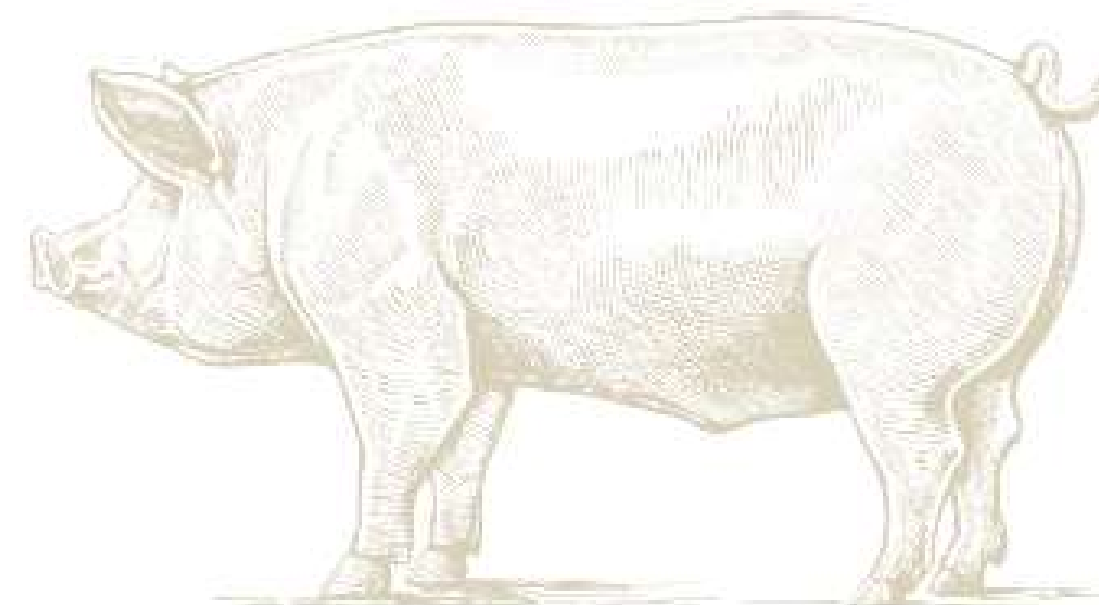
SALCHICHON

Dry-Cured Sliced Iberian Black Pork

Portuguese Roots

SLICED PIECES

The most delicate pieces of Iberian pork charcuterie, finely sliced so you can truly enjoy its unmistakable flavour.





Portuguese Roots

TRADITIONALS

The natural curing, the smoked taste and the combination of the best seasonings bring out the flavours of the meat and delicate fat of the Iberian pork.

The best pieces so you can enjoy the most authentic experience.





CHORIZO

Dry-Cured Black Pork



BLACK CHORIZO *(blood sausage)*

Dry-Cured Black Pork



FARINHEIRA *(flour sausage)*

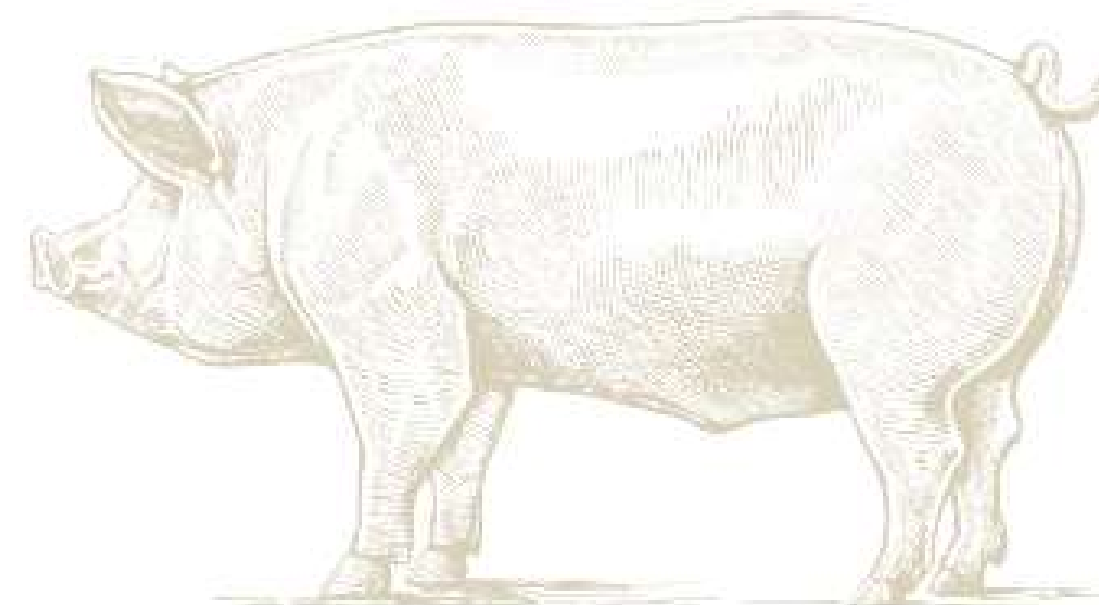
Dry-Cured Black Pork

Portuguese Roots

TRADITIONALS

It is slowly cured in the air for a certain time, to provide a chorizo of great quality and intense flavour.

Perfect for extra flavour in your favourite dishes and appetizers.





Portuguese Roots

THINS

Thinking on those who appreciate quality traditional charcuterie, we have created a range of magnificent Iberian pork pieces delicacies.

From the traditional dry-cured chorizo to the classic Portuguese farinheira (flour sausage), thinly shaped, so you can enjoy the best Iberian Pork charcuterie in your appetizers.



Portuguese Roots

THINS



THIN CHORIZO

Iberian Black Pork



THIN FARINHEIRA *(flour sausage)*

Iberian Black Pork



THIN BLACK CHORIZO *(blood sausage)*

Iberian Black Pork



THIN ASSORTMENT

Iberian Black Pork



Portuguese Roots

WHOLE PIECES



SALCHICHON

Iberian Black Pork



PORK LOIN

Iberian Black Pork



PORK LOIN (COPPA)

Iberian Black Pork

*Timeless flavours
between generations*

Let yourself be surprised by the unmistakable flavour of the most incredible pieces of classic Iberian black pork charcuterie.



Portuguese Roots

WHOLE PIECES



PORK LOIN

Iberian Black Pork



SALCHICHON

Iberian Black Pork



LOIN

Iberian Black Pork



Portuguese Roots

SINGLE ITEMS (VELA)



PORK LOIN

Vela Dry-Cured Iberian Black Pork



SALCHICHON

Vela Dry-Cured Iberian Black Pork



Portuguese Roots

FOODSERVICE



HAM CHUNK

Dry-Cured Iberian Black Pork



PORK BELLY

Dry-Cured Iberian Black Pork



SLICED HAM

Dry-Cured Iberian Black Pork



SLICED HAM 500 G

Dry-Cured Iberian Black Pork



Portuguese Roots

BONELESS HAM

The ham remains at a constant, natural temperature for several months. The final result is a soft dry-cured ham with an intense and unique flavour.

Now you can enjoy a boneless piece of dry-cured Iberian pork ham, of the highest quality and excellence.



Portuguese Roots

BONELESS HAM



BOLOTA (ACORN-FED) BONELESS HAM

Dry-Cured Iberian Black Pork (leg)



BONELESS HAM

Dry-Cured Iberian Black Pork (leg)



BOLOTA (ACORN-FED) DRY-CURED

Iberian Black Pork Ham (shoulder)



IBERIAN DRY-CURED

Iberian Black Pork Ham (shoulder)

Desde 1996
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A EXCELÊNCIA DO PORCO PRETO

THANK YOU

PATA-NEGRA.COM