



Natural Rare Products



MONDEGA GOURMET

Mondega is luxurious by nature

The Mondega Gourmet brand was born from the simplicity and passion of wanting to create a gastronomic product of memorable excellence, which in its time could represent the flavor of generosity, and of Portugal, it was the delicate venture of inspiration and the desire to bring the magic of a brand to whom may have the opportunity to enjoy it, a dream that has come true.

So after 6 years of resilience, these spicy natural hot Mondega sauce comes to you through an elegant, prestigious and deluxe package, where every detail has been designed and thought, to pass on knowledge, passion and friendship. That's why we've selected what's most exclusive for you.



MONDEGA GOURMET

African Bird's Eye Chilli

Mondega main ingredient is grown in several countries on the African continent, where we support small local farmers to practice sustainable agriculture by offering them the necessary seeds needed, to produce 50 times more of the chillies we need to purchase. Here the climate gener-

ously rewards this 'bird's eye' chilli variety from the *Capsicum frutescens* plant into uniqueness, which is after carefully selected. Yet in each seed, they passionate handle, something special happens as if they wanted to embrace whoever receives it.



MONDEGA GOURMET

Natural Spicy Sauce



MONDEGA NATURAL SPICY SAUCE

Cooking is a little
like cinema.
It's the emotion
that counts.

We select the best natural and the most delicious products, in some remote locations in the world for you.

From a family recipe that has been kept for several generations, each unit is patiently and handcrafted from the origin of its products to its long maceration, and to the subtle flavor of this delicacy, is the result of 3 years patient work.





MONDEGA NATURAL SPICY SAUCE

Developing a range of picancies and complexity, to establish a compelling connection of this vibrant spicy sauce into fun swinging on the palate, in musicality to food, and in every drop that happily falls enhances the food on a stage of stars.

After all, gastronomy is part of the local culture, brings us closer together as people and creates fond lasting memories!

Cooking is a little like cinema.
It's the emotion that counts.

It's the Mondega Gourmet.

MONDEGA GOURMET

Natural Quince Spicy Sauce



MONDEGA NATURAL QUINCE SPICY SAUCE

We build incredible culinary experiences!

Our recipe for this natural quince spicy sauce is simple and thought exclusively for lovers of a very refined quintessential gastronomy. In our alchemy of exotic flavors, combined with experience and flavors of modern Portuguese cooking, we sought tasty textures and an elegance that will invade your palate.





MONDEGA NATURAL QUINCE SPICY SAUCE

After a long maceration, we have selected just the perfect chillies, and it's with the same passion and the same evolving Mondega spirit, that we combine through experienced hands, subtle sweetness and a spicy sauce, and rather like enduring in a single package that is personalized for you.

We all may agree that very few things in life are as good as eating.

It is difficult to imagine a meal without fun, right? Therefore with this luscious and spicy provocation, of limited production, into a rarity at any table.

MONDEGA NATURAL QUINCE SPICY SAUCE

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And to arouse curiosity, from starters to desserts, try to pair for this Mondega for example, with a silky foie-gras terrine, some aged cheeses accompanied by an excellent white wine of some complexity, juicy roasted poultry or even as a luxury companion to sautéed cognac apples right before serving topped with rich cinnamon ice-cream.

And the fact that it's nostalgic doubles or triples its value among food lovers.



MONDEGA GOURMET

Collection



Individual Packaging

- 1 dropper bottle
- 1 wooden base



Triple Packaging

- 1 dropper bottle
- 2 refill bottles
- 1 wooden base



Spicy Jelly

- 2 jars of jelly
- 1 wooden base



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