

LOMO



This cured pork tenderloin is left whole and virtually untouched in the curing process.

Besides a sprinkling of salt and paprika around the exterior, lomo retains the pure smooth flavors of the pork.

As like jamón, there are two types of lomo, the regular lomo embuchado and the higher quality lomo embuchado ibérico or caña de lomo ibérico de bellota and the latter is recognizable by the beautiful marbling of the Iberian meat.