

LAFONDA

MAISON DE QUALITÉ

Moroccan Gourmet

Crafted for the world



Crafted over 30 years in Lafonda's own production facilities, our charcuterie delivers exceptional quality, refined textures and professional-grade performance for luxury hospitality, gourmet retail and refined foodservice, built on 7 key strengths and differentiation.

TABLE OF CONTENTS

CHARCUTERIE	01
RAVIOLI	02
ROASTS COLLECTION	03
PASTILLAS & SPRING ROLLS	04
SAVOURY PASTRY SELECTION	05
TAGINES	06
FULLY COOKED SAUSAGES	07
BREADED STUFFED MEATBALLS	08

CHARCUTERIE

Crafted over 30 years in Lafonda's own production facilities, our charcuterie delivers exceptional quality, refined textures and professional-grade performance for luxury hospitality, gourmet retail and refined foodservice, built on 7 key strengths and differentiation.

01

PREMIUM HALAL CHARCUTERIE

Dubai Market



CHARCUTERIE

RAVIOLI

ROASTS
COLLECTION

PASTILLAS
& SPRING ROLLS

SAVOURY PASTRY
SELECTION

TAGINES

FULLY COOKED
SAUSAGES

BREADED STUFFED
MEATBALLS

1. Natural Charcuterie

Made exclusively from whole, noble cuts of meat.



No added nitrites & nitrates



No artificial preservatives



No mechanically separated meat



No excessive brine injection

This results in charcuterie with authentic taste, natural texture and superior product integrity.

2. Certified & Fully Controlled Production



All La fonda charcuterie is produced 100% in-house, including:

- Meat processing
- Seasoning
- Cooking
- Smoking
- Slicing

3. Signature Textures & Natural Flavours

Developed through 30 years of research and expertise, Lafonda charcuterie offers a distinctive mouthfeel:

- Firm structure
- Clean slicing
- Tender bite

Our in-house flavour profiles are unique to Lafonda. Seasoning is designed to enhance the meat, never mask it, resulting in products that are recognisable, balanced and premium.

4. Professional Slicing & Holding Performance

Lafonda charcuterie delivers outstanding stability during slicing and service:

Clean, precise slices ✓ *No crumbling* ✓ *Excellent cohesion*

Perfect for:

- ✓ Manual slicing
- ✓ Professional slicing machines
- ✓ Buffet and display service

5. Versatility for Premium Foodservice

One range, multiple professional applications:



Breakfast buffets



Gourmet sandwiches



Deli counters



Catering & events



Cold platters



Ready-to-serve assortments

Optimised for operational efficiency, flexibility and high-end presentation.



CHARCUTERIE

RAVIOLI

ROASTS
COLLECTION

PASTILLAS
& SPRING ROLLS

SAVOURY PASTRY
SELECTION

TAGINES

FULLY COOKED
SAUSAGES

BREADED STUFFED
MEATBALLS

6. Designed for Luxury Charcuterie Boards

Lafonda charcuterie is ideal for high-end boards and grazing tables thanks to:

- *Elegant visual appearance*
- *Precise, clean slicing*
- *Rich textures and flavours*
- *Excellent holding on display*

Perfect for:

- ✓ *Luxury hotels*
- ✓ *Fine dining*
- ✓ *Premium catering*
- ✓ *Private receptions*
- ✓ *Gourmet retail platters*

Enabling both classic and contemporary luxury boards.

7. Premium Raw Materials & Natural Philosophy

Lafonda uses carefully selected meats and top-grade spices from trusted suppliers.

Our spices	Our natural philosophy
Debacterized	Minimal ingredient lists
Microbiologically safe	Precise processing
Flavour pure	Controlled cooking & maturation
Stable and consistent	Respect for raw materials

Less intervention. More mastery. More flavour.

RAVIOLI

La Fonda Gourmet Ravioli are refined, handmade stuffed pasta, crafted using high-quality semolina and pasteurized egg yolk.

02

GOURMET RAVIOLI

Premium Handmade Selection

Developed specifically for professional kitchens, these ravioli combine gourmet flavor, operational efficiency, and excellent product stability.

They are ideally suited for hotels, catering companies, banquets, and buffets, delivering premium results with minimal preparation and staffing.

Format

- Packaging: Tray
- Quantity: 14 ravioli per tray

Available Flavors



Bolognese



Veal Ham & Cheese



Chicken, Foie Gras & Wild Mushrooms



Salmon



Artichoke Cream,
Spinach & Parmesan

Cooking Instructions (*Professional Use*)

Pan Preparation (*with Sauce*)

1. the ravioli directly in a pan with the sauce of your choice and a small amount of water.
2. Cover and heat gently until fully warmed through.
3. Finish by adding the desired toppings before serving.

Gratin Preparation (Oven)

1. Arrange the ravioli in an ovenproof dish, add sauce and grated cheese on top.
2. Gratinate in a preheated oven for up to 4 minutes, until hot and lightly golden.

Steam Preparation

1. Steam the ravioli gently until heated through.
2. Finish with a light sauce and optional toppings before service.

Key B2B Advantages

- Handmade ravioli, made with semolina and pasteurized egg yolk
- Excellent holding and shelf stability, ideal for professional storage and service
- Very fast preparation time: maximum 4 minutes
- Multiple cooking methods: pan, oven (gratin), or steam
- Highly versatile presentation, adaptable to various menus and toppings

Ideal for buffets and banquets

- ✓ Minimal staff required
- ✓ Ravioli can be placed directly in a serving dish, gratinated in 4 minutes, and served immediately
- ✓ Optimized workflow for high-volume service
- ✓ Consistent portioning and quality, ensuring reliable service results
- ✓ Very easy to prepare, reducing labor costs and operational pressure

Quality & Certification



IFS Certified (International Featured Standards – Version 8)



Produced in compliance with international food safety and quality standards

ROASTS COLLECTION

The La Fonda Roasts Collection is a premium range of boneless, stuffed, and slow-cooked meats, designed for those seeking high-impact centre-of-plate products with minimal preparation.

03

ROASTS COLLECTION

Premium Stuffed & Slow-Cooked Meats

All products are developed to ensure

- ✓ Consistent quality
- ✓ Strong visual appeal when sliced
- ✓ Ease of execution for professional kitchens
- ✓ Excellent yield and portion control

CLEAN LABEL & RAW MATERIAL COMMITMENT



No added nitrites
& nitrates



No added
preservatives



Meat from animals
raised without hormones



Meat from animals
raised without antibiotics



Fully traceable
raw materials



Halal compliant

PRODUCT RANGE

1. Farm-raised boneless stuffed chicken

Whole farm-raised chicken, fully deboned and generously stuffed, then slow-cooked to preserve juiciness and flavour.

Key Characteristics :

- Boneless for easy carving
- Moist, tender texture
- Balanced seasoning
- High slicing yield

Ideal For :

- Hotel banquets
- Buffet stations
- Family-style service
- Premium takeaway



2. Roasted boneless stuffed coquelet

Boneless coquelet, carefully stuffed and roasted, offering a refined alternative to traditional poultry roasts.

Key Characteristics :

- Elegant individual format
- Tender meat with controlled moisture
- Clean cut when sliced
- Strong visual presentation

Ideal For :

- Plated menus
- Premium catering
- Gourmet takeaway
- Event service



3. Stuffed & mechoui-style lamb shoulder

Slow-cooked lamb shoulder, stuffed and prepared in a traditional Mechoui style, delivering deep flavour and exceptional tenderness.

Key Characteristics :

- Long, slow cooking process
- Fork-tender texture
- Rich lamb flavour
- Excellent holding capacity

Ideal For :

- Sharing platters
- Buffets & live carving stations
- Catering & events



4. Confit lamb leg with garlic & lamb reduction sauce

Lamb leg confit with garlic, served with its own slow-reduced lamb jus, offering intense flavour and melting texture.

Key Characteristics :

- Slow confit cooking
- Naturally rich sauce
- Excellent reheating stability
- Clean slicing

Ideal For :

- Banquets & buffets
- Plated dishes
- Premium delivery concepts



5. Boneless stuffed lamb rack

Boneless lamb rack stuffed with a refined Italian-inspired filling of seasoned meat, feta cheese and spinach.

Italian-style stuffing: meat, feta cheese & spinach.

Key Characteristics :

- Refined gourmet positioning
- Balanced filling-to-meat ratio
- Elegant slices for premium presentation
- Strong differentiation on menu

Ideal For :

- Fine dining & premium catering
- Event platters
- Gourmet retail



COOKING & SERVICE PERFORMANCE

- ✓ Ready-to-serve or ready-to-reheat formats
- ✓ Stable texture after reheating
- ✓ Excellent slice definition
- ✓ High yield and minimal waste
- ✓ Suitable for oven reheating or controlled hot holding

FORMATS & PACKAGING

- ✓ Professional B2B formats
- ✓ Vacuum-sealed for optimal shelf life
- ✓ Suitable for chilled or frozen distribution
- ✓ Packaging adapted to foodservice logistics



QUALITY, CERTIFICATION & COMPLIANCE



IFS certified production



Fully traceable manufacturing



Halal compliant



Export-ready



GCC compliant

BUYER PROJECTION - GOLDFOOD VISITORS

The La Fonda Roasts Collection enables professionals to:

- Offer premium centre-of-plate products
- Reduce kitchen preparation time
- Maintain consistency across service
- Deliver strong visual and gustatory impact

PASTILLAS & SPRING ROLLS

The La Fonda Pastillas and spring rolls are designed for hotels, caterers, restaurants, premium butcheries, and dark kitchens seeking high-end products that are easy to execute and adapted to professional volumes.

04

PASTILLAS & SPRING ROLLS

Premium Moroccan Savoury Pastries

PRODUCT POSITIONING

Inspired by Moroccan culinary heritage, these pastillas combine iconic recipes, IFS-certified artisanal know-how, and strong B2B operational performance.

Signature fillings (3 core recipes)

Free-Range Chicken & Almond Praline

Free-range chicken · Almond praline · An elegant sweet-and-savory balance

Salmon Heart & Seafood

Salmon heart · Selected seafood · A refined, premium flavor profile

Beef, Spinach & Feta

Flavorful beef · Spinach · Feta · A rich and universally appealing taste

FORMATS & SIZES

1. Mini pastillas

Key Characteristics :

- ✓ One-bite precision
- ✓ High yield for volume service
- ✓ Uniform and elegant presentation

Ideal For :

-  Hotel buffets
-  Cocktail receptions
-  Catering trays



2. Individual pastillas

Key Characteristics :

- ✓ Clear portion control
- ✓ Fast execution
- ✓ Easy menu integration

Ideal For :

-  Plated starters
-  Room service
-  Gourmet takeaway



3. large pastillas (sharing format)

Key Characteristics :

- ✓ Clear portion control
- ✓ Fast execution
- ✓ Easy menu integration

Ideal For :

-  Events & banquets
-  Family-style dining
-  Catering and professional portioning



B2B PERFORMANCE

- ✓ Ready to bake or reheat
- ✓ Crisp pastry, juicy filling
- ✓ Stable structure (no collapse)
- ✓ Suitable for buffet holding & delivery
- ✓ Minimal waste
- ✓ Time-saving

SPRING ROLLS

PRODUCT POSITIONING

La Fonda Nems are designed for high-volume B2B operations, offering a reliable, uniform and easy-to-execute solution for buffets, plated menus and delivery concepts. They deliver a crisp exterior, well-balanced fillings, and excellent stability after cooking, meeting the operational needs of professional kitchens.

FLAVOUR RANGE

- Beef & fresh mint
- Veal ham & cheese
- Chicken, mushrooms & foie gras
- Spinach, cheese, truffle & artichoke (single gourmet filling)

Flavour Philosophy

- ✓ Clean and balanced taste profile
- ✓ No overpowering seasoning
- ✓ Controlled moisture (*no soggy texture*)
- ✓ Designed for buffet rotation and delivery stability

FORMATS & DIMENSIONS

Mini nems (cocktail / one-bite format)

- Length: approx. 3.5 – 4 cm
- Diameter: approx. 1.5 – 2 cm

Key Characteristics :

- ✓ True one-bite format
- ✓ Very high yield for volume service
- ✓ Elegant and uniform presentation

Ideal For :

-  Hotel buffets
-  Cocktail receptions
-  Catering trays



Individual mini nems (standard individual size)

(Larger than cocktail format)

- Length: approx. 8 – 10 cm
- Diameter: approx. 2.5 – 3 cm

Key Characteristics :

- ✓ Clear individual portion
- ✓ Easy handling and plating
- ✓ Consistent cooking and reheating

Ideal For :

-  Plated starters
-  Room service
-  Dark kitchens & delivery
-  Gourmet takeaway



B2B PERFORMANCE

- ✓ Ready to bake or fry
- ✓ Even browning and crisp texture
- ✓ Filling remains juicy
- ✓ Stable shape during holding and delivery
- ✓ Fast execution · Minimal waste

QUALITY & COMPLIANCE



IFS certified production



Halal



Export & GCC compliant



Controlled & traceable manufacturing



Suitable for frozen or chilled distribution

SAVOURY PASTRY SELECTION

La Fonda Savoury Pastry are premium homemade puff pastries offering crisp texture, generous fillings and outstanding ease of execution designed for snacking, light meals and professional foodservice performance.

05

SAVOURY PASTRY SELECTION

PRODUCT POSITIONING

Made with homemade puff pastry, these feuilletés deliver a crispy, flaky texture, generous fillings and excellent baking performance, while remaining highly versatile across multiple foodservice uses.

HOMEMADE PUFF PASTRY

- Light, flaky and crispy layers
- Golden finish after baking or air frying
- No heavy or greasy texture
- Consistent results across batches

SIGNATURE FEUILLETÉS (4 CORE RECIPES)

1. Neapolitan Puff Pastry – Tomato & Pepperoni

- ✓ Puff pastry filled with Neapolitan-style tomato sauce
- ✓ Premium pepperoni
- ✓ Comfort-driven, universally appealing

Ideal for cafés, snacking concepts and casual dining

2. Veal Ham & Cheese Tart

- ✓ Shortcrust-style savoury tart with puff pastry base
- ✓ Veal ham and melted cheese
- ✓ Classic, balanced and widely appreciated

Perfect for lunch menus and plated starters

3. Vienna Sausage Roll / Hot Dog Puff

- ✓ Puff pastry wrapped around Vienna sausage
- ✓ Crispy outside, juicy inside
- ✓ High-demand snacking item

Excellent for grab-and-go and catering



4. Minced Meat & Vegetable Turnover

- ✓ Chausson-style puff pastry
 - ✓ Seasoned minced meat and vegetables
 - ✓ Hearty and comforting flavour profile
- Suitable for meals, starters or paired with salads



FORMATS & USAGE

Ideal for :

- | | | | |
|--|-----------------------------|---|--------------------------------|
|  | Premium snacking |  | Light meals with salad |
|  | Starters and sharing plates |  | Coffee shops & bakeries |
|  | Catering trays |  | Dark kitchens & delivery menus |

COOKING & PERFORMANCE

- Baking / Air Fryer
- Supplied frozen
- Direct from freezer to oven or air fryer
- Even baking and golden colour
- Crisp pastry maintained
- Filling remains juicy and well-structured
- Ease of Use
- No preparation required
- Time-saving for professional kitchens
- Consistent results
- Minimal waste

B2B PERFORMANCE ADVANTAGES

- ✓ Ready to bake or air fry
- ✓ High margin snacking product
- ✓ Strong visual appeal
- ✓ Easy menu integration
- ✓ Suitable for high-volume service

QUALITY & COMPLIANCE



IFS certified production



Halal



Designed for export
& GCC regulations



Controlled & traceable
manufacturing



Frozen distribution

TAGINES

La Fonda Moroccan Tagines are authentic, slow-cooked Moroccan dishes, prepared according to traditional recipes and adapted to the needs of professional kitchens.

06

MOROCCAN TAGINES

Premium Selection

This range combines refined Moroccan flavors, carefully selected ingredients, and easy preparation, making it ideal for hotels, catering companies, banquets, and premium foodservice operations.

Assortment (3 Moroccan Tagines)

1. Chicken Mqalli with Preserved Lemon

This tagine is prepared using boneless chicken roulades, ensuring easy service and consistent portioning.

The roulades are stuffed with small pieces of preserved lemon and preserved olives, then slowly cooked with onions and traditional Moroccan spices.

- ✓ Boneless chicken roulades
- ✓ Stuffed with preserved lemon and olives
- ✓ Fresh, aromatic, and well-balanced flavor profile



2. Chicken with Orange, Dried Fruits & Almond Praline

This refined festive tagine is made with roasted boneless chicken roulades.

The roulades are filled with a honey almond praline, then gently cooked with orange notes and dried fruits for a sweet-and-savory Moroccan experience.

- ✓ Roasted chicken roulades
- ✓ Filled with honey almond praline
- ✓ Inspired by festive Moroccan cuisine



3. Kabab Maghdour

Kabab Maghdour is prepared with small, tender pieces of meat, slowly cooked in a traditional Moroccan onion and herb sauce. This dish delivers a rich, comforting, and authentic Moroccan taste.

- ✓ Small pieces of meat
- ✓ Moroccan-style onion and herb sauce
- ✓ Slow-cooked for tenderness and depth of flavor



Key B2B Advantages

- Authentic Moroccan recipes, inspired by traditional home-style cooking
- Boneless and easy-to-serve formats, ideal for professional kitchens
- Slow-cooked for optimal tenderness and flavor development
- Excellent holding and shelf stability, suitable for buffets and banquets
- Easy and fast reheating, optimized for high-volume service
- Consistent portioning and presentation, reducing kitchen labor
- Minimal staff required, perfect for catering, banquets, and events

Cooking Instructions (Professional Use)



Oven : Reheat gently in an ovenproof dish, covered, until hot throughout.



Stovetop : Heat slowly in a covered pan over low heat, stirring gently if necessary.

Serving Suggestions

Serve with couscous, rice, vegetables, or traditional Moroccan side dishes

Target Clients



Hotels & Resorts



Catering
& Banqueting



Restaurants



Premium foodservice
distributors



Event & Buffet
Service

Quality & Certification



IFS Certified (International Featured Standards – Version 8)



Produced in compliance with international food safety and quality standards

Product Positioning

A premium Moroccan tagine range combining authentic flavors, refined presentations, and operational efficiency, perfectly designed for international B2B foodservice and export markets.

FULLY COOKED SAUSAGES

La Fonda Fully Cooked Sausages are ready-to-serve sausages, developed specifically for hotels, restaurants, and professional foodservice

07

PREMIUM FULLY COOKED SAUSAGES

PRODUCT POSITIONING

Made from superior-quality meat, these sausages deliver excellent taste, consistent texture, and an impeccable final presentation with minimal preparation.

PRODUCT RANGE - 3 VARIETIES

1. Beef Merguez Sausage

Fully cooked beef merguez sausage, seasoned with traditional spices for a bold and authentic flavor.



2. Moroccan-Style Spiced Meat Sausage

Fully cooked spiced meat sausage, prepared according to Moroccan seasoning traditions for a rich and aromatic taste.



3. Smoked Chicken Sausage

Fully cooked smoked chicken sausage, offering a delicate smoky flavor and a smooth, balanced profile.



KEY B2B ADVANTAGES



Fully cooked products, ready to heat and serve



Superior-quality meat selection



No added nitrites & nitrates



No meat trimmings or waste products used



Spiced and pasteurized, ensuring food safety and consistency



Very easy and fast preparation, ideal for professional kitchens

MULTIPLE FINISHING OPTIONS

- ✓ Quickly seared in a pan
- ✓ Reheated in the oven
- ✓ Impeccable final presentation, perfect for plate service, buffets, or banquets
- ✓ Minimal staff required, optimized for hotel and restaurant operations

COOKING INSTRUCTIONS (*PROFESSIONAL USE*)



Pan : Sear quickly in a hot pan until evenly heated and lightly browned.



Oven : Reheat in a preheated oven until hot throughout.

- ✓ Serve immediately after reheating

TARGET CLIENTS



Hotels & Resorts



Catering
& Banqueting



Restaurants



Event & Buffet
Service

QUALITY & CERTIFICATION



IFS Certified (International Featured Standards – Version 8)



Produced in compliance with strict international food safety and quality standards

BREADED STUFFED MEATBALLS

La Fonda Breaded Stuffed Meatballs are fully cooked, premium-quality meatballs, developed for snacking concepts, kids' menus, and fast foodservice. Each meatball is stuffed, breaded, and pre-cooked, offering a crispy exterior and a melting cheese core after quick reheating.

08

BREADED STUFFED MEATBALLS

PRODUCT POSITIONING

La Fonda Breaded Stuffed Meatballs are fully cooked, premium-quality meatballs, developed for snacking concepts, kids' menus, and fast foodservice.

Each meatball is stuffed, breaded, and pre-cooked, offering a crispy exterior and a melting cheese core after quick reheating.

These products are highly appreciated for their taste, ease of preparation, and consistent quality, making them ideal for restaurants, catering, buffets, and family-oriented menus.

PRODUCT RANGE - 3 VARIETIES

1. Chicken Meatballs with Cheese

Fully cooked chicken meatballs, filled with a cheese strip at the center, coated in a classic breadcrumb crust. Crispy on the outside, soft and melting inside.



2. Chicken Chili & Cheese Meatballs

Fully cooked chicken meatballs, filled with chili cheese, offering a mild spicy profile. Coated in a breadcrumb crust, suitable for quick frying or air frying.



3. Neapolitan Beef Meatballs with Cheese

Fully cooked beef meatballs, prepared in a Neapolitan style, filled with cheese and flavored with sun-dried tomatoes and herbs. Coated in a herb-seasoned breadcrumb crust.



COOKING INSTRUCTIONS (PROFESSIONAL USE)



Deep Fryer : Fry for 3–4 minutes until hot and golden.



Air Fryer : Heat at 180°C (356°F) for 3–4 minutes until crispy and fully warmed.

✓ Ready to serve immediately after reheating

KEY B2B ADVANTAGES

- ✓ Fully cooked products, ready to heat and serve
- ✓ Very fast preparation: 3–4 minutes only
- ✓ Ideal for snacking and kids' menus
- ✓ Highly appreciated by children and families
- ✓ Crispy coating with melting cheese center
- ✓ No added nitrites or nitrates
- ✓ Made with hormone-free meat
- ✓ Perfect for snack-in concepts, quick service, and take-away
- ✓ Minimal staff required, optimized for high-volume service
- ✓ Consistent size and premium quality, ensuring reliable results

TARGET APPLICATIONS



Snack-in & casual
dining



Kids' menus



Fast food & quick
service restaurants



Event & Buffet
Service



Event & Buffet
Service

QUALITY & CERTIFICATION



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MAISON DE QUALITÉ