

AN AZOREAN STORY FROM OUR SEA

Headquartered on Terceira Island, Casa do Portinho is the first brand to produce smoked fish in a traditional way in the Azores. We are a certified Artisanal Production Unit by the Azores Government.

With the awareness that our resources are finite, our production aims to contribute to the divergence of fishing effort and the consequent sustainability of the sector in the region and its marine ecosystems.

Under the motto of "innovating tradition," we aim for a differentiated and sustainable production, combining traditional practices with innovation. To achieve this, we have devised innovative production methodologies adapted to our reality, under constant surveillance to ensure food quality.



ARTISANAL.
UNIQUE.
FROM OUR SEA.

CASA DO PORTINHO

Peixe Fumado dos Açores



TZT . FLYING FISH
AZORES, LDA.

AÇORES
SINCE 2017

Canada do Reguinho N.216,
9700-163 São Bento, Angra do Heroísmo
T.: +351 967 461 369
E.: info@casadoportinho.com
www.casadoportinho.com



CASA DO PORTINHO

Peixe Fumado dos Açores



JARRED PRODUCT

Azorean fish, captured in an artisanal way, preserved in olive oil.



SMOKED MACKEREL
REF: 001
Net weight: 250g



SMOKED MACKEREL
AZOREAN GROUND PEPPER
REF: 002
Net weight: 250g



SMOKED BLUE JACK MACKEREL
REF: 003
Net weight: 250g



SMOKED BLUE JACK MACKEREL
AZOREAN GROUND PEPPER
REF: 004
Net weight: 250g



SMOKED BIGEYE TUNA
REF: 005
Net weight: 250g



SMOKED BIGEYE TUNA
AZOREAN GROUND PEPPER
REF: 006
Net weight: 250g

VACUUM-SEALED PRODUCT

Azorean fish, cold-smoked with Azorean Firetree



SMOKED BIGEYE TUNA
REF: 009



SMOKED BLUE JACK MACKEREL
REF: 008



SMOKED PARROTFISH
REF: 007



SMOKED MACKEREL
REF: 010



SMOKED TUNA MUXAMA THE SEA HAM

Tuna Muxama is a technique with about two thousand years of history. We follow the original and artisanal production method, going through a process that starts with salting, followed by washing to remove excess salt, and ends with drying in an environment with controlled temperature and humidity. Thus, we have a product without dyes or preservatives and 100% natural, which is characterized by its intense flavor.

REF: 011
Net weight: 170g

CANNED PRODUCT

Azorean fish, captured in an artisanal way, preserved in olive oil.



SMOKED MACKEREL FILLET
REF: 012
Net weight: 239g



SMOKED MACKEREL
REF: 013
Net weight: 239g



SMOKED BLUE JACK MACKEREL FILLET
REF: 014
Net weight: 239g



SMOKED BLUE JACK MACKEREL
REF: 015
Net weight: 239g



SMOKED PARROTFISH
REF: 016
Net weight: 227g



SMOKED SKIPJACK TUNA WITH SAFFLOWER
REF: 017
Net weight: 219g



ATUM-PATUDO FUMADO
REF: 018
Net weight: 219g