



Urbici Escudé Malagarriga
TF. +34 629 716 637

THE BEST REFERENCES

Casa Oms sells its products to high quality specialty stores in Catalonia and Andorra.

We are now introducing our products in Madrid and Germany, where we know we will be successful.

Some references:

1. Specialty Stores:

Casa Pepe, Camarassa, Colmado Quilez, Mantequería Ravell, Xarcuteria Sicart, El Club del Gourmet de El Corte Inglés (Av.Diagonal, Pl.Catalunya i Pl.Francesc Macià), Marquet Gourmanterie, Navarrò Català, Xarcuteries Feliu Griful, La Despensa de Laforja, Tivoli, Xarcuteria La Pineda, ...

2. Hotels, Restaurants and Catering

Hotel Majestic, Hotel Clarís, Hotel Condes, Restaurante Evo (Hotel Hesperia Tower), La Vinateria del Call, Gourmet Paradís, Gran Hotel Princesa Sofia, Restaurant Loidi, Restaurant Xarcuteria Valentín, Restaurant Tribia (Hotel Can Bonastre), Hotel AB Skipper, Hotel Plaza (Andorra), Hotel Gran Claustre, Restaurante Lasarte, Hotel Neri, AC Palau de Bellavista, Parador de Turismo de Aiguablava, Club de Golf Bonmon Terres Noves, Hotel Fontanals Golf, Els Fogons de la Barceloneta, , Restaurant Els Tinars, Hotel Omm, Hotel Mas Passamaner, ...

All of them can tell you the great acceptance of our products among their customers.

The best guarantee of our products is the acknowledgement of very well known gourmet professionals in our country. This also makes us be extremely demanding with our products' quality. We are constantly trying to improve our customer service and developing new products and formats to adapt to the daily market changes.

The following are some of the most significant references:

- In the hotel Magestic the restaurant Drolma: it is managed by Chef Fermí Puig with one Michelin star.
- Restaurant Loidi, Restaurant Lasarte and Hotel Condes: they are all assessed by Chef Martín Berasategui (three Michelin stars in its restaurant in the Basc Country and one Michelin star in the Lasarte Restaurant)
- Hotel Gran Claustre's restaurant: it is advised by Chef Jordi Vilà, who has 1 Michelin star in the Alkimia restaurant in Barcelona.
- Hotel Omm in Barcelona and Hotel AC Palau Bellavista in Girona: they are both advised by Chef Joan Roca, who has 2 Michelin stars in the restaurant El Celler de Can Roca de Talaià in Girona.
- The Restaurant Els Fogons de la Barceloneta: it is owned by Chef Angel Pascual who has 1 Michelin star in the Restaurant El Lluçanès.
- Evo's Restaurant: it's advised by Chef Santi Santamaria, a 3 star Michelin in the restaurant Can Fabes de Sant Celoni and
- Hotel Mas Passamaner: it is advised by Chef Joaquín Koerper, who has 2 Michelin stars in the Girasol restaurant.
- Hotel / Restaurant ABAC: it is managed by Chef Xavier Pellicer with two Michelin stars.