

55 DEGREES
Organic Sous-Vide Cuisine



Product & Price List



Take Away, Catering & Delivery Service

All our products are:

- carefully selected and organic
- seasoned with organic himalaya salt, bio extra virgin olive oil and fresh herbs
- cooked at low and constant temperature in a water bath
- vacuum packed in BPA* free bags



How to order

You can call or email us or come and visit our shop in the old town of Javea (Spain).

We take your orders 7 days a week.

BY PHONE (+34) 674238896

BY EMAIL info@55degrees.es

IN OUR SHOP 55Degrees
Calle Sant Bertomeu 13
03730 Javea (Alicante) - Spain

opening hours: wed-sat 10:00 AM-2:00 PM



Shipping will take in general 1 to 3 days. We also offer shipping in less than 24 hours delivery time as well for orders outside of Spain. All our products are delivered in styrofoam boxes with a cooling pack.

Prices are guidelines and may vary only slightly depending on seasonal fluctuations and availabilities.

Fresh fish and seafood

F1	MONKFISH MEDALLIONS 500 GR. atlantic monkfish medallions with fresh aromatic herbs	35,- €
F2	SHRIMPS 500 GR. atlantic big shrimp tales	36,- €
F3	KING PRAWNS 500 GR. atlantic king prawns	29,- €
F4	OCTOPUS LEGS 500 GR. mediterranean octopus legs, in slices or whole	35,- €
F5	MARINATED NORWEGIAN SALMON FILLET 500 GR. marinated under vacuum with organic himalaya salt, brown sugar, black pepper and fresh garden dill	27,- €
F6	MARINATED SCOTTISH WILD SALMON FILLET 500 GR. marinated under vacuum with organic himalaya salt, brown sugar, black pepper and fresh garden dill	39,- €
F7	MONK FISH CARPACCIO 500 GR. mediterranean monk fish carpaccio with shrimps and chives	35,- €
F8	TURBOT 400 GR. two mediterranean turbot fillets, each 200 gr.	24,- €
F9	WILD SEABASS CEVICHE 200 GR. mediterranean wild seabass ceviche with fresh coriander, avocado and corn, marinated with lime	12,- €
F10	PRAWN CEVICHE 200 GR. mediterranean prawn ceviche with fresh coriander and raw veggies, marinated with lime	12,- €

10% VAT INCLUDED

Organic meat and poultry

M1	BEEF CHEEKS FOR 2 200 GR. EACH cooked for 36 hrs with vegetables and garden herbs	19,5€
M2	OSSOBUCO 300 GR. EACH 2 pieces of ossobuco with sauce cooked for 48 hours with aromatic herbs or truffle flavour	25,- €
M3	ROAST BEEF 500 GR. cooked for 7 hours with rosemary	33,5€
M4	DEBONED LAMB SHOULDER 500 GR. cooked for 24 hours with mint or fresh organic herbs	45,- €
M5	DEBONED LAMB LEG 600 GR. cooked for 28 hours with black pepper and fresh herbs	38,- €
M6	PORK RIBS 1 KG cooked for 24 hours with fresh organic aromatic herbs	29,- €
M7	BACON/PANCETTA 450 GR. cooked for 18 hours	22,- €
M8	DUCK MARGRET 350 GR. one duck breast	24,- €
M9	DUCK LEG CONFIT 400 GR. two boneless duck legs (200 gr. each) cooked for 18 hours	28,- €
M10	CHICKEN THIGHS 400 GR. two deboned chicken thighs (200 gr. each) stuffed with pistachios	18,- €
M11	IBERIAN PLUMA 500 GR. triangular front part of the pork loin cooked for 24 hours with aromatic fresh herbs	36,- €

10% VAT INCLUDED

Organic vegetables

V1	ARTICHOKE HEARTS 600 GR.	18,- €
V2	EGGPLANTS 800 GR. whole or halves - cooked with rosemary	15,- €
V3	PUMPKIN PUREED SOUP 500 GR. with roasted pumpkin seeds	15,- €
V4	GREEN GARDEN PUREED PEA SOUP 500 GR. with white horseradish	18,- €
V5	CREAMED POTATOES 500 GR. sliced and cooked in a delicious single cream	8,- €
V6	55 DEGREES VEGETABLE MIX 800 GR. seasonal vegetables with a potpourri of fresh garden herbs	17,- €
V7	GREEN ASPARAGUS one bunch of green asparagus	9,- €
V8	WHOLE PORTOBELLO MUSHROOMS 800 GR.	28,- €
V9	POTATOES 800 GR. whole, half or sliced	19,- €
V10	ESCALIVADA 400 GR. a traditional catalan vegetable mix of roasted onions, red peppers, courgettes and eggplants	9,- €

Organic fruits and desserts

FR1 FLIGHT MANGOS 800 GR.	24,- €
whole tree ripened peeled mango, cooked in its own juice	
FR2 PEARS 800 GR.	17,- €
whole or halves, peeled and deboned pears cooked in a light brown sugar cane syrup	
FR3 PINEAPPLE 800 GR.	21,- €
peeled and disheartened, cooked in its juice and ready to caramelize	
FR4 PEACHES 800 GR.	18,- €
peeled and cooked in a light brown sugar cane syrup	
FR5 APPLES 800 GR.	19,5€
peeled apple halves cooked with cinnamon sticks	
FR6 CREME BRÛLÉE 200 GR.	7,25€
with organic free range eggs and natural madagascar vanilla	
FR7 YOGHURT 200 GR.	3,4€
4% fat, fermented organic milk	

Homemade sauces

- | | | |
|-----------|---|---------------|
| M1 | HONEY-MUSTARD 250 ML
organic honey and mustard fusion which perfectly accompanies our marinated salmon | 9,- € |
| M2 | 4 GARDEN HERBS 250 ML
green and mildly spiced mediterranean dressing based on bio extra virgin olive oil, lemon and lots of fresh herbs | 9,- € |
| M3 | MENTSUYU 250 ML
smokey japanese sauce based on soya, sake and bonito that works very well with seafood, meat and noodles | 11,- € |
| M4 | TERIYAKI 250 ML
japanese sweet and salty sauce is a classic for chicken and any other kind of meat | 9,- € |

Our offer also includes a selection of organic and vegan wines as well as sparkling wines, ecological olive oils and other essential organic products that complete our dishes.

We are also continually adding new dishes to our product list, please feel free to ask us.

55 Degrees
Calle Sant Bertomeu 13
03730 Jávea - Spain

Tel. +34 67 42 38 896
info@55degrees.es
www.55degrees.es

55 DEGREES
Organic Sous-Vide Cuisine