

SPANISH OLIVES EXPLAINED

In Spain, olives are not just snacks — they are culture. Here's a quick guide to help you recognise what you're buying at markets, bars, and delis in Andalucía.

MANZANILLA

The one that appears automatically when you order a drink.

- Taste: salty, slightly bitter, clean
- Texture: firm
- Found in: every bar in Spain
- Best with: beer or sherry

GORDAL

Big, plump, and meaty. These are the olives that look as good as they taste.

- Taste: mild, juicy, not too salty
- Texture: firm & meaty
- Often stuffed with: peppers, garlic, almonds
- Best for: snacking

ALOREÑA

Cracked olives that absorb flavour deeply.

- Taste: garlicky, herbal, tangy
- Texture: soft but not mushy
- Found in: traditional markets
- Best for: flavour lovers

CUQUILLO

Black olive often local to specific regions like Aragón and parts of Catalonia.

- Taste: earthy, slightly sweet, less salty
- Texture: softer, sometimes wrinkled
- Best with: cheese, bread, wine

ARBEQUINA

A mild, easy-going olive mostly known for its oil.

- Taste: fruity, buttery, mild
- Texture: soft
- Origin: Catalonia
- Best for: beginners

HOJIBLANCA

A balanced olive with a slightly grassy, nutty flavour.

- Taste: grassy, nutty, slightly peppery
- Texture: firm
- Used for: eating + olive oil
- Best with: tapas, cheese, cured meats

PICUAL

Bold, intense, and full of flavour — the king of Andalusia.

- Taste: strong, bitter, peppery
- Texture: firm
- Famous for: olive oil production
- Best for: strong olive lovers



DISCOVER
COSTA DE LA LUZ