

CECINA



Cecina is beef's answer to Spanish ham and most common in León, cecina is made by curing a cow's hind quarter for upwards of 7 months.

The result is a deep burgundy cured meat that is cut in thin strips and served with a light drizzle of olive oil. The flavor is deep and rich and heartier than its pork counterpart.

In León can also find cecina de caballo/poro or cured horse.