



OlaBoa

The new **wave** of seafood.



WAVE HELLO TO THE REAL THING

We produce our goods in the oldest active canneries in Spain, where they've been mastering this craft for more than a hundred years. Seriously, it's the same legendary seafood we've been crushing all our lives. No fancy ingredients, no mystery fillers, just straight-up good seafood ready to be cracked open and shared with your people.

Pure quality. Zero pretense. **That's OlaBoa.**



MEET OUR PRODUCTS

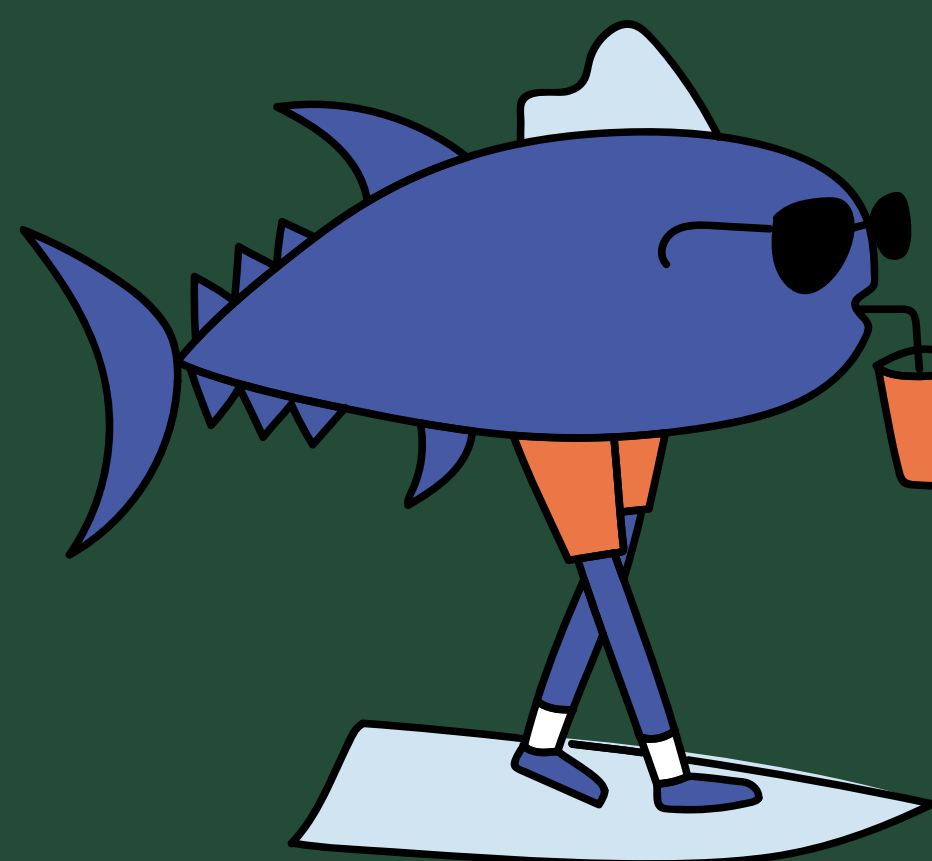
Try all our different products

[SHOP NOW](#) →

Our story starts in Galicia, Northern Spain, where the local language gives us our name: Ola Boa, or 'Good Wave'.

We embrace the spirit of catching that perfect Atlantic swell and channel it into our craft. We capture the essence of the laid-back, food-focused Galician lifestyle in every tin, bringing that ocean vibe to you, without the wipeouts.

WAIT? GALI... WHAT?



GALICIA IS PRETTY COOL!
WE ARE **CHILL** PEOPLE

[DISCOVER](#) →

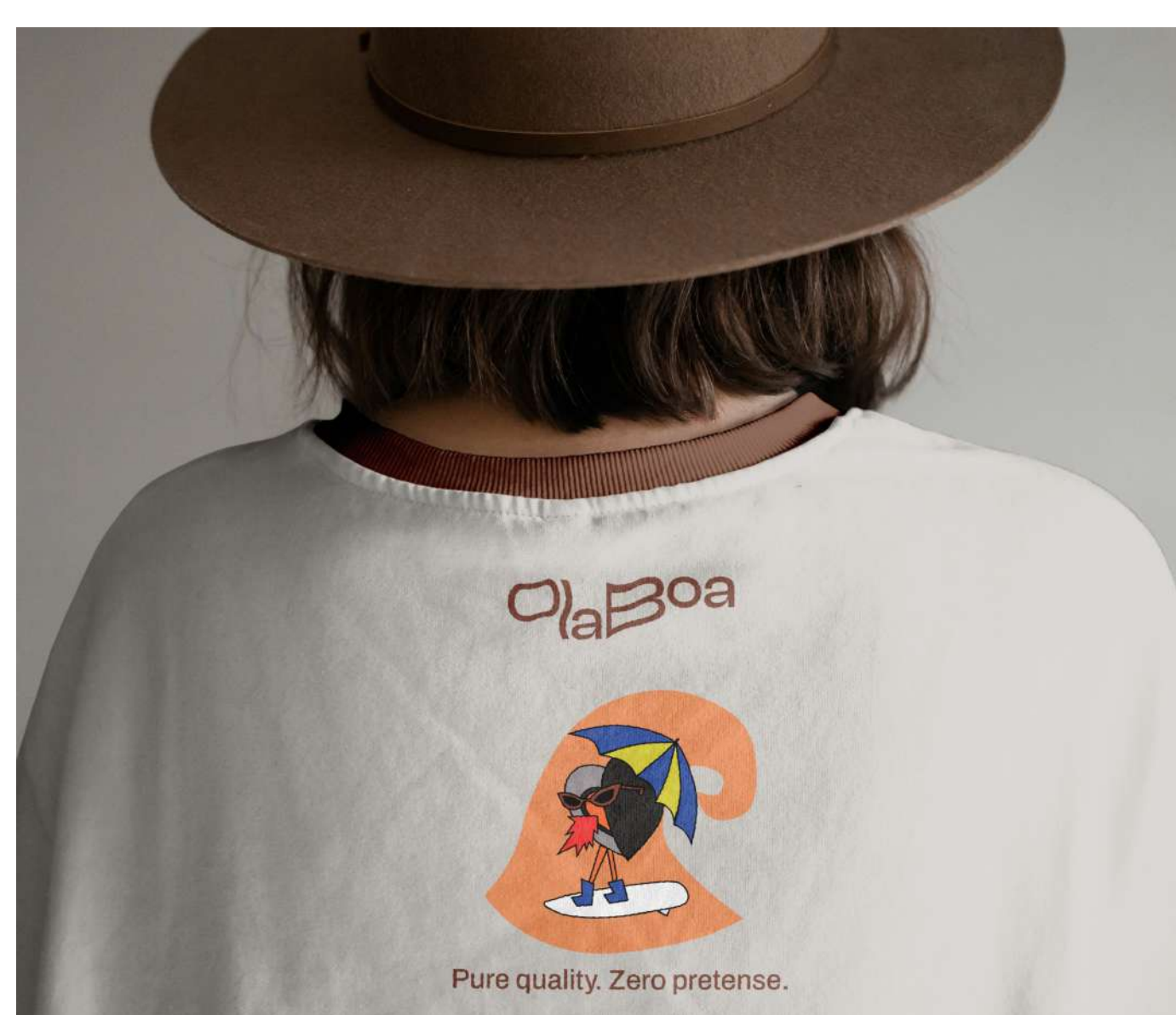
WE ARE GALICIAN LITTLE VIDEO??

PROUDLY GALICIAN. PROUDLY OLABOA



TUNA T-SHIRT
Blue

\$25,36



MUSSEL LONG SLEEVE
Beige

\$31,20



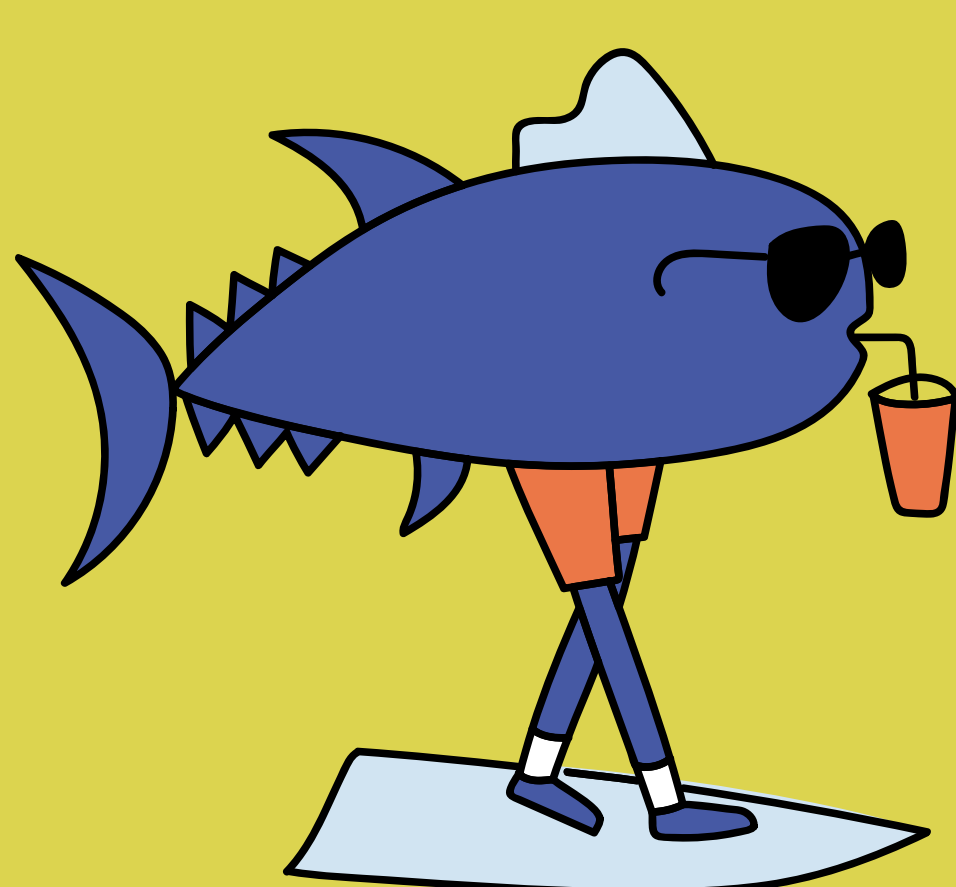
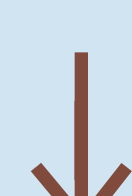
SNAPBACK CUP
Green OlaBoa

\$10,95

[GET A GIFT](#) →

Our story is born from a shared love for Galicia, Northern Spain. Co-founder Cristina, a native Galician, carried a deep understanding of her homeland's rich culinary traditions when she moved to the US. Her partner, Johnny, quickly immersed himself in the Spanish culture, fully embracing the laid-back lifestyle. Driven by a mission to share the simple, authentic tinned fish that defines everyday Galician life, they founded Ola Boa.

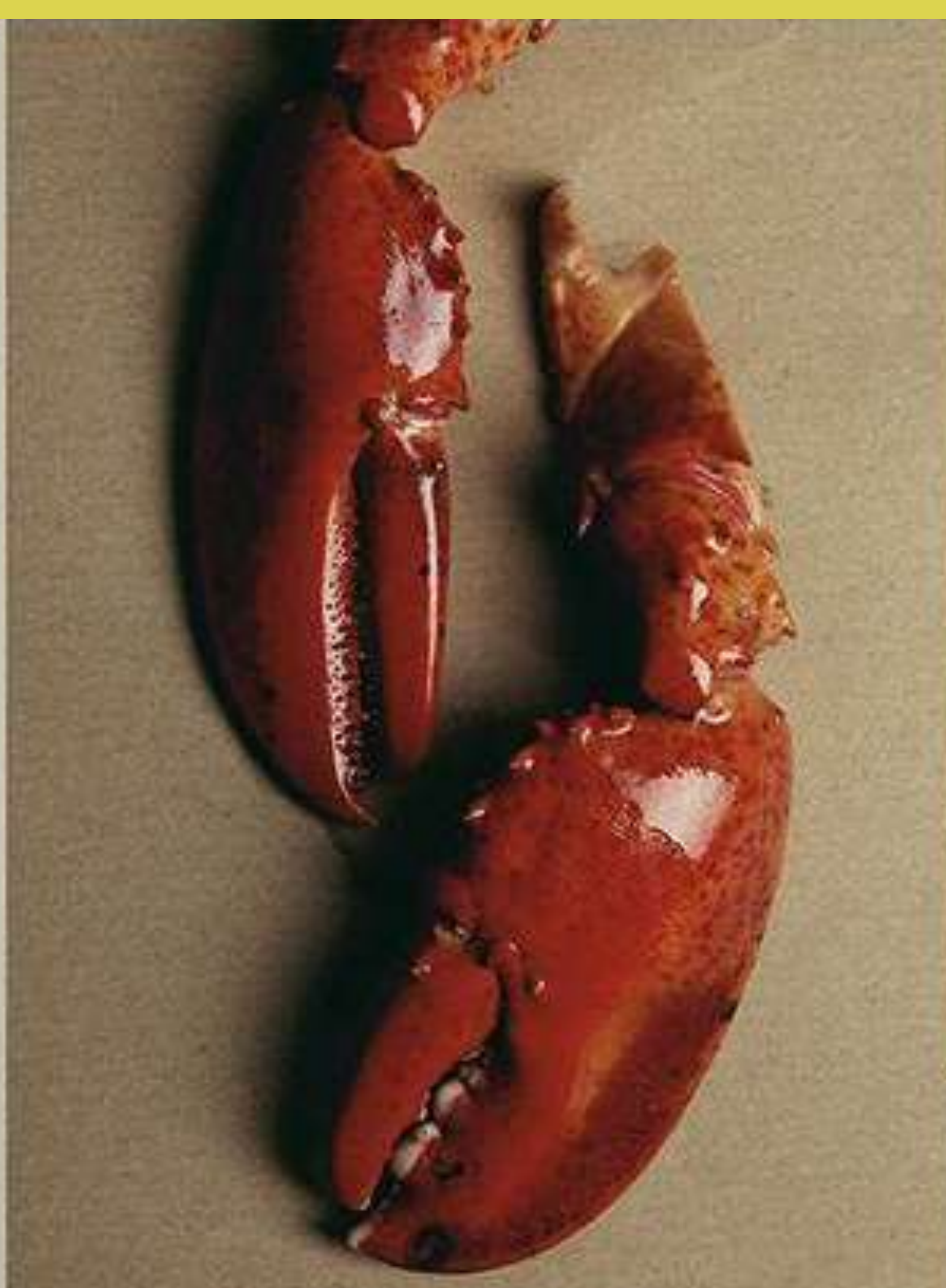
HELLO! HOLA!



WELL...WE ARE **REAL FISH**,
WHICH MAKES US THE TASTY
KIND OF FISHY

NOTHING FISHY OVER HERE

We deliver great quality seafood that is simple, convenient, and incredibly tasty. Packed with top-tier nutrients and ready to eat wherever you are, whenever you need it. This isn't a food trend; it's just a Galician tradition that's finally getting a little attention. **Good food, zero fuss.**



BIDIBI DABIDI....
OH NO! NO MAGIC HERE!
JUST A LOT OF **WORK, TRADITION AND PASION**

MASTERED BY THE OGS

We don't just source fish; we deliver heritage. We partner exclusively with the oldest active canneries in Spain, where they've been mastering their craft for centuries.

Our method is simple: Select the best ingredients, cook them to perfection, add minimal sauce, and pack them fresh. Just straight-up quality seafood, prepared by the experts. This is how real conservas are done.



PALACIO DE ORIENTE FACTORY.
OLDEST CANNERY FACTORY IN SPAIN

WAIT, GALI... WHAT?

ATLANTIC EDGE

Where Spain meets the Atlantic: Galicia sits on the far northwestern tip of Spain, a rugged, wild coastline that dictates our way of life.

This isn't the sunny Mediterranean; this is raw ocean energy, cold water currents, and dramatic cliffs. This region is a gorgeous, hidden gem that most people don't know about yet—and we kind of like keeping it that way.

G-A-L-I-C-I-A
(GA-LEE-THÉE-AH)



CATCHING THE GOOD WAVE

The land of the good wave is more than a metaphor. Galicia is a legendary (if underrated) surfing paradise, boasting serious swells and some of Spain's best surf breaks. This is where the 'Good Wave' philosophy comes alive: that shared thrill of pure coastal energy. We channel that same anticipation and excitement into every tin we produce.

THE TREASURES OF GALICIA

Galicia is a bit different from the rest of Spain, so don't expect flamenco lessons here. Our culture leans hard into our ancient Celtic roots — bagpipes, myths and a little bit of magic.

We even perfected the Roman salazón (salt preservation) method, which was essentially the starting point for our modern canneries. That ancient method was essentially the starting point for our modern canneries. This unique, slightly weird heritage is in everything we do.

WE ARE CELTIC,
WE HAVE SOME MAGIC

A CORUÑA CITY



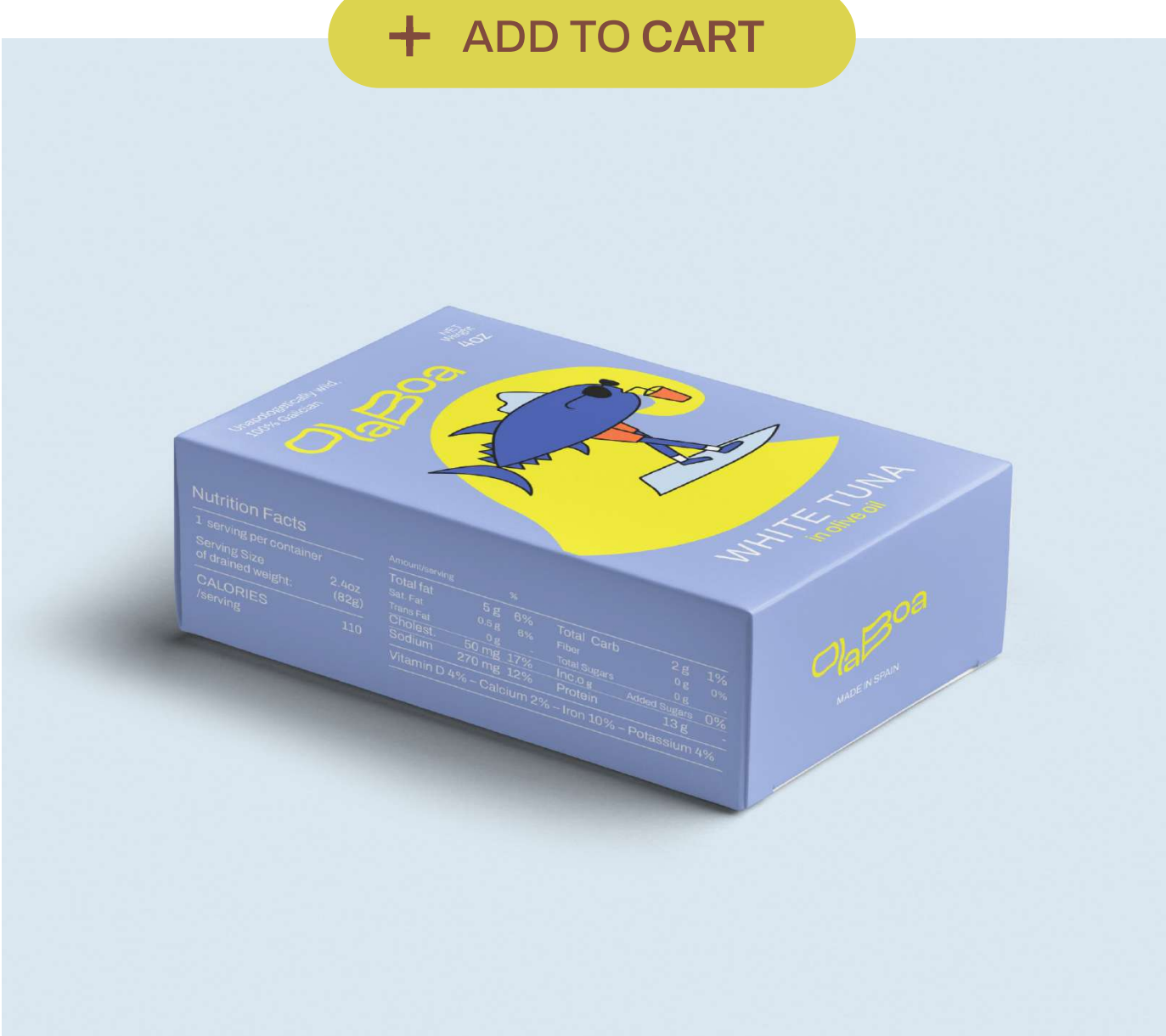
VIDEO?

MERCADO MADNESS

Forget the fancy restaurants; the mercado is where the action is. Galicians treat their daily markets like a social event mixed with serious business, where the freshest catch is loudly celebrated, fiercely debated, and taken home to be devoured. It's a loud, vibrant, food-focused lifestyle built on community and quality ingredients.

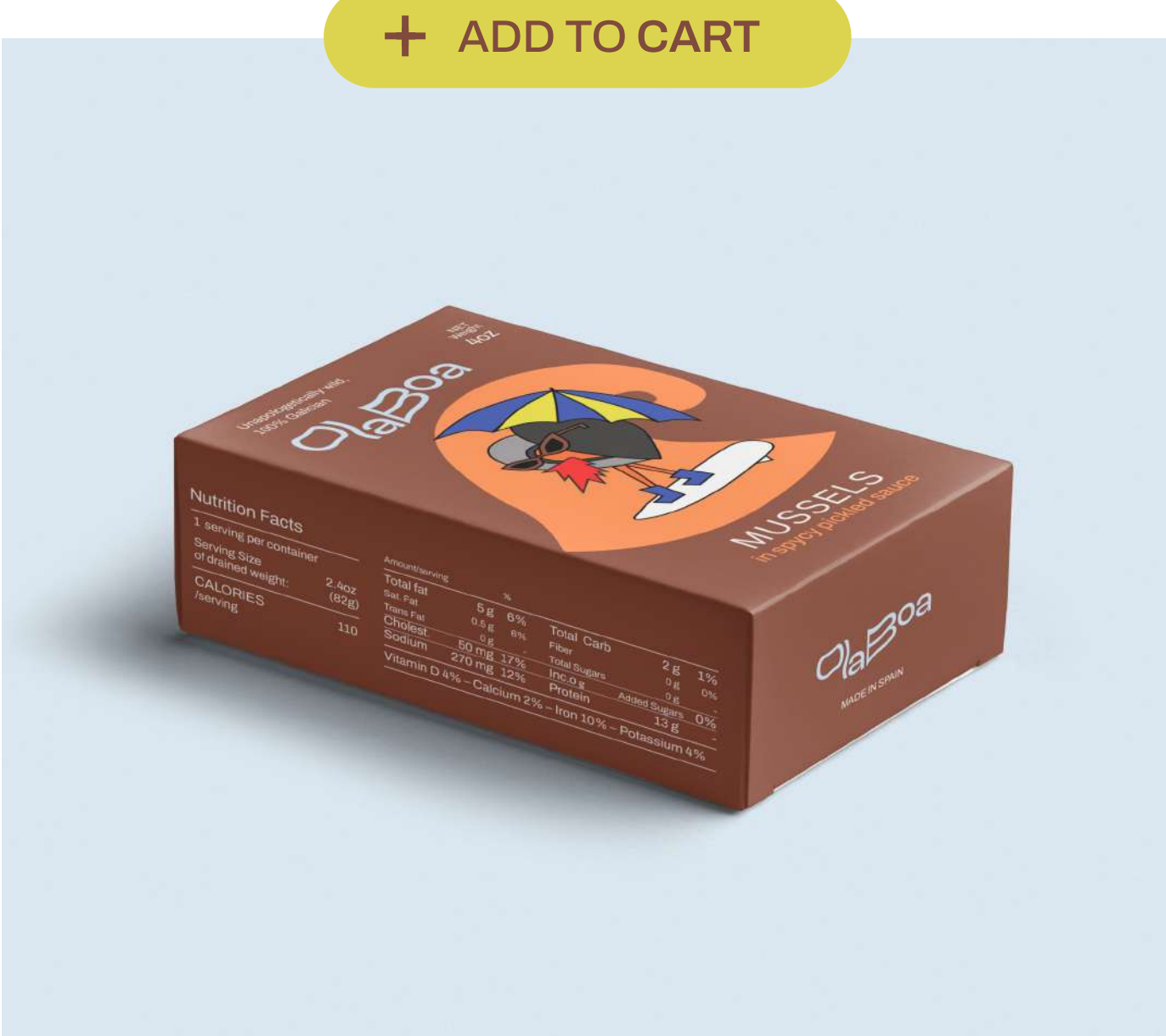
TIME TO TRY!

All our products are manufactured in Galicia, Spain, using traditional techniques passed down from generation to generation. These are our roots, our flavors, and a way of life we take pride in.



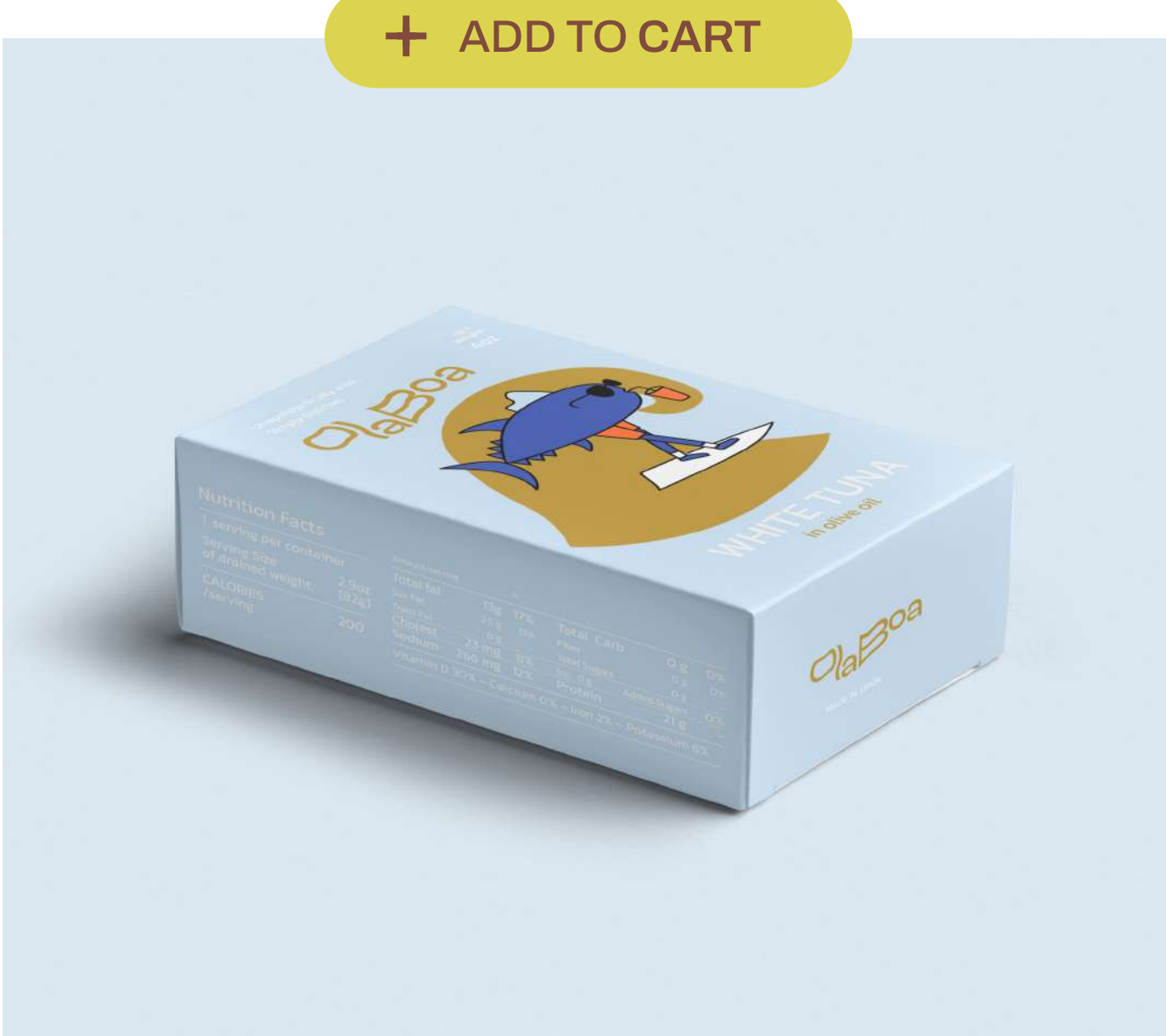
WHITE TUNA
in olive Oil

\$10,95



MUSSELS
in Spicy Pickel Sauce

\$10,95



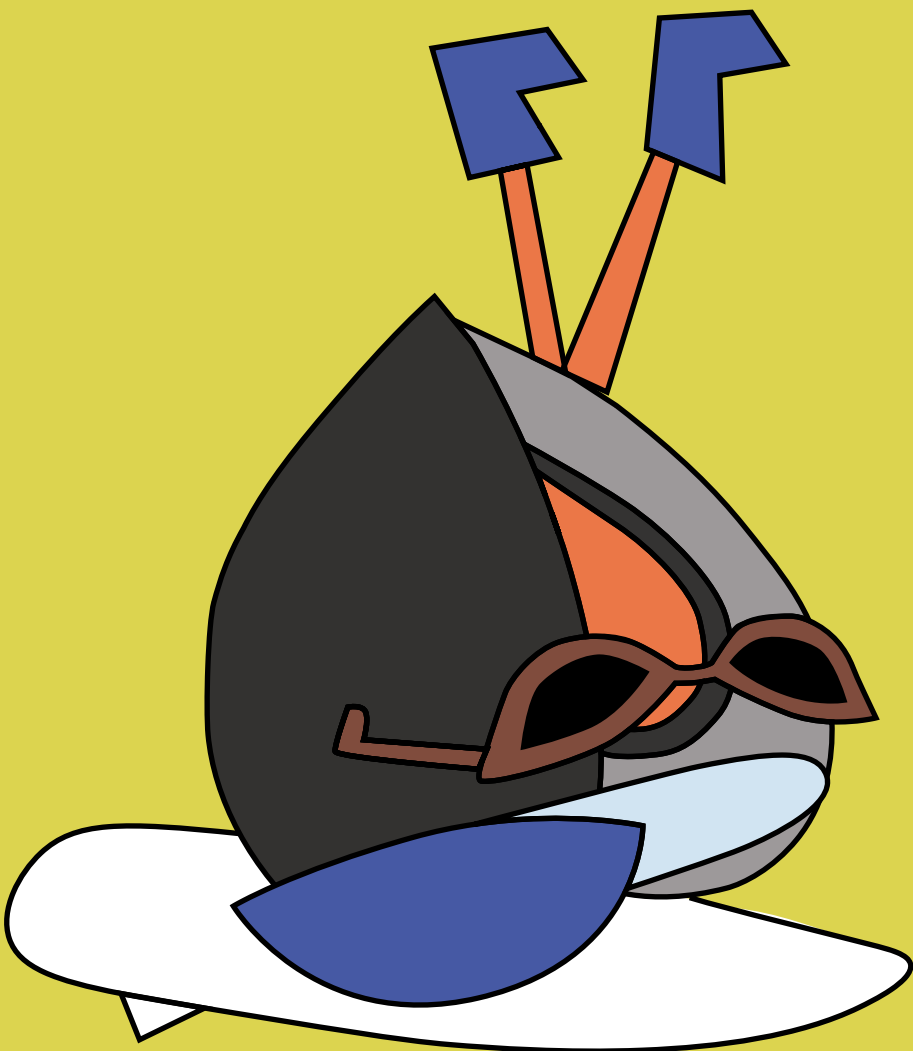
SARDINES
in olive Oil

\$10,95



PACK 3 FLAVORS

Try our 3 different products



WANT A GIFT?

We have gifts that vibe with your attitude. Check them out!



TUNA T-SHIRT
Blue

\$25,36



MUSSEL LONG SLEEVE
Beige

\$31,20



SNAPBACK CUP
Green OlaBoa

\$10,95



TUNA T-SHIRT
Blue

\$25,36



MUSSEL LONG SLEEVE
Beige

\$31,20



SNAPBACK CUP
Green OlaBoa

\$10,95

TIME TO TRY!



WHITE TUNA in Olive Oil

Brief description of the product, the benefits and the main information with the size and a bit of a claim

01 units

Disclaimer: The minimum amount of can orders is 3. You can combine the flavors as you want.

Total \$10,95

+ ADD TO CART



Our method is simple:
Select the best ingredients, cook them to perfection, add minimal sauce, and pack them fresh.



PACK 3 FLAVORS

Try our 3 different products

BUY NOW



OTHER PRODUCTS YOU MIGHT LIKE



MUSSELS
in Spicy Pickel Sauce

\$10,95



SARDINES
in olive Oil

\$10,95



TUNA T-SHIRT
Blue

\$10,95



CHECK OUT

Product	Sauce	Units	Price
WHITE TUNA	in Olive Oil	- 1 +	\$10.95
MUSSELS	in Olive Oil	- 1 +	\$10.95
SARDINES	in Olive Oil	- 1 +	\$10.95

Disclaimer: The minimun amount of can orders is 3. You can combine the flavors as you want.

PROMO CODE

→

PROCEED TO PAYMENT

→

SUBTOTAL	\$10,95
DELIVERY	+ \$10.95
PROMO	- \$5.00
TOTAL	\$32,85