



# INFLIGHT MENU

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*Always looking to provide satisfaction with culinary creativity*

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## Viennoiseries & Pastries

- Croissant** — *Classic butter croissant, mini or large*
- Chocolate Croissant** — *Pain au chocolat with Belgian dark chocolate*
- Pain aux Raisins** — *Spiral pastry with custard cream and raisins*
- Brioche with Sugar** — *Warm brioche dusted with pearl sugar*
- Danish Pastry** — *Assorted fruit and custard Danish selection*
- Muffins** — *Double chocolate, muesli, blueberry, or banana*
- Ensaïmada Mallorquina** — *Traditional Mallorcan spiral pastry*
- Scones** — *With clotted cream and seasonal preserves*

## Fresh & Light

- Fresh Fruit Salad** — *Seasonal selection with mint*
- Sliced Seasonal Fruits** — *Artfully arranged exotic and local fruits*
- Natural Yoghurt** — *Greek-style with honey and granola*
- Homemade Muesli** — *Oats, nuts, dried fruits, seeds*
- Fresh Berries** — *Raspberry, blueberry, strawberry*
- Crêpes** — *Set of 4 with Nutella, lemon, or seasonal jam*
- Pancakes** — *Set of 4, fluffy American-style with maple syrup*

## Preserves & Condiments

- Homemade Jams** — *Strawberry, apricot, and fig preserves*
- Honey Selection** — *Acacia, wildflower, and Manuka*
- Nutella** — *Classic hazelnut chocolate spread*
- Butter & Cream Cheese** — *French butter and Philadelphia cream cheese*



# English & Hot Breakfast

## Eggs

**Scrambled Eggs** — *With truffle, smoked salmon, or herbs*

**Omelette or White Omelette** — *Cheese, ham, mushrooms, or peppers*

**Fried Egg** — *Cooked to your preference*

**Soft or Hard-Boiled Egg** — *With or without shell, poached available*

**Tortilla Española** — *Traditional Spanish omelette with potato and onion*

**Eggs Benedict** — *Poached eggs on English muffin with hollandaise*

## Hot Items

**Grilled Bacon** — *Crispy smoked back bacon*

**Breakfast Sausages** — *Pork, poultry, or veal — grilled to order*

**Button Mushrooms Sautéed** — *With garlic and parsley*

**Grilled Tomatoes** — *Vine-ripened, seasoned with herbs*

**Baked Beans** — *Slow-cooked in rich tomato sauce*

**Hash Browns** — *Golden and crispy potato rösti*

**Churros con Chocolate** — *Traditional Spanish churros with thick hot chocolate*

**Porridge** — *Creamy oats with honey, cinnamon, or berries*

**French Toast** — *Brioche French toast with vanilla and cinnamon*

## Bakery

**Toast & Bread Selection** — *Sourdough, wholemeal, and white with butter*

**Bagels with Cream Cheese** — *Plain or sesame with Philadelphia*

**Warm Banana Bread** — *Freshly baked with walnuts and honey*



## Bowls & Grains

- Açaí Bowl** — *Blended açaí with banana, granola, coconut, and fresh berries*
- Smoothie Bowl** — *Mango, passion fruit, and chia seeds with granola*
- Overnight Oats** — *Rolled oats soaked in almond milk with seasonal fruits*
- Homemade Granola** — *Toasted oats, honey, almonds, dried cranberries with yoghurt*
- Chia Pudding** — *Coconut milk chia with mango and passion fruit*
- Bircher Muesli** — *Swiss-style soaked muesli with grated apple and hazelnuts*

## Toast & Light Bites

- Avocado Toast** — *Smashed avocado on sourdough with cherry tomatoes*
- Smoked Salmon on Rye** — *Norwegian smoked salmon with cream cheese and capers*
- Egg White Omelette** — *With spinach, cherry tomatoes, and fresh herbs*
- Greek Yoghurt Parfait** — *Layered with honey, granola, and seasonal berries*

## Fresh Pressed Juices

- Green Detox** — *Spinach, apple, ginger, and celery*
- Citrus Boost** — *Orange, grapefruit, and lemon*
- Berry Antioxidant** — *Blueberry, raspberry, and pomegranate*
- Tropical Energy** — *Mango, pineapple, and coconut water*
- Spanish Morning** — *Fresh-squeezed Valencia orange juice*

## Superfoods

- Spirulina Smoothie** — *Spirulina, banana, almond milk, and honey*
- Turmeric Latte** — *Golden milk with turmeric, ginger, and oat milk*
- Matcha Bowl** — *Ceremonial matcha with coconut yoghurt and berries*



# Spanish Specialities

## Signature Spanish Dishes

- Paella Valenciana** — Saffron rice with chicken, rabbit, green beans, and garrofón
- Paella de Mariscos** — Seafood paella with prawns, mussels, clams, and squid
- Gazpacho Andaluz** — Chilled Andalusian tomato soup with olive oil and croutons
- Salmorejo Cordobés** — Thick cold tomato cream from Córdoba with jamón and egg
- Tortilla Española** — Classic Spanish omelette with potato and caramelised onion
- Jamón Ibérico de Bellota** — Hand-carved acorn-fed Ibérico ham, 36 months cured
- Croquetas de Jamón** — Creamy béchamel croquettes with Ibérico ham
- Patatas Bravas** — Crispy potatoes with spicy bravas sauce and alioli
- Pimientos de Padrón** — Blistered Padrón peppers with Maldon sea salt
- Gambas al Ajillo** — Sizzling garlic prawns in olive oil with guindilla chilli
- Pulpo a la Gallega** — Galician-style octopus with paprika, olive oil, and potato
- Chorizo a la Sidra** — Asturian chorizo cooked in cider
- Piquillos Rellenos** — Piquillo peppers stuffed with cod or cheese
- Fabada Asturiana** — Asturian bean stew with morcilla and chorizo
- Cochinillo Asado** — Segovian roast suckling pig
- Bacalao al Pil-Pil** — Salt cod in emulsified olive oil and garlic
- Callos a la Madrileña** — Madrid-style tripe with chorizo and morcilla
- Huevos Rotos** — Broken eggs over jamón and crispy potatoes



## Classic Tapas

**Aceitunas Aliñadas** — *Marinated olives with herbs and citrus*

**Almendras Fritas** — *Fried Marcona almonds with sea salt*

**Pan con Tomate** — *Toasted bread rubbed with ripe tomato and olive oil*

**Boquerones en Vinagre** — *White anchovies marinated in vinegar and garlic*

**Jamón Croquetas** — *Creamy béchamel and Ibérico ham*

**Pimientos de Padrón** — *Blistered green peppers with flaky salt*

**Patatas Bravas** — *Crispy potatoes with bravas and alioli*

**Tortilla Española** — *Potato and onion omelette, served at room temperature*

## Basque Pintxos

**Gilda** — *Olive, anchovy, and guindilla pepper skewer*

**Txangurro Pintxo** — *Spider crab on toasted bread*

**Bacalao Pintxo** — *Salt cod with piquillo pepper on bread*

**Idiazábal & Membrillo** — *Smoked Basque cheese with quince paste*

## Premium Tapas

**Jamón Ibérico 5J** — *Cinco Jotas acorn-fed, 48 months cured*

**Anchoas del Cantábrico** — *Premium Cantabrian anchovies in olive oil*

**Ventresca de Atún** — *Tuna belly conserva from Cádiz*

**Conservas Selection** — *Premium Spanish tinned seafood assortment*

## Hot Tapas

**Croquetas Variadas** — *Ham, mushroom, and cod varieties*

**Gambas al Ajillo** — *Garlic prawns in terracotta*

**Chipirones Fritos** — *Crispy baby squid with lemon*

**Albondigas** — *Meatballs in tomato sauce*

**Pimientos Rellenos** — *Stuffed peppers with cheese*

**Empanadillas** — *Mini pastry parcels with tuna or meat*



# Starters & Canapés

## Cold Starters

- Tuna Tataki** — *Seared tuna with sesame, soy, and wasabi*
- Salmon Tartare** — *Fresh salmon with avocado, lime, and crispy wonton*
- Beef Carpaccio** — *Paper-thin beef fillet with rocket, Parmesan, and truffle oil*
- Foie Gras Terrine** — *With Sauternes jelly and toasted brioche*
- Prawn Cocktail** — *Tiger prawns with Marie Rose and avocado*
- Vitello Tonnato** — *Cold veal with tuna sauce and capers*

## Hot Starters

- Seared Scallops** — *With cauliflower purée and crispy pancetta*
- Tempura Prawns** — *Light crispy batter with sweet chilli dipping sauce*
- Mushroom Risotto** — *Arborio rice with porcini and Parmesan*
- Crab Cake** — *Pan-fried crab cake with lemon aioli*

## Canapés

- Smoked Salmon Blinis** — *With crème fraîche and dill*
- Truffle Arancini** — *Crispy risotto balls with black truffle*
- Mini Beef Wellington** — *Fillet in puff pastry with mushroom duxelles*
- Caviar Service** — *Oscietra or Beluga with traditional garnishes*

## Additional Starters

- Foie Gras Torchon** — *With fig compote and brioche*
- Ibérico Ham Croquettes** — *Crispy with alioli*
- Gruyère Gougères** — *Warm cheese puffs*
- Duck Rillettes** — *With cornichons and toast*
- Tapenade Crostini** — *Olive tapenade on toasted sourdough*
- Gravlax with Dill** — *House-cured salmon with mustard sauce*



## Spanish Soups

**Gazpacho Andaluz** — *Chilled Andalusian tomato soup with olive oil and croutons*

**Salmorejo Cordobés** — *Thick cold tomato cream from Córdoba with jamón and egg*

**Ajo Blanco** — *Cold almond and garlic soup with grapes*

**Sopa Castellana** — *Castilian garlic soup with bread, paprika, and poached egg*

**Caldo Gallego** — *Galician broth with greens, beans, and pork*

**Sopa de Ajo** — *Castilian garlic soup with bread and paprika*

## Classic Soups

**Lobster Bisque** — *Rich, creamy lobster soup with cognac*

**French Onion Soup** — *Caramelised onions with Gruyère crouton*

**Cream of Mushroom** — *Wild mushroom velouté with truffle oil*

**Butternut Squash** — *Roasted squash with sage and pumpkin seeds*

**Chicken Consommé** — *Crystal-clear broth with vegetables*

**Minestrone** — *Italian vegetable soup with pasta and Parmesan*

**Tom Kha Gai** — *Thai coconut chicken soup with lemongrass*

**Miso Soup** — *Traditional Japanese with tofu, wakame, and spring onion*

**Crema de Espárragos** — *Asparagus velouté with truffle oil*

**Vichyssoise** — *Chilled leek and potato*

**Bouillabaisse** — *Provençal fish stew with rouille*



## Classic Salads

**Caesar Salad** — *Romaine, Parmesan, croutons, and Caesar dressing*

**Niçoise Salad** — *Tuna, green beans, egg, olives, and anchovy*

**Cobb Salad** — *Chicken, avocado, bacon, egg, blue cheese, and tomato*

**Greek Salad** — *Tomato, cucumber, feta, olives, and oregano*

**Caprese** — *Buffalo mozzarella, vine tomatoes, and fresh basil*

**Waldorf Salad** — *Apple, celery, walnuts, and light mayonnaise*

## Spanish Salads

**Ensalada Mixta** — *Traditional Spanish mixed salad with olives and tuna*

**Ensalada de Pimientos Asados** — *Roasted pepper salad with anchovies and capers*

**Escalivada** — *Catalan roasted vegetables with olive oil*

## Premium Salads

**Lobster Salad** — *Poached lobster with avocado and citrus vinaigrette*

**Warm Goat Cheese Salad** — *With walnuts, honey, and rocket*

**Quinoa & Pomegranate** — *With roasted vegetables and tahini dressing*

**Burrata & Fig** — *With Parma ham, rocket, and balsamic glaze*

**Thai Beef Salad** — *With lemongrass and chilli*

**Pear & Stilton** — *With candied walnuts and honey*

**Tabbouleh** — *Classic Lebanese with mint and parsley*



## Spanish Bocadillos

**Bocadillo de Jamón** — *Ibérico ham on rustic bread with tomato*

**Bocadillo de Tortilla** — *Spanish omelette in baguette*

**Bocadillo de Calamares** — *Fried squid ring sandwich — a Madrid classic*

**Molletes de Antéquera** — *Toasted flatbread with tomato and olive oil*

## Gourmet Sandwiches

**Club Sandwich** — *Triple-decker with chicken, bacon, egg, lettuce, and tomato*

**Smoked Salmon Bagel** — *With cream cheese, capers, and red onion*

**Roast Beef & Horseradish** — *On sourdough with rocket and cornichons*

**Croque Monsieur** — *Grilled ham and Gruyère with béchamel*

**Steak Sandwich** — *Grilled sirloin with caramelised onions and mustard*

**BLT** — *Crispy bacon, lettuce, tomato on sourdough*

**Lobster Roll** — *Maine-style with lemon butter*

**Prawn Marie Rose Baguette** — *With avocado and gem lettuce*

## Wraps & Light

**Chicken Caesar Wrap** — *Grilled chicken, romaine, Parmesan, and Caesar dressing*

**Falafel Wrap** — *Crispy falafel with hummus, tabbouleh, and tahini*

**Tuna Wrap** — *Mediterranean tuna salad with sun-dried tomatoes*

**Vegetable Wrap** — *Grilled vegetables with hummus and avocado*



# Main Courses — Meat

## Beef

**Beef Tournedos** — *Pan-seared fillet with red wine jus and crispy shallots*

**Grilled Rib-Eye** — *300g prime rib-eye with herb butter and peppercorn sauce*

**Beef Wellington** — *Fillet in puff pastry with mushroom duxelles*

**Rabo de Toro** — *Slow-braised Andalusian oxtail in red wine*

**Solomillo al Whisky** — *Pork tenderloin flambéed with whisky and cream*

**Châteaubriand** — *For two, with béarnaise*

## Lamb & Game

**Rack of Lamb** — *Herb-crusted with rosemary jus and ratatouille*

**Lamb Shank** — *Slow-cooked with root vegetables and mashed potato*

**Lechazo Asado** — *Castilian roast suckling lamb*

**Venison Medallions** — *With blackberry sauce and celeriac purée*

## Poultry

**Chicken Supreme** — *Pan-roasted with wild mushroom cream*

**Duck Confit** — *Slow-cooked leg with Sarladaise potatoes*

**Pollo al Ajillo** — *Garlic chicken in olive oil, a Spanish classic*

**Grilled Chicken Breast** — *With lemon, herbs, and seasonal vegetables*

**Magret de Canard** — *Pan-seared duck breast with cherry sauce*



# Main Courses — Fish & Seafood



## Fish

**Pan-Seared Sea Bass** — *With fennel, cherry tomatoes, and saffron beurre blanc*

**Grilled Turbot** — *Whole turbot with lemon butter and capers*

**Bacalao a la Vizcaína** — *Salt cod in Basque red pepper sauce*

**Merluza a la Vasca** — *Hake in green sauce with clams and asparagus*

**Salmon Fillet** — *With dill crust, asparagus, and hollandaise*

**Swordfish Steak** — *Grilled with salsa verde and Mediterranean vegetables*

**Dorada a la Sal** — *Sea bream baked in salt crust*

## Seafood

**Seared Scallops on Risotto** — *Pan-seared scallops with saffron risotto and olive oil*

**Grilled Lobster** — *Half lobster with garlic butter and lemon*

**Razor Clams a la Plancha** — *Grilled with garlic, parsley, and lemon*

**Tiger Prawns** — *Grilled with garlic and chilli butter*

**Seafood Platter** — *Lobster, prawns, oysters, crab, and clams on ice*

**Paella Marinera** — *Traditional seafood rice*

**Carabineros** — *Large scarlet prawns grilled with garlic and lemon*



# Pasta & Risotto

## Fresh Pasta

- Spaghetti al Pomodoro** — *San Marzano tomato sauce with fresh basil*
- Spaghetti alle Vongole** — *Fresh clams in white wine, garlic, and parsley*
- Cacio e Pepe** — *Roman classic with Pecorino and black pepper*
- Spaghetti with Caviar** — *Al dente pasta topped with Oscietra caviar*
- Tagliatelle al Tartufo** — *Fresh egg pasta with black truffle and Parmesan*
- Pappardelle Ragù** — *Wide ribbon pasta with slow-cooked Bolognese*
- Ravioli di Ricotta** — *Handmade ravioli with sage butter and pine nuts*
- Penne all'Arrabbiata** — *Spicy tomato sauce with chilli flakes*
- Linguine al Pesto** — *Fresh Genovese basil pesto with pine nuts*
- Lobster Linguine** — *Fresh lobster in light tomato and chilli sauce*
- Orecchiette with Broccoli Rabe** — *Puglian classic with anchovies and chilli*

## Risotto

- Risotto ai Funghi Porcini** — *Arborio rice with wild porcini mushrooms*
- Risotto al Tartufo Nero** — *Black truffle risotto with mascarpone*
- Risotto allo Zafferano** — *Saffron risotto alla Milanese*
- Seafood Risotto** — *With prawns, mussels, and squid*



## Spanish Charcuterie

**Jamón Ibérico de Bellota** — *Hand-carved acorn-fed ham, 36+ months curation*

**Lomo Ibérico** — *Dry-cured Ibérico pork loin, thinly sliced*

**Chorizo Ibérico** — *Paprika-spiced cured sausage from free-range pigs*

**Salchichón** — *Black pepper-cured sausage, delicate flavour*

**Cecina de León** — *Air-dried beef from León, served with olive oil*

**Sobrasada** — *Mallorcan spreadable chorizo with paprika*

**Morcón** — *Thick-cut Ibérico cured sausage, mild and rich*

## International Charcuterie

**Prosciutto di Parma** — *24-month aged Italian ham, hand-sliced*

**Bresaola** — *Air-dried beef from Valtellina with rocket and Parmesan*

**Smoked Salmon Platter** — *Scottish smoked salmon with capers and crème fraîche*

**Duck Rillettes** — *Slow-cooked duck confit spread with cornichons*

**Mortadella** — *Bologna-style with pistachios, thinly sliced*

**Coppa** — *Italian dry-cured pork neck, delicately marbled*

## Assembled Platters

**Tabla Mixta** — *Selection of Spanish cured meats, cheese, olives, and bread*

**Antipasto Board** — *Italian meats, marinated vegetables, mozzarella, and grissini*

**Seafood Platter** — *Prawns, smoked salmon, crab claws, and oysters on ice*

**Grand Plateau de Fruits de Mer** — *Lobster, langoustines, oysters, mussels, and whelks*

**Crudités & Dips Selection** — *Fresh seasonal vegetables with hummus, tzatziki, and romesco*



## Vegetarian Starters

**Burrata & Heritage Tomato** — Creamy burrata with heirloom tomatoes, basil oil, and aged balsamic

**Beetroot Carpaccio** — Thinly sliced roasted beetroot with goat cheese mousse and walnuts

**Mushroom Croquetas** — Crispy béchamel croquettes with wild mushroom and truffle

**Pimientos de Padrón** — Blistered Galician peppers with Maldon sea salt

**Gazpacho** — Chilled Andalusian tomato soup with cucumber and pepper brunoise

**Goat Cheese Soufflé** — Twice-baked soufflé with honey and thyme

## Vegetarian Mains

**Wild Mushroom Risotto** — Arborio rice with porcini, shiitake, and truffle oil

**Ravioli di Ricotta** — Handmade ravioli with ricotta and spinach in sage butter

**Aubergine Parmigiana** — Layered aubergine with tomato, mozzarella, and Parmesan

**Tortilla Española** — Traditional Spanish omelette with potato and caramelised onion

**Stuffed Peppers** — Roasted peppers filled with quinoa, feta, and Mediterranean vegetables

**Ratatouille Provençale** — Slow-roasted Provençal vegetables with fresh herbs

**Spinach & Ricotta Cannelloni** — Fresh pasta tubes with creamy ricotta filling and tomato sauce

## Vegan Options

**Mediterranean Vegetable Stack** — Grilled courgette, aubergine, and pepper with basil pesto

**Thai Green Curry** — Seasonal vegetables in coconut milk with lemongrass and kaffir lime

**Falafel Plate** — Crispy chickpea falafel with hummus, tabbouleh, and tahini

**Vegan Buddha Bowl** — Brown rice, avocado, edamame, pickled ginger, and miso dressing

**Pasta Primavera** — Penne with seasonal vegetables in light garlic and olive oil

**Açaí Bowl** — Blended açaí with granola, banana, berries, and coconut flakes

**Cauliflower Steak** — Roasted cauliflower with romesco sauce and toasted almonds

**Mushroom Bourguignon** — Rich red wine stew with root vegetables and fresh herbs

## Starters

- Samosas** — Crispy pastry parcels with spiced potato and pea filling
- Onion Bhaji** — Golden-fried onion fritters with mint chutney
- Chicken Tikka** — Tandoor-grilled chicken marinated in yoghurt and spices
- Prawn Tempura** — Lightly battered king prawns with tamarind dipping sauce
- Papadum Selection** — Assorted papadums with onion relish, mango chutney, and raita

## Main Courses

- Butter Chicken** — Tender chicken in creamy tomato and cashew sauce
- Lamb Rogan Josh** — Slow-braised lamb in aromatic Kashmiri spice gravy
- Chicken Biryani** — Fragrant basmati rice layered with spiced chicken and saffron
- Paneer Tikka Masala** — Grilled paneer in rich tomato and cream sauce
- Dal Makhani** — Slow-cooked black lentils with butter and cream
- Prawn Masala** — King prawns in spiced onion and tomato gravy

- Vegetable Korma** — Mixed vegetables in mild coconut and cashew cream sauce
- Lamb Seekh Kebab** — Minced lamb skewers with herbs, grilled over charcoal

## Tandoori

- Tandoori Chicken** — Half chicken marinated in yoghurt and tandoori spices, clay-oven roasted
- Tandoori Prawns** — Jumbo prawns in spiced yoghurt marinade, chargrilled
- Paneer Tikka** — Marinated paneer cubes grilled with peppers and onion
- Mixed Tandoori Grill** — Selection of chicken, lamb, and prawn from the tandoor

## Accompaniments

- Naan Bread** — Plain, garlic, peshwari, or cheese naan baked to order
- Basmati Rice** — Steamed, pilau, or jeera rice
- Raita** — Cooling yoghurt with cucumber, mint, and cumin
- Chutneys & Pickles** — Mango chutney, lime pickle, and mint relish

## Sushi & Sashimi

**Nigiri Selection** — *Chef's choice of tuna, salmon, prawn, and yellowtail nigiri*

**Sashimi Platter** — *Premium sliced tuna, salmon, sea bass, and octopus*

**California Roll** — *Crab, avocado, and cucumber inside-out roll with tobiko*

**Dragon Roll** — *Prawn tempura roll topped with avocado and unagi glaze*

**Spicy Tuna Roll** — *Fresh tuna with spicy mayo, sesame, and spring onion*

**Vegetable Roll** — *Avocado, cucumber, asparagus, and pickled daikon*

## Hot Dishes

**Chicken Teriyaki** — *Grilled chicken glazed with house teriyaki sauce and sesame*

**Salmon Teriyaki** — *Pan-seared salmon fillet with teriyaki glaze and steamed rice*

**Wagyu Tataki** — *Seared wagyu beef with ponzu, ginger, and shiso leaf*

**Tempura** — *Light-battered prawns and seasonal vegetables with tentsuyu*

**Edamame** — *Steamed young soybeans with sea salt or spicy garlic*

**Gyoza** — *Pan-fried pork and vegetable dumplings with dipping sauce*

**Miso Soup** — *Traditional dashi broth with tofu, wakame, and spring onion*

## Premium

**Omakase Selection** — *Chef's choice tasting of the finest seasonal fish and preparations*

**A5 Wagyu Steak** — *Japanese A5-grade wagyu, lightly seared with wasabi and soy*

**Lobster Tempura** — *Whole lobster tail in light tempura batter with yuzu mayo*

**Uni Nigiri** — *Fresh Hokkaido sea urchin on seasoned sushi rice*



## Antipasti

**Burrata & Prosciutto** — Creamy burrata with San Daniele prosciutto and rocket

**Vitello Tonnato** — Chilled veal slices with tuna-caper mayonnaise

**Caprese** — Buffalo mozzarella with vine tomatoes, basil, and extra-virgin olive oil

**Carpaccio di Manzo** — Thinly sliced raw beef with rocket, Parmesan, and lemon dressing

**Bruschetta** — Toasted ciabatta with diced tomato, garlic, basil, and olive oil

## Primi

**Cacio e Pepe** — Roman tonnarelli with Pecorino Romano and cracked black pepper

**Carbonara** — Rigatoni with guanciale, egg yolk, Pecorino, and black pepper

**Risotto al Tartufo** — Carnaroli rice with black truffle and aged Parmesan

**Lasagne** — Traditional layered pasta with Bolognese ragù and béchamel

**Gnocchi al Pesto** — Potato gnocchi with Genovese basil pesto and pine nuts

**Amatriciana** — Bucatini with guanciale, tomato, chilli, and Pecorino

## Secondi

**Ossobuco** — Braised veal shank with gremolata and saffron risotto

**Saltimbocca** — Veal escalope with prosciutto and sage in white wine butter

**Chicken Milanese** — Breaded chicken cutlet with rocket and cherry tomato salad

**Branzino al Forno** — Oven-roasted sea bass with lemon, capers, and olives

**Tagliata di Manzo** — Sliced grilled beef tagliata with rocket and Parmesan shavings



## Starters

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**Tomato Soup** — Smooth and creamy tomato soup with croutons

**Chicken Noodle Soup** — Clear broth with shredded chicken and thin noodles

**Mini Caesar Salad** — Baby gem lettuce with Parmesan and mild Caesar dressing

**Fruit Cocktail** — Seasonal fresh fruit medley in light syrup

## Main Courses

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**Chicken Fingers** — Crispy breaded chicken strips with ketchup and honey mustard

**Fish Fingers** — Golden-crumbed white fish fillets with tartar sauce

**Mini Burgers** — Beef sliders with cheese, lettuce, and tomato on brioche buns

**Spaghetti Bolognese** — Classic meat sauce with Parmesan on spaghetti

**Mac & Cheese** — Creamy three-cheese macaroni baked golden

**Grilled Chicken** — Tender grilled chicken breast with buttered rice

**Mini Pizza** — Individual pizza with tomato, mozzarella, and choice of topping

## Sides

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**French Fries** — Crispy golden fries with ketchup

**Steamed Vegetables** — Seasonal vegetables lightly steamed with butter

**Mashed Potatoes** — Creamy buttered mashed potatoes

## Desserts

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**Ice Cream** — Three scoops of vanilla, chocolate, or strawberry with sprinkles

**Chocolate Mousse** — Light and fluffy chocolate mousse with whipped cream

**Pancakes with Nutella** — Warm pancakes drizzled with Nutella and sliced banana

**Fresh Fruit Skewers** — Colourful fruit kebabs with yoghurt dipping sauce

**Mini Churros with Chocolate** — Bite-sized churros dusted with cinnamon sugar and dipping chocolate

## Beverages

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**Fresh Orange Juice** — Freshly squeezed orange juice, chilled

**Milk** — Full fat, semi-skimmed, or oat milk, served cold

**Hot Chocolate** — Rich hot chocolate with marshmallows and whipped cream

## Spanish Desserts

**Churros con Chocolate** — *Traditional fried dough sticks with thick dark chocolate dipping sauce*

**Crema Catalana** — *Catalan custard with caramelised sugar crust and citrus zest*

**Tarta de Santiago** — *Galician almond cake dusted with powdered sugar*

**Flan** — *Classic Spanish caramel custard, silky smooth*

**Turrón** — *Traditional Spanish nougat, Jijona (soft) and Alicante (hard) varieties*

## Classic Patisserie

**Caramel Cocoa** — *Chocolate mousse with salted caramel centre and cocoa tuile*

**Red Fruit Flower** — *Vanilla cream with raspberry coulis in a delicate pastry flower*

**Opera** — *Layered almond sponge with coffee buttercream and chocolate ganache*

**Chocolate Tartlet** — *Rich dark chocolate ganache in a crisp pastry shell*

**Vanilla Millefeuille** — *Crisp puff pastry layers with vanilla crème pâtissière*

**Seasonal Fruit Tartlet** — *Buttery tart shell with pastry cream and fresh seasonal fruits*

**Tiramisu** — *Espresso-soaked savoiardi with mascarpone cream and cocoa*

**Panna Cotta** — *Silky Italian cream dessert with berry compote*

**Cheesecake** — *New York-style baked cheesecake with seasonal fruit coulis*

**Petits Fours** — *Assorted miniature pastries, macarons, and truffles*

**Lemon Tart** — *Tangy lemon curd tart with Italian meringue topping*

**Profiteroles** — *Choux pastry puffs filled with cream and drizzled with dark chocolate sauce*



## Spanish Cheeses

**Manchego** — *La Mancha sheep's milk cheese, aged 6–12 months, with quince paste*

**Mahón** — *Semi-firm cow's milk cheese from Menorca with buttery tang*

**Idiazábal** — *Smoked Basque sheep's milk cheese with nutty finish*

**Cabrales** — *Asturian blue cheese aged in mountain caves, bold and creamy*

**Tetilla** — *Galician cone-shaped cow's milk cheese, mild and creamy*

**Torta del Casar** — *Extremaduran raw sheep's milk cheese with flowing centre*

## International Cheeses

**Sliced Matured** — *Selection of mature Cheddar, Comté, and Gruyère*

**Whole Matured** — *Aged Gouda, Mimolette, and farmhouse Cheddar wedges*

**Parmesan** — *Parmigiano-Reggiano aged 24 months, hand-broken into shards*

**Brie de Meaux** — *French soft-ripened cheese with bloomy rind, rich and earthy*

**Roquefort** — *French sheep's milk blue cheese from Aveyron caves*

**Stilton** — *English blue cheese, crumbly with rich and complex flavour*

## Bread Selection

**Baguette, Rolls & Grissini** — *Freshly baked French baguette, artisan rolls, and Italian breadsticks*

**Farmhouse & Dark Bread** — *Rustic sourdough, walnut bread, and German-style pumpernickel*

**Bagels** — *Plain, sesame, and everything bagels, freshly baked*

**Gluten-Free** — *Gluten-free rolls and crackers available on request*



## Fruits

**Seasonal Fruit Platter** — *Selection of the finest seasonal fruits, beautifully arranged*

**Exotic Fruit Platter** — *Mango, papaya, dragon fruit, passion fruit, and lychee*

**Berry Selection** — *Fresh strawberries, raspberries, blueberries, and blackberries*

**Individual Fruit Cups** — *Pre-portioned fresh fruit medley in elegant cups*

**Fruit Skewers** — *Colourful fruit kebabs with mint and honey drizzle*

**Whole Fruits** — *Apples, bananas, pears, oranges, and seasonal selections*

**Dried Fruit & Nut Mix** — *Premium dates, figs, apricots, almonds, and cashews*

**Fruit Salad** — *Hand-cut seasonal fruits in light citrus syrup*

## Fresh Juices

**Freshly Squeezed Orange** — *Valencian oranges, squeezed to order*

**Green Detox** — *Spinach, cucumber, green apple, celery, and ginger*

**Tropical Blend** — *Mango, pineapple, and passion fruit*

**Watermelon & Mint** — *Refreshing watermelon juice with fresh mint*

**Carrot & Ginger** — *Fresh carrot with ginger and a touch of lemon*

**Apple & Beetroot** — *Sweet apple with earthy beetroot and a hint of lime*

## Sweet Treats

**Chocolate Truffles** — *Handmade dark, milk, and white chocolate truffles*

**Macarons** — *French almond macarons in assorted flavours*

**Candied Nuts** — *Caramelised almonds, pecans, and walnuts*

**Energy Bites** — *Date, cocoa, and nut energy balls, naturally sweetened*



## Spanish Coffee

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**Café Solo** — *Single-origin Spanish espresso, bold and aromatic*

**Cortado** — *Espresso cut with a dash of warm milk*

**Café con Leche** — *Equal parts espresso and steamed milk, classic Spanish style*

**Carajillo** — *Espresso with a shot of Licór 43 or brandy*

**Café Bombón** — *Espresso layered with sweetened condensed milk*

## International Coffee

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**Espresso** — *Single or double shot, Italian-style extraction*

**Cappuccino** — *Espresso with steamed milk and velvety foam*

**Latte** — *Espresso with generous steamed milk and light foam*

**Flat White** — *Double espresso with micro-foamed milk, Australian style*

**Americano** — *Espresso lengthened with hot water, served black or with milk*

**Decaffeinated** — *All coffee styles available with premium decaf beans*

## Tea

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**English Breakfast** — *Full-bodied black tea, served with milk*

**Earl Grey** — *Black tea with bergamot, served with lemon*

**Green Tea** — *Japanese sencha or Chinese gunpowder green tea*

**Chamomile** — *Soothing herbal infusion of whole chamomile flowers*

**Fresh Mint** — *Moroccan-style fresh mint leaves steeped in hot water*

**Matcha Latte** — *Ceremonial-grade matcha whisked with steamed milk*

## Other Hot Beverages

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**Hot Chocolate** — *Rich Belgian chocolate with steamed milk and cream*

**Chai Latte** — *Spiced black tea with cardamom, cinnamon, and steamed milk*

**Golden Milk** — *Turmeric-infused warm milk with ginger and honey*

## Red Wines

**Rioja Gran Reserva** — *Tempranillo blend, aged 36 months in American oak, velvety and complex*

**Ribera del Duero Reserva** — *Tinto Fino, deep and structured with blackberry and spice*

**Priorat** — *Garnacha and Cariñena from old vines, mineral and intense*

**Brunello di Montalcino** — *Italian Sangiovese, aged 5 years, elegant and full-bodied*

**Château Margaux** — *Premier Grand Cru Classé, Bordeaux, refined with silky tannins*

## White Wines

**Albariño Rías Baixas** — *Crisp Galician white with citrus, stone fruit, and saline minerality*

**Verdejo Rueda** — *Aromatic Castilian white with fennel and tropical notes*

**Chablis Premier Cru** — *Burgundian Chardonnay, unoaked, with flinty precision*

**Sancerre** — *Loire Valley Sauvignon Blanc, crisp with gooseberry and chalk*

## Sparkling & Rosé

**Cava Brut Reserva** — *Traditional-method Catalan sparkling, fine bubbles, citrus and almond*

**Champagne Brut** — *Grand Marque non-vintage, elegant with brioche and green apple*

**Dom Pérignon** — *Prestige cuvée Champagne, complex and age-worthy*

**Provence Rosé** — *Pale salmon rosé with red berry, peach, and Mediterranean herbs*

## Fortified & Spirits

**Fino Sherry** — *Bone-dry Jerez fino, crisp and saline, served chilled*

**Amontillado Sherry** — *Aged oxidative sherry with nutty, caramel complexity*

**Pedro Ximénez** — *Intensely sweet sherry with raisin, fig, and dark chocolate*

**Port Tawny 20-Year** — *Aged tawny with caramel, walnut, and dried fruit*

**Cognac VSOP** — *Smooth French brandy with vanilla, oak, and dried apricot*

**Single Malt Whisky** — *Selection of Highland, Islay, and Speyside malts available*

## Halal

**Halal Chicken Breast** — Grilled certified halal chicken with saffron rice and roasted vegetables

**Halal Lamb Kofta** — Spiced halal lamb skewers with hummus and flatbread

**Halal Beef Tenderloin** — Pan-seared certified halal beef with seasonal accompaniments

**Halal Chicken Biryani** — Fragrant basmati rice with halal chicken and aromatic spices

## Kosher

**Kosher Chicken** — Certified kosher roasted chicken with vegetables, sealed packaging

**Kosher Salmon** — Grilled kosher salmon fillet with lemon and dill, sealed packaging

**Kosher Meal Tray** — Complete kosher meal with starter, main, and dessert, rabbinically certified

## Gluten-Free

**Grilled Sea Bass** — Pan-seared sea bass with quinoa, roasted vegetables, and herb oil

**Chicken Supreme** — Roasted chicken breast with sweet potato mash and green beans

**Risotto Primavera** — Naturally gluten-free risotto with seasonal vegetables and Parmesan

**Gluten-Free Bread Basket** — Assorted gluten-free rolls, crackers, and breadsticks

## Other Dietary Requirements

**Lactose-Free Options** — All dishes adaptable with dairy-free alternatives on request

**Nut-Free Preparations** — Dedicated nut-free preparation available for all menu items

**Low-Sodium Menu** — Heart-healthy options with reduced salt and natural seasonings

**Diabetic-Friendly** — Low glycaemic-index meals with controlled sugar and refined carbohydrates

**Raw / Living Food** — Uncooked plant-based dishes prepared below 48°C

**Keto Menu** — High-fat, low-carbohydrate dishes with quality proteins and fats

**Allergen Management** — Full allergen information available; bespoke menus for multiple allergies

## Newspapers & Magazines

**International Press** — *Financial Times, The Times, Le Monde, El País, and other leading titles*

**Magazines** — *Robb Report, The Economist, Vanity Fair, Vogue, and specialist aviation titles*

## Laundry & Cleaning

**Aircraft Linen Service** — *Fresh cabin linens, pillows, duvets, and blankets laundered and pressed*

**Table Linen** — *Pressed tablecloths and napkins in white or custom colours*

**Crew Uniform Pressing** — *Same-day pressing service for flight crew uniforms*

**Cabin Deep Clean Kits** — *Sanitisation and detailing supplies for cabin refresh between flights*

## Floral

**Cabin Floral Arrangement** — *Fresh seasonal flowers arranged for cabin display*

**Single Stem Vases** — *Elegant individual stems for side tables and lavatories*

**Bespoke Floral Design** — *Custom arrangements for special occasions, corporate branding, or events*

## Additional Services

**Custom Cake & Celebration** — *Bespoke cakes for birthdays, anniversaries, and milestones*

**Branded Packaging** — *Custom-printed boxes, napkins, and labels with operator or client logo*

**Crew Meals** — *Separate crew meal packages, nutritious and satisfying*

**Last-Minute Orders** — *Expedited service for orders placed within 4 hours of departure*

**Dry Ice & Thermal Packaging** — *Temperature-controlled packaging for extended flights*

**Equipment Hire** — *China, crystal, silverware, and service ware available for charter*



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