CEBO catering

INFLIGHT MENU

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Always looking to provide satisfaction with culinary creativity

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Continental Breakfast

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*

Ensaimada 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*

Healthy Breakfast

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*

Tapas & Pintxos

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*

Soups

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*

Salads

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*

Sandwiches & Wraps

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*

Cold Platters & Charcuterie

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 & Vegan

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*

Indian Cuisine

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*

Japanese Cuisine

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*

Italian Cuisine

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*

Children's Menu

Starters

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

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 Bolognaise — *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

French Fries — *Crispy golden fries with ketchup*

Steamed Vegetables — *Seasonal vegetables lightly steamed with butter*

Mashed Potatoes — *Creamy buttered mashed potatoes*

Desserts

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

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*

Desserts & Pastries

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*

Cheese Selection

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*

Fresh Fruit & Juices

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*

Beverages — Hot

Spanish Coffee

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

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

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

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*

Fine Wines & Cava

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*

Special Dietary

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*

Concierge & Additional Services

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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