

Air Culinaire Worldwide and our local catering partner invite you to try some of our favorite selections.
Available through April 2019 exclusively at Málaga–Costa del Sol Airport (LEMG).

Breakfast

Iberian Breakfast

*fresh fruit salad, ensaimada and pan tumaka with
Iberian ham*

Smoked Salmon

*with blinis, cream cheese with chives, butter with dill, and
housemade bread rolls*

Hollandaise Scrambled Eggs

*with sauteed spinach, grilled tomato, sauteed mushrooms,
housemade brown bread and a selection of local cheese*

Cold Appetizers

Canape of Roasted Cod

with potato gelee topped with local oranges

Iberian Cold Cuts and Cheese

Chef's selection local specialties

King Prawns

with salmon pâté and chili mayonnaise

Pincho de Boquerones

*vinegar-marinated anchovy and olive skewers;
served over toast*

Spanish-Style Bruschetta

*toasted housemade bread topped with cherry tomatoes,
mozzarella and basil*

Tuna Carpaccio

with basil oil

Tuna Tartare

with trout caviar

Queso Cabra

goat cheese served on cristal bread with berry coulis

Please reference the 2018-2019 Malaga Menu when placing your order.

Hot Appetizers

Chicken Lollipops

*skewered grilled chicken breast marinated in coconut milk,
garlic, soy sauce, curry and coriander*

Gambas al Pil Pil

prawns sizzled with garlic and chili

Scallops and Prawns

marinated with Mediterranean seasoning

Sirloin Skewers

with grilled vegetables and calçot sauce

Saquitos de Pato

mini filo pastry filled with candied duck, leeks and mushrooms

Salads

Cod Salad

*with potatoes, oranges, green onions and black olives; served
with olive oil and vinegar dressing*

Lobster and Smoked Salmon Salad

*with mango pearls, cherry tomatoes and baby vegetables over
mesclun greens; served with lime vinaigrette*

Sandwiches

Panini Egeo

*beef tenderloin, caramelized onion, edam cheese and
rocket lettuce*

Goat Cheese & Tomato Chutney

with alfalfa sprouts and watercress; served on bao bread

Ensalada de Pollo

traditional chicken salad; served on mollete bread

Selection of Finger Sandwiches

*salmon and cream cheese with alfalfa sprouts; ventresca
piquillo and rucola; pate and caramelized onions with honey*



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Soups

Crema de Tomate

creamy tomato and basil soup with shaved Parmesan

Green Pea

with nata cream

Crema de Carabineros

creamy red prawn soup seasoned with fennel

Fennel

with creamy potatoes and leaks

Borscht

diced veal, beet julienne, carrots, onions, cabbage, tomato and vinegar; topped with sour cream

Salmorejo Cordobes

cold puree of tomato and bread topped with chopped boiled egg and jamón serrano ham

Lobster Cream

onion and fish broth with carrots, leeks, tomatoes and small mashed prawns

Main Courses

Tandoori Chicken Breast

marinated with lemon juice, traditional spices and natural yogurt; served with rice and local vegetables

Gilthead Bream

oven-roasted with pink peppercorn sauce, roasted baby potatoes and stir-fry vegetables

Iberian Pork Medallions

grilled with Pedro Ximenez wine sauce and mashed celeriac

Grilled Seabass

with garlic and lime sauce, grilled asparagus and roasted tomatoes

Beef Tenderloin

with Rioja red wine sauce, Lyonnaise potatoes and braised endive

Paella de Verduras Mediterraneas

prepared with local vegetables and rice

Paella de Marisco

prepared with mussels, local vegetables and rice

Rack of Lamb

oven-roasted with herbs, mint sauce, potatoes, glazed carrots and grilled fennel

Riberio Wine Chicken

steamed and grilled breast filled with figs and sun-dried tomatoes; topped with Galician white wine sauce and served with mushroom risotto

Feta-Crusted Sirloin

grilled with green asparagus, peppers, zucchini; served with mashed potatoes with truffle oil

Desserts

Bienmesabe

lady fingers layered with pumpkin jam topped with toasted almonds

Malaguena Tart

miniature pastry made with muscatel wine, cinnamon, almonds and raisins; topped with apricot jam

Borrachuelos

fried pastry with pumpkin jam

Mini Loca

miniature puff pastry filled with custard cream; topped with orange glaze

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