

Air Culinaire Worldwide and our local catering partner invite you to try some of our favorite selections.
Available through April 2019 exclusively at Palma de Mallorca Airport (LEPA) and Ibiza Airport (LEIB)

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 cheeses

Cold Appetizers

Lamb Empanada

miniature pastry with lamb and seasonal vegetables

Tuna Carpaccio

with basil oil

Queso Cabra

goat cheese served on cristal bread with berry coulis

Tuna Tartare

with trout caviar

King Prawns

with salmon pate and chili mayonnaise

Iberian Cold Cuts and Cheese

Chef's selection local specialties

Hot Appetizers

Crispy Sobrassada

savory fried pastry filled with cured sausage and local honey

Frito Marinero

fennel-seasoned crispy potatoes sauteed with cuttlefish, squid, mussels, octopus, shrimp, fish and peppers

Scallops and Prawns

marinated with Mediterranean seasoning

Sirloin Skewers

with grilled vegetables and calçot sauce

Pato Saquitos

mini filo pastry filled with candied duck, leeks and mushrooms

Coca de Pimientos

crisp dumplings topped with roasted peppers and seasoned with garlic and parsley

Salads

Trempó con Sèpia

tomato, onion, green peppers and squid with olive oil

Lobster and Smoked Salmon Salad

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

Greek Salad

feta cheese, tomato, cucumber, kalamata olives, red onion, olive oil and oregano over mesclun greens; served with tzatziki dressing

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



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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 rucolapate and caramelized onions with honey

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

Main Courses

Pork Tenderloin

grilled and serve with traditional vegetable tumbet

Mallorca-Style Hake

grilled with seasonal vegetables

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

Beef Tenderloin

with garlic and lime sauce, grilled asparagus and roasted tomatoes

Iberian Pork Medallions

grilled with Pedro Ximenez wine sauce and mashed celeriac

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

Desserts

Pudding de Ensaimada

bread pudding made with local pastry

Robiols

sweet pastry filled with pumpkin jam

Tarta Sacher

chocolate sponge cake layered with apricot jam

Sobrassada and Mahonese

cured sausage and local cheese

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