





# CELEBRATING THE Middle Eastern LIFESTYLE

These pages are the canvas of our chefs who draw inspiration from the Middle East's diverse ethnic influences, flavors and traditions. This collection of menus is filled with culinary creations that reflect the traditions of the Middle Eastern region, along with some new favorites that compliment the established cultural dishes and ingredients indiginous to the region. Each section focuses on the palate of our private jet passengers from the Middle East.

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\*This menu is available exclusively for flights departing locations serviced by select owned-and-operated kitchens in the United States, France and United Kingdom. Due to time, technique and procurement of high-quality ingredients, all menu options must be ordered 24-hours in advance.

# BREAKFAST

fresh seasonal berry crêpes (VE) with vanilla crème & raspberry coulis allergens: gluten, egg, milk

traditional tortilla española (GF) (VE) served with lemon-arugula salad & tomato concasse allergens: egg, milk

american pancakes (VE) fluffy buttermilk pancakes with maple syrup allergens: gluten, milk

belgian waffles (VE) served with maple syrup allergens: gluten, milk

vegetable frittata (GF) (VE) eggs with seasonal vegetables allergens: egg, milk

smoked salmon and chive frittata (GF) eggs with smoked salmon & chives allergens: egg. fish. milk

omelette your choice of fillings allergens: may vary

breakfast parfait (VE) greek yogurt with fresh berries & granola allergens: gluten, milk

## **SIDES**

individual yogurt allergens: milk

breakfast potatoes allergens: none

scrambled eggs allergens: egg, milk

grilled tomatoes allergens: none

sauteed mushrooms allergens: none

allergens: gluten

beef or turkey bacon allergens: sulphites

> chicken sausages allergens: sulphites

## **DISPLAYS**

seasonal fruit GF (VE) a selection of seasonal fruit & yogurt dip allergens: milk

breakfast bread (VE) assorted fresh-baked breakfast pastries & bread allergens: egg, gluten, milk

smoked salmon with basels & accourrements allergens: egg, fish, milk, sulphites

cheese (VE) a selection of cheese & dried fruit allergens: gluten, milk, sulphites

beef salami beef & poultry charcuterie with mustard, pickles & crostini allergens: gluten, mustard, nuts, sulphites

pictured: fresh seasonal berry crepes

# VEGETARIAN MEZZE



pictured (top to bottom): grilled halloumi, foul madammas

batata harra (GF) (VG) lebanese-style spicy potatoes allergens: sulphites

falafel with pomegranate yogurt (GF) (VE) served with herb tzatziki, dried pomegranate seeds, pomegranate glaze & fresh mint allergens: sesame, sulphites

foul madammas (GF) (VG) stewed fava beans allergens: sulphites

charred eggplant (GF) (VG) with chili sauce & tahini allergens: sesame

grilled halloumi (GF) (VE) with macerated strawberries & herbs allergens: milk

vegetable samosa (VE) pastry shells filled with mixture of onions, carrots, potatoes & peas spiced with curry allergens: egg, gluten, mustard, sulphites

grilled vegetable kabobs ©F VG grilled zucchinni, squash, peppers, onions & mushrooms allergens: none

dolmas GF VG grape leaves stuffed with rice allergens: sulphites

balilah GF (VG) traditional chickpea salad allergens: sulphites









# CHICKEN MEZZE

#### roasted za'atar chicken wings (GF)

served with tzatziki sauce allergens: milk

#### shish taouk (GF)

grilled chicken kabobs with peppers, onions & tzatziki allergens: milk

#### chicken samosa

harissa crème, lemon mint cucumber sauce, julienne cucumbers & shallot vinegar pearls allergens: egg, gluten, milk, sulphites

chicken satay (GF) tender marinated chicken, skewered & served with beanut & sweet that chile sauces allergens: peanut, soy, sulphites

#### chicken livers with pomegranate molasses (GF)

sauteed with sliced garlic & chopped parsley allergens: milk, sulphites

#### adobo-grilled pinchos de pollo

served with grilled banana barbecue sauce, fresh lemon & field greens allergens: gluten, sulphites

# chicken & pine nut meatballs ground chicken with herbs, onions a pine nuts

served with tzatziki

allergens: gluten, milk, nuts

pictured: chicken livers with pomegranate molasses

# BEEF MEZZE

#### beef kabobs (GF)

with peppers, onions & tzatziki allergens: milk

#### beef samosa

harissa crème, lemon-mint cucumber sauce, jullienne cucumbers & shallot vinegar pearls allergens: egg, gluten, milk, sulphites

#### beef sliders

three sliders with carmelized onions, served with spicy aioli allergens: egg, gluten, milk

#### beef kibbeh

ground beef, bulgar wheat, onions & spices allergens: gluten, nuts, sulphites

#### meatballs in spicy tomato sauce

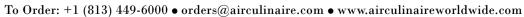
spicy marinara, pistachios & rustic bread allergens: egg, gluten, tree nuts

#### gochujang beef short ribs (GF) served with asian peanut slaw & edamame

allergens: milk, nuts, soy, sulphites







# LAMB MEZZE

#### lamb kibbeh

ground lamb, bulgar wheat, onions & spices allergens: gluten, nuts, sulphites

#### lamb sliders

caramelized onions & mint-lemon aioli allergens: egg, gluten, milk

#### lamb kabobs (GF)

grilled lamb kabobs with peppers, onions  $\mathop{\text{c}}$  tzatziki allergens: milk

#### ras el hanout GF

rack of lamb lollipops with harissa yogurt sauce allergens: milk, nuts, sulphites



# MEZZE DIP

#### traditional hummus (GF) (VG)

with extra virgin olive oil & ground sumac allergens: nuts, sesame

#### new wave hummus GF) (VE)

choice of beetroot, roasted red pepper or harissa carrot allergens: nuts, sesame

#### baba ghanoush GF VE

eggplant spread garnished with ground sumac, olive oil & chopped parsley allergens: sesame

# labneh with olive oil & za'atar GF VE garnished with olive oil drizzle & sprinkle of za'atar allergens: milk

# SEAFOOD MEZZE

#### rubyan meshwi (GF)

emirati-style grilled prawns in spicy-sweet ketchupbased sauce

#### allergens: shellfish, sulphites

shrimp kabobs GF grilled shrimp kabobs with peppers, onions & tzatziki allergens: milk, shellfish

#### pan-seared scallops (GF)

with romesco sauce allergens: mollusk, nuts, shellfish

#### salmon croquette

served with sweet pepper jam & lemon aioli allergens: egg, fish, gluten, sulphites

#### poke trio

ahi tuna poke, lemon shrimp poke & salmon furikake poke allergens: fish, shellfish, soy, sulphites, tree nuts

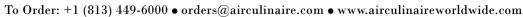
#### ahi tuna tataki with watermelon

quick-pickled watermelon rind, wasabi aioli & soy reduction allergens: fish, soy, sulphites



Pictured: rubyan meshwi





# DISPLAYS



seasonal fruit, berries & greek yogurt allergens: milk

#### farmhouse crudités (GF)

seasonal vegetables with hummus & savory dip allergens: milk, nuts

#### vegetable tartare trio (VG)

lemon-grilled artichoke, caper-basil & heirloom tomato, thyme & wild mushroom served with crostini allergens: gluten, sulphites

#### cheese (VE)

assorted selection of gourmet regional cheese allergens: gluten, milk, nuts, sulphites

#### traditional mezze (VE)

hummus, tzatziki, dolmas, cured olives, marinated vegetable salad & grilled pita allergens: gluten, mlik, nuts, sesame, sulphites

#### greek mezze (GF) (VE)

dolmas, marinated olives, artichoke hearts & crudités with feta dip, eggplant spread, pita & keftedes allergens: milk, nuts, sesame, sulphites

#### antipasti

caprese skewers, cured beef & cheese, olives & grilled vegetables allergens: gluten, milk, sulphites

#### marinated beef ssam

served with kimchi, bibb lettuce, ginger-scallion sauce & ssamjang allergens: gluten, soy, sulphites

#### asian-inspired

sliced ahi tuna, grilled beef, bibb lettuce, pickled vegetables, rice crackers, soba noodle salad, edamame, wasabi mayo & ssamjang allergens: egg, fish, soy, sesame, sulphites

#### seafood (GF)

lobster, shrimp, crab, scallops, cocktail sauce, remoulade & Temon

#### allergens: egg, fish, milk, mollusk, shellfish

#### sushi

choice of sashimi, maki & nigiri allergens: fish, shellfish, soy

#### smoked salmon (GF)

capers, eggs, tomato & onion allergens: egg, fish, milk, sulphites



# CANAPÉS

warm roasted root vegetable ragout (VE) in phyllo cup with asiago cheese

allergens: egg, gluten, milk

#### wild mushroom confit (vG)

on herb crostini with white bean puree allergens: gluten

#### warm mini twice-baked potatoes (GF) (VE)

with smoked cheddar and chive sour cream allergens: milk

## grilled artichoke heart $^{\scriptsize{\scriptsize{\scriptsize{(F)}}}}$ $^{\scriptsize{\scriptsize{(VE)}}}$

topped with lentils & goat cheese crème fraiche allergens: milk, sulphites

#### ginger soy-glazed scallop

on fresh cucumber with toasted sesame seeds allergens: mollusk, sesame, shellfish, soy, sulphites

#### smoked salmon pâté

with horseradish, dill & capers on a buckwheat blini allergens: fish, gluten, milk, sulphites

#### mini grilled shrimp tostada

with queso fresco, roasted pico de gallo & lime tequila crème allergens: gluten, milk, shellfish

#### cold-poached lobster bruschetta

on focaccia with basil-pesto aioli & parmesan ribbon allergens: egg, gluten, milk, nuts, shellfish

#### pâté of foie gras on toasted brioche

with black pepper huckleberry compote allergens: egg, gluten, milk

#### blackened chicken salad

in puff pastry shell topped with scallion-granny smith apple salsa allergens: celery, egg, gluten, milk

#### smoked roast duck & pickled vegetables (GF)

with gingered-cherry chutney in rice paper allergens: sulphites

**quail egg** GF with caviar and crème fraiche allergens: egg, fish, milk

#### pepper-seared tenderloin

with blue cheese horseradish crème on toasted sourdough round allergens: egg, gluten, milk

#### warm lamb & chickpea hash

on grilled pita with tzatziki-mint sauce allergens: gluten, milk

#### shredded bulgogi beef short rib

on rice cracker with honey sriracha & toasted peanuts allergens: gluten, nuts, sulphites

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# SOUP

 $persian\ lentil^{\Large{(VG)}}$ 

toasted cumin soup served with torn croutons allergens: celery, gluten

roasted tomato basil  $\stackrel{\text{GF}}{\text{(F)}}$ with parmesan crisp, sour cream & basil

allergens: milk

vegetable GF (VG)

hearty vegetables simmered to perfection allergens: celery

carrot ginger GF VE with crème fraîche & cilantro allergens: milk

butternut squash (GF) (VE) with crème fraîche allergens: milk

lobster bisque ©F with crème fraîche & chive oil allergens: milk, shellfish

chicken & bean

vegetable tomato broth with roasted chicken, served with parsley gremolata allergens: celery, gluten

lemon chicken & rice (GF) simmered chicken, rice & vegetables in a lemon broth allergens: celery

lamb & chickpea slow-roasted lamb & chickpeas with garlic crostinis allergens: celery, gluten

beef & barley (GF) with horseradish cream & fresh herbs allergens: milk

Pictured: lamb & chickpea soup





fattoush salad(vc)

crunchy mix of greens, herbs and vegetables with pita crisps & sumac dressing allergens: gluten

tabbouleh (VG)

fresh bed of chopped parsley, mint, tomatoes & onions tossed in lemon olive oil sauce allergens: gluten

greek salad GF VE romaine, onion, olives, bell peppers, tomatoes, cucumber & feta cheese allergens: milk

caesar salad

a classic with torn croutons & creamy dressing allergens: egg, fish, gluten, mustard

caprese GF (VE) sliced tomato & mozzarella served with pesto & balsamic glace allergens: milk, sulphites

watermelon feta salad GF (VE) served with balsamic reduction allergens: milk, sulphites

cucumber tomato & mint salad (VE) with creamy garlic lemon yogurt allergens: milk

quinoa & sweet potato salad GF VG with tahini dressing allergens: milk, mustard, sesame, sulphites

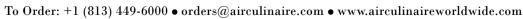
chickpea & tomato salad <sup>GF</sup> <sup>VG</sup> with a lemon parsley dressing allergens: sulphites

cauliflower salad (GF) coriander, turmeric, spinach & creamy herb dressing allergens: milk, sulphites

niçoise salad (GF) grilled yellowfin tuna, fingerling potatoes, green beans, hardboiled eggs, kalamata olives, tomatoes & red wine vinaigrette allergens: egg, fish, milk, mustard, nuts

Pictured: cauliflower salad





# **SANDWICHES**



#### Finger Sandwich Displays european

egg & mayo, beef & mustard, salmon & cream cheese allergens: egg, fish, gluten, milk, mustard, sulphites

#### american

turkey & swiss, tuna & mayo, chicken & mayo allergens: egg, fish, gluten, milk, sulphites

#### mediterranean

chicken & pesto, caprese, sun-dried tomato & parmesan

allergens: egg, gluten, milk, nuts, sulphites

## Baguettes

caprese (VE) with pesto aioli

allergens: egg, gluten, milk, nuts, sulphites

blackened eggplant (VG) with olive & pickled vegetable chow-chow allergens: gluten, sulphites

#### grilled chicken

with sun-dried tomato & manchego cheese allergens: gluten, milk, sulphites

falafel (VE)

with cucumber, tomatoes, onions & yogurt allergens: gluten, milk, sesame

### International Classics

#### shawarma

your choice of falafel, chicken, lamb or beef with tomato, cucumber, pickled turnips & onion allergens: gluten, milk, sesame, sulphites

#### lobster club

lobster salad, beef bacon, avocado, tomato, arugula & pesto mayo on ciabatta allergens: celery, egg, gluten, nuts, shellfish, sulphites

#### philly cheesesteak

sliced beef, sautéed onions, provolone & garlic aioli on hoagie roll allergens: egg, gluten, milk

lapsang souchong-lacquered duck bao with fresh cilantro, matcha-lime aioli & fresh-pickled vegetables served in soft bao buns allergens: gluten, egg, sulphites

#### club sandwich

sliced cooked turkey, fried beef bacon, lettuce, tomato & mayonnaise served on toasted bread allergens: egg, gluten, mustard, sulphites

#### turkev cuban

turkey ham, swiss, pickles & mustard allergens: gluten, milk, mustard, sulphites



Pictured: shawarma



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Pictured: The Nile River in Aswan, Egypt





chicken biryani (GF) indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

#### chicken roulade

stuffed with sun-dried tomatoes & goat cheese with veloute sauce allergens: gluten, milk, sulphites

spiced roasted chicken roasted to perfection with tandoori spices allergens: gluten, milk

chicken piccata served with lemon caper sauce allergens: egg, gluten, sulphites

#### chicken tikka masala (F)

simmered to tender perfection in tomato sauce, prepared with a hint of cream & whole spices allergens: milk, nuts







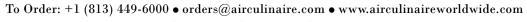
Pictured: Ancient Roman Temple of Baccus in Bekaa Valley, Baalbek, Lebanon

Pictured (top to bottom): chicken biryani, chicken roulade, chicken tikka masala

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grilled filet mignon GF seasoned & grilled filet mignon, served with carmelized onions allergens: milk

#### beef short ribs slow-roasted in gochujang sauce allergens: gluten, nuts, sesame, soy, sulphites

beef stroganoff GF with egg noodles allergens: egg, milk



peppercorn-crusted new york strip GF grilled & served with a peppercorn cream sauce

#### beef stew simmered in a rich beef sauce with fresh vegetables allergens: celery, gluten, milk



Pictured: Downtown Dubai, United Arab Emirates

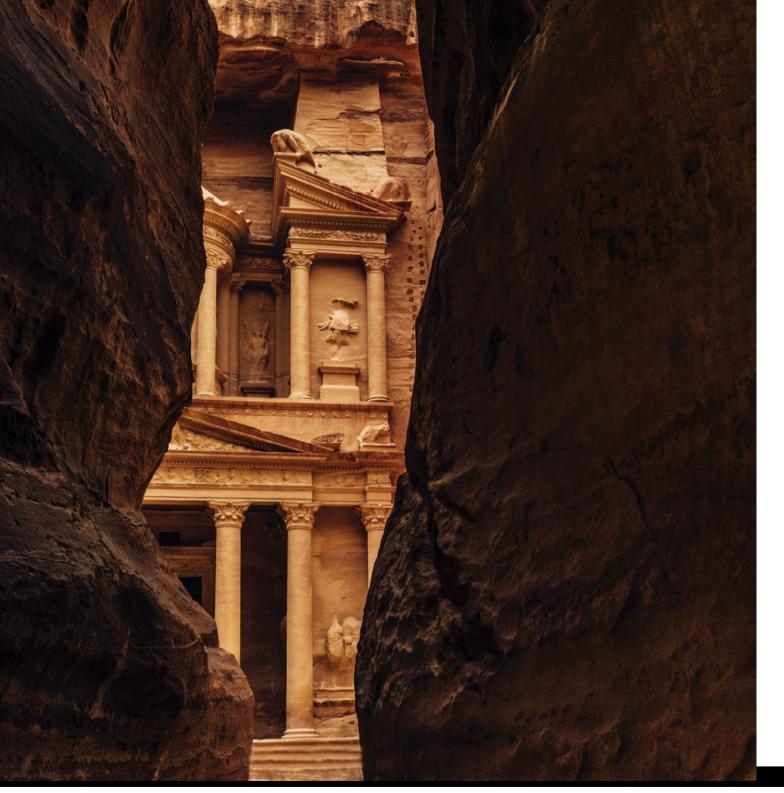
Pictured (top - left to right): beef short ribs, beef stew (bottom) peppercorn-crusted new york strip

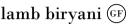












lamb biryani (GF) indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

lamb chops <sup>(F)</sup> marinated in yogurt & tourbali (chili paste, olive oil & garlic) sauce allergens: milk, nuts

# spiced lamb with quinoa GF with pine nuts allergens: nuts

lamb mashawi ©F)

served on lentils & rice with herb tzatziki allergens: milk

kofta bel sayniyeh (GF) lamb kofta layered with potatoes, onions & tomatos allergens: none





Pictured: Facade of El-Khasneh al Faroun in Petra, Jordan

Pictured (top to bottom): lamb biryani, kofta bel sayniyeh







MAIN COURSE: Seafood & Pasta

Seafood

seared salmon (GF)

served with putanesca sauce, basil & lemon allergens: fish, milk, sulphites

grilled seabass (GF) served with lemon buerre blanc sauce & chives allergens: fish, milk

curry prawns (GF) grilled prawns in a creamy curry sauce allergens: milk, mustard, shellfish

Pasta

spaghetti bolognese

a classic meat sauce served over spaghetti allergens: celery, gluten, sulphites

trofie al pesto (VE) with fresh pesto sauce & shaved parmesean cheese allergens: dairy, gluten, nuts, sulphites

penne all'arrabbiata (vG) penne with a spicy tomato sauce allergens: celery, gluten

sivadiyeh (GF)

seabass served with rice cooked in fish stock, garnished with almonds, pine nuts & crispy fried onions allergens: celery, fish, nuts

poached lobster tails (GF) butter-poached lobster with garlic & lemon, tied with scallions, accompanied by drawn butter allergens: milk, shellfish

vegetable lasagna 🚾 layers of vegetables, cheese & bechamel sauce allergens: celery, gluten, milk, sulphites

lasagne alla bolognese layers of pasta, cheese, herbs & bolognese sauce allergens: celery, gluten, milk, sulphites





Pictured: Traditional Dhows in front of the Museum of Islamic Art in Doha, Qatar

Pictured (left to right): curry prawns, grilled seabass











Starch GP VE
mashed potatoes
creamy sweet potatoes
roasted fingerling potatoes
moroccan quinoa
rice pilaf
blackened potato coins

Vegetables ©F VE
grilled asparagus
sauteed garlic spinach
roasted broccoli
roasted brussels sprouts
carmelized carrots
vegetable coins



Pictured: The Sphynx and Great Pyramid in Giza, Egypt  $\,$ 







# OUR CAVIAR PARTNER IN EXCELLENCE

For nearly ninety years, Petrossian caviar has stood for excellence. This legacy of quality began when two brothers, Melkoum and Mouchegh Petrossian, moved to France and distributed caviar from the sturgeons of the bountiful Caspian Sea. It developed as Petrossian expanded, with a restaurant in New York City and a product line that includes savory foie gras and sweet French chocolates. It continues today, as Petrossian became the first major distributor to work with sturgeon farms, providing gourmet sustainable options with a taste that holds a place on the mantle alongside beluga, sevruga and ossetra caviars.

GF) gluten-free (VE) vegetarian (VG) vegan

# PETROSSIAN Eaviar VARIETIES

#### Daurenki Caviar

1.06 oz. (30g) 1 serving 1 3/4 oz. (50g) 1-2 servings 4 3/8 oz. (125g) 3-4 servings

#### Special Reserve Ossetra Caviar

1.06 oz. (30g) 1 serving 1 3/4 oz. (50g) 1-2 servings 4 3/8 oz. (125g) 3-4 servings

#### Special Reserve Kaluga Huso Hybrid

1.06 oz. (30g) 1 serving 1 3/4 oz. (50g) 1-2 servings 4 3/8 oz. (125g) 3-4 servings

#### Tsar Imperial™ Baika™ Caviar

1.06 oz. (30g) 1 serving 1 3/4 oz. (50g) 1-2 servings 4 3/8 oz. (125g) 3-4 servings

# GIFT BASKETS

#### ULTIMATE Caviar Collections

- 1 kilo of your choice of caviar
- classic sliced smoked salmon 1 lb.
- black sea spiced tsar-cut<sup>™</sup> salmon and dill marinated tsar-cut<sup>™</sup> salmon - 5 oz. of each
- whole duck foie gras with truffles 1.1 lb. loaf
- smoked duck breast 12 oz.
- berkshire pork loin 9 oz.
- duck saucisson 1 lb

- smoked sea scallops 6 oz.
- smoked bay scallops 5.3 oz.
- red king crab merus meat 7 oz.
- caviar powder 30 g. grinder
- petrossian caviar cream 2 oz.
- petrossian signature chocolates 32 pieces
- vodka dark chocolate pearls 12.5 oz.
- 4 dozen mini blinis and two 7.5 oz. containers of crème fraîche

\*Gift basket items are not sold individually.



#### **APERITIF**

- royal transmontanus caviar 50 g.
- rich, mellow pork saucisson sec 10 oz.
- an unsliced sampling of our silky, buttery tsar-cut<sup>™</sup> salmon
   5 oz.
- a jar of duck foie gras 80 g.
- onion confiture 2 oz.
- special tapenade, a zesty topping of tomatoes, olives and artichoke hearts 6.2 oz.
- savory cheese cookies

- 100 g. each

mini blini

smoked salmon tartare - 4.9 oz.

petrossian caviar cubes - 20 g.

creamy sardine rillettes - 5 oz.

galician clams in brine - 4 oz.

tuna ventresca in olive oil - 6.7 oz.

small scallops in galician sauce - 4 oz.

crème fraîche, baguette toasts and a pack of 12 mini blini

BLIOUX DE LA MER

• taste the sea with the juicy salmon roe and briny trout roe

signature, velvety classic sliced smoked salmon - 7 oz.

#### **BRUNCH BASKET**

- 30 grams of your choice of caviar alverta president, royal transmontanus or chataluga prestige
- classic sliced smoked salmon 7 oz.
- duck breast prosciutto 2 oz.
- wildflower honey 12 oz. jar
- unsliced loaf of cinnamon raisin bread
- 30 gram grinder of caviar powder
- java single estate arabica ground coffee 8 oz. tin
- petrossian breakfast tea 4 3/8 oz.
- 7.5 oz. crème fraîche, mini blini and baguette toasts for serving

#### DESSERT

- box of petrossian signature chocolates 18 pieces
- · almond cookies 16 pieces
- raspberry madeleines 8 pieces
- moelleux au chocolat with molten chocolate center
   4 cupcakes
- pates de fruits jelly squares 9.5 oz.
- dark hot chocolate-on-a-stick to swirl in warm milk
   back of 6
- wildflower honey- 12 oz. jar
- salted caramel sauce for out-of-this-world sundaes 8 oz. tin

## GOURMET Celebration

• choice of 125g of tsar imperial™ ossetra, alverta president, royal transmontanus or hackleback american roe

2 bags of baguette toasts, 7.5 oz crème fraîche and a pack of 12

- tsar-cut<sup>™</sup> smoked salmon and award-winning dillmarinated tsar-cut<sup>™</sup> salmon - 5 oz each
- creamy duck foie gras torchon 8 oz.

- berkshire pork & black truffle salami 6 oz.
- petrossian caviar cream 1.75 oz.
- exclusive 1920s chocolates 12 pieces
- crème fraîche 7.5 oz.
- 12 mini-blini and 1 package of baguette toasts

\*All Petrossian orders must be made 72 hours in advance. All sales are final upon placing your order.

Petrossian products may contain a variety of allergens; inquire when ordering.







# BEVERAGES



# **SWEETS**

ashtalieh GF VE

orange blossom-infused cream pudding allergens: milk, nuts

baklava (VE) phyllo pastry filled with nuts & honey allergens: gluten. milk, nuts

avocado chocolate mousse GF VE with canela & arbol chili threads allergens: milk

new york-style cheesecake (VE) rich cheesecake baked with crisp biscuit crumb & finished with seasonal fresh berries allergens: egg, gluten, milk, sulphites

meghli GF VE spiced rice pudding allergens: milk, nuts, tree nuts

berry cobbler VE fresh berries with crumble crust allergens: gluten, milk mango panna cotta GF VE sweet mango with raspberry allergens: milk

sticky toffee pudding (VE) sweet dense cake with caramel & vanilla crème allergens: egg, gluten, milk

poached fig trifle GF VE with chèvre custard, fresh berries & crushed pistachios allergens: egg, milk, nuts, sulphites

chia pudding (F) (VE) with shaved chocolate & cacao nibs allergens: milk

selection of cheese (VE) imported cheese selection with honey & fried fruit allergens: gluten (crackers), milk, nuts, sulphites

whole cake (VE) choice from a selection of whole cakes allergens: may contain a variety of allergens



30 ESSENTIALS: Beverages & Sweets



# CREW MEALS

All crew meals include a tray set up with your choice from this list of one salad, appetizer, entrée and small dessert, served with roll and butter.



## SALAD

caprese GF VE sliced tomato & mozzarella served with pesto & balsamic glace allergens: milk, sulphites

fresh garden (GF) seasonal fresh greens & vegetables with balsamic olive oil

caesar with torn croutons & creamy dressing allergens: egg, fish, gluten, mustard

moroccan quinoa GF VE seasoned with curry, curcumin, raisins, nuts & dried fruit allergens: mustard, nuts, sulphites

### **APPETIZERS**

smoked salmon & goat cheese GF sliced smoked salmon & creamy goat cheese allergens: fish, milk

hummus & pita (vG) with extra virgin olive oil and ground sumac allergens: gluten, nuts, sesame

grilled antipasti (GF) selection of cheese & cured meat with grilled vegetables & olives

falafel GF (VE) seasoned ground chickpeas with onion, garlic & parsley served with tzatziki

selection of cheese (VE) imported cheese selection with dried fruit allergens: gluten (crackers), milk, nuts, sulphites

## **ENTRÉES**

chicken biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

lamb biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

grilled salmon (GF)

with lemon-dill sauce, rice pilaf & seasoned vegetables allergens: fish, milk

beef short ribs

slow-roasted in gochujang sauce allergens: gluten, nuts, sesame, soy, sulphites

penne all'arrabbiata (VE) penne with a spicy tomato sauce allergens: celery, gluten

#### **DESSERT**

panna cotta GF (VE) creamy vanilla with raspberry coulis allergens: milk

chocolate mousse GF VE rich chocolate with fresh crème allergens: milk

key lime cheesecake mousse (VE) with granola crumble allergens: egg, gluten, milk

sliced fruit GF VG seasonal selection of freshly sliced fruit allergens: none





# AIR CULINAIRE WORLDWIDE

Since 2000, business and private aviation operators have relied upon our organization to elevate their onboard dining experience. We have been able to deliver on that objective because we listen to our customers and adapt accordingly, making the success of your in-flight dining experience our top priority. We combine thoughtful customer service, innovation, world-class executive chefs, culinary excellence and artisanship into every item we make.

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