



PRESENTING
*Middle
East*
MENUS

2022 - 2023

Available in select
owned-and-operated
kitchen markets





Pictured: (Cover) Hot Air Balloons in Cappadocia, Turkey
(This page) Spices in Dubai Spice Souk, United Arab Emirates



CELEBRATING *Middle Eastern* CUISINE

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 indigenous to the region. Each section focuses on the palate of our private jet passengers from the Middle East.

Essentials

Breakfast.....	2
Mezze.....	3
Displays.....	8
Canapes.....	9
Soup & Salad.....	10
Salad.....	11
Sandwiches.....	12

Main Dishes

Poultry.....	16
Beef.....	18
Lamb.....	20
Seafood & Pasta.....	22
Sides: Starch & Vegetables.....	24
Petrossian Caviar.....	26
Beverages & Sweets.....	30
Crew Meals.....	32
About Us.....	34

**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.*

**Air Culinaire Worldwide kitchens can purchased Halal Certified product upon request from a verified Halal supplier in some kitchen markets. Air Culinaire Worldwide requires a minimum of 24 hour to procure these items. Please note that Air Culinaire Worldwide kitchens are not Halal Certified.*

BREAKFAST

fresh seasonal berry crêpes (VE)

with vanilla crême & raspberry coulis
allergens: egg, gluten, 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: eggs, milk

grilled tomatoes
allergens: none

sautéed mushrooms
allergens: none

toast
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 bagels & accoutrements
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, fowl 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

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

charred eggplant (GF) (VG)
with chile 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 (GF) (VG)
grilled zucchini, squash, peppers, onions &
mushrooms
allergens: none

dolmas (GF) (VG)
grape leaves stuffed with rice
allergens: sulphites

balilah (GF) (VG)
traditional chickpea salad
allergens: sulphites



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



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, jullienne cucumbers & shallot vinegar pearls

allergens: egg, gluten, milk, sulphites

chicken satay (GF)

tender marinated chicken, skewered & served with peanut & sweet thai chile sauces

allergens: peanut, soy, sulphites

chicken livers with pomegranate molasses (GF)

sautéed 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 & 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 caramelized 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



pictured: samosas



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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

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 & tzatziki
allergens: milk

ras el hanout (GF)

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

lamb kofta (GF)

with lemon yogurt mint sauce
allergens: milk

spiced lamb with hummus (GF)

spiced ground lamb & pine nuts
served over hummus
allergens: nuts, sesame



Pictured: ras el hanout

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 ketchup-based 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 (GF)

ahi tuna poke, lemon shrimp poke & salmon

furikake poke

allergens: fish, shellfish, soy, sulphites, tree nuts

ahi tuna tataki with watermelon (GF)

quick-pickled watermelon rind, wasabi aioli & soy reduction

allergens: fish, soy, sulphites



Pictured: rubyan meshwi



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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

DISPLAYS

fruit (GF) (VE)

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, milk, 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 & lemon
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

Pictured: farmhouse crudites



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 (GF) (VE)
topped with lentils & goat cheese crème fraîche
 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 fraîche
 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



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



SOUP

persian lentil (VG)

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

roasted tomato basil (GF) (VE)

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

roasted pumpkin (GF) (VE)

cardamon slow-roasted pumpkin with fresh cream
allergens: milk

butternut squash (GF) (VE)

with crème fraîche
allergens: milk

lobster bisque (GF)

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

SALAD

fattoush salad (VG)

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 glaze
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 (GF) (VG)

with a lemon parsley dressing
allergens: sulphites

arabic salad (GF) (VG)

parsley, tomatoes, onions, cucumbers & mint
allergens: sulphites

cauliflower salad (GF)

coriander, turmeric, spinach & creamy herb dressing
allergens: milk, sulphites

laban bi kyar (GF)

cool creamy cucumber salad
allergens: milk

niçoise salad (GF)

grilled yellowfin tuna, fingerling potatoes, green beans, hard-boiled eggs, kalamata olives, tomatoes & red wine vinaigrette
allergens: egg, fish, milk, mustard, nuts

Pictured: cauliflower salad



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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

SANDWICHES



Pictured: falafel baguette

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

turkey cuban

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



Pictured: shawarma



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



taste the culinary traditions
OF THE
Middle East



Pictured: The Nile River in Aswan, Egypt



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



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

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 (GF)

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

allergens: milk, nuts



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



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



Pictured: Downtown Dubai, United Arab Emirates

18

MAIN COURSE: *Beef*



grilled filet mignon (GF)
seasoned & grilled filet mignon, served with
caramelized 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
allergens: milk

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



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



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



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

lamb biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint

allergens: milk, sulphites

lamb chops (GF)

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 (GF)

served on lentils & rice with herb tzatziki

allergens: milk

kofta bel sayniyeh (GF)

lamb kofta layered with potatoes, onions & tomatos

allergens: none



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



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



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

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 parmesan cheese

allergens: gluten, milk, nuts, sulphites

penne all'arrabiata (VG)

penne with a spicy tomato sauce

allergens: celery, gluten

siyadiyeh (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 (VE)

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 (left to right): curry prawns, grilled seabass



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



Pictured: The Sphynx and Great Pyramid in Giza, Egypt

24 **SIDES:** *Starch & Vegetables*



Starch (GF) (VG)

mashed potatoes

creamy sweet potatoes

roasted fingerling potatoes

moroccan quinoa

rice pilaf

blackened potato coins

Vegetables (GF) (VG)

grilled asparagus

sauteed garlic spinach

roasted broccoli

roasted brussels sprouts

caramelized carrots

vegetable coins



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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





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 Mouchehgh 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.



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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

PETROSSIAN

Caviar 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™ salmon and dill marinated tsar-cut™ 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™ 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
- crème fraîche, baguette toasts and a pack of 12 mini blini

BIJOUX DE LA MER

- taste the sea with the juicy salmon roe and briny trout roe - 100 g. each
- signature, velvety classic sliced smoked salmon - 7 oz.
- smoked salmon tartare - 4.9 oz.
- petrossian caviar cubes - 20 g.
- creamy sardine rillettes - 5 oz.
- tuna ventresca in olive oil - 6.7 oz.
- galician clams in brine - 4 oz.
- small scallops in galician sauce - 4 oz.
- 2 bags of baguette toasts, 7.5 oz crème fraîche and a pack of 12 mini blini

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 - pack 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
- tsar-cut™ smoked salmon and award-winning dill-marinated tsar-cut™ 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.



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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



BEVERAGES

Hot Beverages (GF) (VG) *Except as noted.*

hot water	earl grey
hot milk (VE)	green tea
coffee	english breakfast tea
arabic coffee	morning glory tea
konaelite coffee	darjeeling tea
espresso	rooibos orange tea
tea	

Fresh-Squeezed Juice (GF) (VG)

carrot	cherry
mango	apricot
pineapple	kiwi
tropical	orange
guava	tomato
grapefruit	apple
melon	pomegranate
strawberry	



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 (GF) (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



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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

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 glaze
allergens: milk, sulphites

fresh garden (GF)

seasonal fresh greens & vegetables with balsamic olive oil
allergens: sulphites

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
allergens: milk

falafel (GF) (VE)

seasoned ground chickpeas with onion, garlic & parsley served with tzatziki
allergens: milk

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



Pictured: Traditional lamps in a Marrakesh Souk, Morocco



To Order: +1 (813) 449-6000 • orders@airculinaire.com • www.airculinaireworldwide.com

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

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.

24/7 Services

Concierge Services

Culinary Expertise

Efficient Packaging

Fresh and Local Products

Flight Crew Training

Global Reach

High-Loader Availability

Restaurant Facilitation

Follow us for more worldwide
culinary creations!

@airculinaireworldwide



*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If your order includes items for a person with allergies, be sure to state the details during the ordering process.

