

Escriva Catering

Private Flight Menu

JUICES AND SMOOTHIES

FRESH JUICES

- Orange
- Watermelon
- Melon
- Papaya
- Pinnapple
- Pomegranate
- Mango
- Berries
- Banana
- Grapefruit
- Apple
- Detox (cucumber, celery, apple and spinach)

SMOOTHIES

- Berries
- Mango
- Banana
- Green
- Detox



Do you need any coffee, espresso, hot water or tea for your flight?

Just let us know if you would prefer it served in our thermos flasks or filled up on board of the aircraft

BREAKFAST

PASTRIES

Croissants (mini/big)
Chocolate croissants (mini/big)
Muffins (mini/big)
Chocolate muffins (mini/big)
Danish pastries
Pancakes
Churros with hot chocolate

HOT BREAKFAST

Plain and stuffed omelette (3 eggs)
Scrubled eggs (3 eggs)
Mini spanish omelette
Soft boiled eggs
Sausages (pork, chicken or turkey) (4 pieces)
Bacon (4 pieces)
Grilled mushrooms
Grilled tomatoes (2 half pieces per portion)
Homemade hash browns (4 pieces)
Sauteed spinachs
Oat Porridge with berries and coconut flakes



COLD BREAKFAST

Premium yogurt (plain or fruit)
Granola yogurt parfait with fresh berries
Homemade porridge
Homemade granola
Cereals
Jams
Maple syrup
Butter
Nutella
Honey
Selection of cold cuts and cheeses

SANDWICHES AND BOCADILLOS

FINGER SANDWICHES

Ham and cheese
Salmon and egg
Pastrami and pickles
Ham, egg and olives
Curry chicken with cheese
Roastbeef, barbaque and smoked cheese
Ham, roquefort and nuts
Rocket, tomato and parmessan
Caprese
Ham and egg
Mortadela, cheese, rocket and pesto
Turkey, tomato and cheese
Caesar chicken salad

BAGUETTES BOCADILLOS

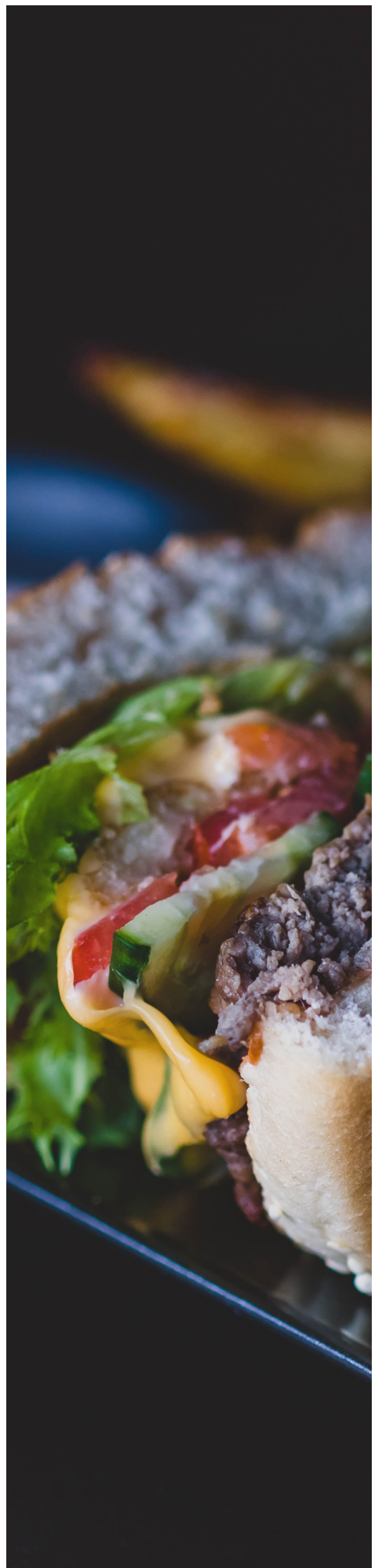
Iberian ham
Chicken salad
Tuna salad
Caprese
Roastbeef
Turkey, tomato and cheese
Salmon, lettuce, avocado and dill sauce

CLUB SANDWICHES (3 layers)

Chicken
Turkey
Salmon

ARGENETINIAN PIES

Beef (normal or spicy)
Ham and cheese
Spinachs
Tuna
Caprese
Provolone
Chicken curry



SNACKS



COLD CANAPES

Salmon with dill sauce
Caviar with cream cheese
Foie grass with mango jam
Beef with cumberland sauce
Dried tomato, artichokes and guacamole
Tete de la moine cheese with grapes
Tomato, mozzarella and guacamole
Chicken salad

COLD TRAYS

Iberian ham Joselito
Cold cuts tray
Cheese platter
Salmon platter (served with blinis and dill sauce)
Crudites tray (optional dips: guacamole, hummus, tsaziky)
Antipasto platter
Beef carpaccio with rocket, parmessan and mustard vinaigrette

SKEWERS AND SNACKS

Tomato cherry and mozzarella skewers
Cheese and grapes skewers
Chicken skewers
Beef skewers
Mini fruit skewers (4 pieces)
Large fruit skewers (8 pieces)
Assorted olives
Assorted nuts
Mini quiche

Joselito ham is considered the best ham in the world

SALADS AND SOUPS



SALADS

Caesar salad
Caprese salad
Burrata and tomato salad
Greek salad
Nicoise salad
Wardolf salad
Superfood salad
Spanish summer salad
White asparagus and iberian ham salad
Lobster salad with mango
Tomato and tuna salad

SOUPS

Gazpacho (with garnish onion, red and green pepper,
Salmorejo (with garnish iberian ham and boiled egg)
Pumpkin cream
Vegetables cream
Vichysoise cream
Tomato soup with croutons
Minestrone soup
Cocido soup
Consome

PASTA

PASTA

Spaguetti
Penne
Fettuccine
Capellini
Fussilli
Tagliatelle
Noches

Sauces

Tomato
Napoletana (tomato, carrots and onion)
Bolognesa
Arrabiata
Pesto
Carbonara
Trufled
Frutti di mare

STUFFED PASTA

Tortellini
Ravioli
Canelloni
Beef Lasagna
Vegetable Lasagna

RISSOTTO

Mushrooms
Pumpkin and salvia
Frutti di Mare



All kinds of pasta are served with parmessan cheese on the side

MAIN COURSES

MEAT

Grilled chicken breast or thighs
Fillet mignon
Beef stroganoff
Roast beef
Oxtail stew
Grilled lamb chops

Sauces for meat

Green pepper
Oporto wine
Tarragon
Truffle

FISH

Seabass
Turbot
Salmon loin
Hake loin
Cod loin

Sauces for fish

Green sauce
Oporto wine
Tarragon
Truffle

SIDE DISHES

Baby potatoes oven baked with rosemary
Potato gratin
Vegetables (grilled or boiled)
Green Asparagus
Boiled rice (basmati, white, brown, jasmine)



MEDITERRANEAN FOOD

TAPAS

Ensaladilla rusa

Meatballs

Padron Peppers

Gildas

Chistorra

Gazpacho with garnish

Salmorejo with garnish

Grilled Octopus

Empanada

Spanish omelette pintxo

Vinagrette Boquerones

Croquettes (different fill-ins: ham, cheese, cod, mushrooms, seafood, etc)

Scalivada with anchovies

Steak tartar

Tuna tartar with avocado

Paella (chicken, seafood, vegetables)

Fideuá



DESSERTS

CAKES

Lemon pie
Cream millefilles with raspberries
Strawberries and mascarpone
Three chocolates cake
Dark forest cake
Tiramisu
Cheese cake
Cream brûlée
Petit fours
Macarons
Truffles

FRUIT

Slice fruit platter
Fruit skewer (4 or 8 pieces)
Fruit salad
Whole piece of fruit

Sauces for dessert

English cream
Berries coulis
Chocolate sauce

ICE CREAM (Häagen Dazs 100ml)

Belgian chocolate
Vainilla
Macadamian nut brittle
Strawberries and cream



BEVERAGES AND OTHERS

WATER

Still water (0,5L/1L)

- Evian
- Fiji
- Voss
- Solan de cabras
- Numen (1L)

Sparkling water (0,5L/1L)

- San Pellegrini
- Perrier
- Vichy Catala
- Solan de cabras



SOFT DRINKS

Coke (normal, zero, zero caffeine, light)

Tonic water

Ginger beer

Nestee

Fanta (orange or lemon)

For alcohol beverages, please ask for availability

MISCELLANIEUS

Flowers arrangements

Chocolate boxes

Restaurant pick-up services

Contact data:
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