

AIRPORT

Spain, Granada

CONTACT

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ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

BREAKFAST & BAKERY

BREAD	QTY
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Bread and butter

PASTRIES	QTY
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Croissant

Pain au chocolat	
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Nut cake

COLD CUTS	QTY
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Salmon and fresh cheese tapa, per portion

HOT BREAKFAST	QTY
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Omelette

COLD MEALS

SANDWICHES	QTY
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Homemade mi-cuit duck liver sandwich
artisan goat cheese and quince jelly with toasted pine nut oil. Served with by mustard ice cream and organic orange and honey bread

STARTERS	QTY
Slices of mango and smoked salmon <i>trout roe, chlorophyll oil of chard and crunchy bread of rye and liquorice</i>	
Octopus tentacle from our coast roasted in oak smoke with potatoes and small sprouts	
Our classic fried broad beans from Granada with spring onions and Trevelez ham	
Fresh pasta stuffed with white prawn and light sea urchin cream	
Artichokes from our field confit <i>in extra virgin olive oil with spider crab and mushroom stew on warm camomile stick coulis</i>	
Iberian ham, per portion	
SALADS	QTY
Fresh vegetables with homemade mi-cuit duck liver, cellar-cured duck ham and vinaigrette	
Tender sprout salad, grilled poussin chicken, crispy parmesan flakes, and yogurt vinaigrette	
Green salad	
Roasted octopus, paprika oil and small cucumber salad	
Cooked lobster with courgette and carrot salad and foie-gras mayonnaise	
CAVIAR	QTY
100% organic sturgeon caviar from Riofrío (Granada), 60gr	
CHEESE	QTY
Manchego cheese, per portion	
HOT MEALS	
MAIN DISHES - MEAT	QTY
Roasted lamb shoulder with thyme flower flavour	
Leg of suckling lamb roasted and boned over traditional mashed potatoes	
Guinea fowl leg boned and stuffed with seasonal mushrooms <i>on aubergine compote roasted to the taste of cinnamon</i>	
Roasted piglet in traditional style	
Asturian beef tenderloin in its truffled Boletus Edulis juice	
Grilled Iberian pork with sautéed piquillo peppers	
Bull's tail stewed in oloroso wine, boned and with freshly fried potatoes	

MAIN DISHES - FISH & SEAFOOD	QTY
Grilled rock turbot loin with vegetables and cultivated mushrooms wok	
Skewer of hake loin in green sauce with its barbel	
Loin of corvina from the Strait with onions and tomatoes, with raisins and pine nuts	
Cod loin on octopus heads stew with the aroma of fine squid noodles sautéed in garlic	
Grilled tuna block placed on purple onion stewed with ginger flavour	
SIDE DISHES	QTY
Vegatables and sweet potato (side plate)	
DESSERTS & FRUIT	
DESSERTS	QTY
Rice pudding foam	
Tocino de cielo with cold rice pudding soup	
Greek yogurt with berries	
Caramel coated brioche bread	
Baked apple with caramel coated cream	
FRUIT	QTY
Fruit, per piece	
BERRIES	QTY
Blueberries	
Raspberries	
CAKES & TARTS	QTY
Special chocolate cake from Ruta del Veleta	
Cheesecake	
BEVERAGES	
JUICES	QTY
Orange juice, 1L	

MILK & CREAM	QTY
Whole milk, 1L	
Skimmed milk, 1L	
Semi skimmed milk, 1L	