

FOOD AND DRINKS OPTIONS OASIS *Blue* CATAMARANS 2026

**At Oasis Catamaran we work always from the heart.
We offer an extensive menu of homemade food, prepared in our own
kitchen on land, and many menus finished directly in front of
the client,
on our onboard griddle.
All the products we work with are fresh and from kilometre 0.
Embark on this gastronomic adventure, surrounded by the sea
breeze in a
peaceful spot in the Mediterranean**



COLD APPETIZERS:

Appetizer trays with a content of 10 units:

- **Mini Iberian ham focaccia:** with stracchino cheese, arugula, tomato, and dressing. **Price: €39.90**
- **Mini oriental pita stuffed with sour pork loin** (mini pita bread stuffed with roasted pork loin with pineapple and mustard mayo). **Price: €35.90**
- **Tacos del mar** (selection of fish tacos: salmon sashimi tacos, smoked tuna tacos and octopus tacos, with tajin mayo, ponzu mayo and miso mayo, on wheat tortillas). **Price: €45.90**
- **Trio of smoked blinis** (smoked salmon, eel, and herring with edamame creme fraiche and gold sprinkles). **Price: €54.90**
- **Invisible lobster ravioli** (lobster with herb butter and shallots, on sea grapes and wakame, with coconut milk and ras el hanout). **Price: €69.90**
- **Blue cheese and pear mousse truffle** (blue cheese, pear, cream cheese and almond brittle). **Price: €22.90**
- **Tomato textures** (crispbread with candied cherry tomatoes, San Marzano tomatoes, tomato jam, stracchino cheese, and extra virgin olive oil pearls). **Price: €29.90**
- **Oasis-style Peruvian Causa** (potato, sweet potato, and roasted pepper parmentier, avocado, egg, and tuna, served with fried plantain). **Price: €59.90**
- **Selection of mini appetizers for 10 people** (mini caprese with Cherry tomatoes, mozzarella pearls and basil, dates with sobrasada mousse, endive with roasted garlic cream, sesame and chili, and molecular olives with vermouth). **Price: €55.90**
- **Tray with 3 types of dips for 10 people** (roasted apricot cream, caprese cream, and caramelized onion and black garlic cream), served with crudites and microgreens. **Price: €47.90**

VEGAN APPETIZERS (10 units per tray)

- **Vegan Focaccia:** with vegan cheese, tomato and avocado.
Price: €25.90
- **Mini courgette pizza:** pizza base, courgette, pesto, vegan cheese, lemon zest, nuts, salt, pepper and oregano. **Price: €39.90**
- **Tomato tartare financier** (financier, tomato tartare, wakame, olive oil pearls).
Price: €54.90
- **Platter with 3 types of vegan dips for 10 people** (apricot cream, caprese cream and caramelised onion and black garlic cream), served with crudités and microgreens. **Price: €49.90**
- **Mini vegan crispy chicken** (pea protein nuggets coated in panko breadcrumbs inside a mini burger bun with siracha mayonnaise and toppings). **Price: €35.90**
- **Mini oriental pita filled with sour no-chicken** (spiced soy protein strips, pineapple, pickled onion and vegan mustard mayonnaise).
Price: €37.90
- **Vegan tomato textures** (crystal bread with candied cherry tomatoes, San Marzano tomatoes, tomato jam, vegan cheese and oil pearls).
Price: €29.90

SWEET TRAYS (10 pieces per tray)

- **Tray of seasonal cut fruit** (2 kg approx.). **Price: €49,90.**
- **Fruit tray with sweets** (mini pastries). **Price: €69,90.**
- **Petit fours and macarons** (tray of assorted mini sweets, 20 pieces).
Price: €39.90

Mediterranean Breakfast (minimum 10 pax):

- Infusions / coffee
- Milk
- Juice
- Varied breads
- Cold cuts and cheeses
- Mini pastry
- BuAer, jam and honey
- Tomatoes, Olive oil and salt
- Yogurth
- Muesli
- Fruit

Price: 23,90€ per person

Turn your breakfast into brunch!

Extras to add to breakfast (minimum 10 units):

- Gourmet mini burger: **€3.59/unit**
- Mini hot dog: **€2.59/unit**
- Bagel: **€1.90/unit**
- Cream cheese: **€1/person**
- Smoked salmon: **€5.90/person**
- Iberian ham: **€6.90/person**
- Mahón cheese: **€1.50/person**
- Avocado cream: **€2.90/person**
- Sliced tomato, sprouts and microgreens: **€0.50/person**

GASTRONOMIC EXPERIENCES ON BOARD

OPTION 1 - MEDITERRANEAN CRUISE

The menu includes:

- Mini sobrasada and Emmental cheese tart
- Sea bream en papillote with keffir lime leaves
- Chicken Sour Style
- Celery, tart apple, rocket and walnut salad
- Patató salad (Mallorcan patató, crème fraîche and aromatic herbs)
- Meringue sponge cake with passion fruit cream
- Selection of sourdough breads
- Fruit

Price (minimum 10 pax): 36,90€/pax

OPTION 2 – BLUE EXPIRIENCE

The menu includes:

- Serrano ham and Mahón cheese platter
- Galician-style pie
- Olives
- Alioli
- selection of organic loaves bread
- Tortilla
- Mini Iberian pork burgers with toppings
- Corn on the cob with buAer
- Rocket salad with cherry tomatoes and mozzarella pearls
- Seasonal fresh cut fruit
- Yuzu cheesecake

Price (minimum 10 pax): 33,90€/pax

OPTION 3 – OASIS EXPERIENCE

The menu includes:

- Sea tin (preserved mussels, anchovies, clams and seaweed)
- Smoked tuna taco
- Sea bream en papillote with keffir lime leaves
- Salmon sashimi with tajine mayonnaise
- Roasted potatoes and sweet potatoes
- Bean salad (beans, red onion, cherry tomatoes, corn, coriander, feta cheese and sweet chilli)
- Selection of sourdough breads
- Cheesecake (with yuzu, white chocolate, coconut and lime)
- Fruit

Price: 60.90€/person (minimum 10 people)

Notes:

* All our breads are sourdough, made with top-quality ingredients and certified organic.

* Cheeses with designation of origin and pasteurised.

* Fresh fish of the day.

***GLUTEN FREE OPTION for gastronomic experiences.** We offer gluten-free bread and dessert at no extra charge for individual cases. In case the whole group or a part of the group require the "gluten-free" option, there will be an additional charge, price to be consulted according to the menu.

***VEGETARIAN OR VEGAN OPTION:** The above menus can be adapted for vegans/vegetarians on request.

OUR DRINKS OPTIONS:

In relation to drinks, customers can decide between contracting one of the drinks packages that we offer or pay them according to consumption on board.

DRINKS PACKAGE N° 1

- Includes soft drinks and water (sparkling and still)

Price per person half day: **22,90 €**

Price per person full day: **30,90 €**

DRINKS PACKAGE N° 2

- Includes soft drinks, water (sparkling and still), red, white and rosé wine and beer. Includes also a welcome glass of cava.

Price per person half day: 32,90€

Price per person full day: 42,90€

* It will only be possible to have the drinks package n°2 if any food option is contracted. The captain may limit alcohol consumption on board, for safety reasons.

* The entire group must select the same drinks package option (except for pregnant women and children, if the group selects the package with alcohol)

* If you have a special request for wines, we can assist you with a personalized quotation.

* We have a large menu of cocktails and liquors on board. These extra drinks could be ordered and paid directly at the catamaran.

* Note: All above prices include 10% Spanish, subject to legislative amendments.