

CATERING OPTIONS AND DRINKS ON BOARD 2024

APPETIZERS:

Appetizer trays with a content of 10 units:

- **Mini pastrami bikini tray** (brioche bread, emental cheese, pastrami and pickle sauce). **Price: 29,90€.**

- **Farinatas (gluten-free)**
 1. **Serrano ham:** with straccino, cherries and dressing. **Price: 29,90€.**
 2. **Vegetable:** with stracciatella, dried tomato, rocket and dressing. **Price: 25,90€.**
 3. **Vegan:** with vegan cream cheese, avocado, kimchi sauce and carrot. **Price: 19,90€.**

- **Zambusec** (filo dough, ricotta, cheese, sofrito and egg). **Price: 22,90€.**

- **Brie and blueberry jam caramelitos** (brie cheese, blueberry jam, sliced almonds, filo dough). **Price: 22,90€.**

- **Puritos** (filo dough, cremette, blue cheese, basil, mango, sesame and honey). **Price: 25,90€.**

- **Mini enseimadas** (mini enseimada, pepper jam, sobrasada). **Price: 24,90€.**

- **Mini gofree with crispy chicken** (mini gofree, crispy chicken, coleslaw, sauce). **Price: 39,90€.**

- **Korean BBQ Rib Tacos** (pork rib, BBQ sauce, vegetables, corn tortilla). **Price: 54,90€.**

- **Mini rock and roll with lobster** (rock and roll roll, lobster, herb butter). **Price: 54,90€.**

- **Iberian pluma iberica with ponzu sauce** (Iberian pluma, ponzu sauce, apricot, ali oli, toasted base). **Price: 59,90€.**

- **Tray of hummus**, served with crudités and crackers. **Price: 46,90€.**

- **Tray of seasonal cut fruit** (2 kg approx.). **Price: 49,90€.**

Mediterranean Breakfast (minimum 10 pax):

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

Price: **21,90€** per person

Oasis Tapas Appetizer (minimum 10 pax):

- Mini cocarroi
- Mini empanada
- Iberian serrano flower
- Mini fuet
- Mahon cheese
- Ali oli
- Tortilla
- Mini enseimada with sobrasada and pepper jam
- Llonguet
- Tomato
- Oil and salt

Price: **28,90€** per person

Cheese platter (minimum 10 people):

- Mahon cheese
- Mini Bavaria blue
- Patros cheese
- Pesto Gouda
- Honey
- Grapes
- Nuts
- Bread
- Oil and salt

Price: **15,90€** per person

GASTRONOMIC EXPERIENCES WITH BBQ ON BOARD

***All menus require a minimum of 10 people.**

OPTION 1 - MEDITERRANEAN CRUISE

Sail through the crystal clear waters of the beautiful island, while you enjoy a bite that will take you to different Mediterranean ports...

The menu includes:

- Mediterranean focaccia with mortadella from Bologna, tomato monterosso and stracciatella.
- White fish in banana leaf, cooked on the grill on board.
- Freshly grilled chicken or sirloin steak
- Horiatiki salad (tomato, pepper, black olives, onion, cucumber and feta cheese)
- Patató salad (Mallorcan potato, creme fraîche and aromatic herbs)
- Bread
- Yoghurt dessert with fruit and almonds
- Fruit

Price with chicken: 36,90€/pax

Price with sirloin steak: 48,90€/pax

OPTION 2 - WINDOW TO AMERICA

A menu inspired by the simple but no less delicious North American dishes, descending to the delicacies of Latin America.

The menu includes:

- Chips
- Mini hot dog (2 per person)
- Chicken breast made cooked on the grill on board, with Mallorcan island sauce (ketchup, mayonnaise, worcerstershin sauce, tabasco, spring onion, EVOO, fennel, vinegar, mustard, lemon juice, salt and pepper).
- Or grilled sirloin steak with herb butter
- Grilled corn with chimichurri sauce
- Coleslaw salad (red cabbage, carrots, sultanas and pink salads)
- Arugula salad (arugula, seasonal fruit, panela cheese, Brazil nuts and dressing)
- Mojito sponge cake
- Bread and fruit

Price with chicken: 30,90€/pax

Price with sirloin steak: 44,90€/pax

OPTION 3 - SILK ROUTE

Dream while you bathe in the sun with exotic flavours... play at being part of this route that we propose you to follow with these delicious dishes inspired by millenary cultures:

The menu includes:

- Tuna Tartar (with mango, avocado, chives, green masago, kale and Sardinian bread).
- Oasis Octopus (with sweet potato, potato, pepper sauce, mayonnaise, avocado, coriander, paprika, aove and salt flakes)
- Salmon in 2 textures made on the grill on board (served with parmesan, chilly, lime, mini cobs and echalottes)
- Bean salad (with beans, onion, cherry tomato, coriander, feta cheese and ponzu sauce)
- Oriental salad (Chinese cabbage, corn, carrot and smoked aubergine in vinaigrette)
- Cheescake (with yuzu, white chocolate, coconut and lime)
- Bread and fruit

Price: 59,90€/pax

OPTION 4 – VERDEMAR

As animal consumption is not at odds with taste, we propose our delicious vegan variant.

The menu includes:

- Vegan Farinata
- Grilled vegan chicken with ponzu sauce
- Grilled vegan skewer
- Grilled corn
- 2 Salads according to group
- Vegan sponge cake
- Fruit

Price: 30,90€/pax

OPTION 5 - MINI OASIS

The little ones, the most enjoyable ones, also have their own special place on our on-board menu.

The menu includes:

- Mini hot dog (2 pieces)
- Chicken and potato skewer
- Bread
- Dessert according to group

Price: 14,90€

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 requires the "gluten-free" option, there will be an additional charge, price to be consulted according to the menu.

*We do not use anything disposable. We have melamine tableware and stainless-steel cutlery.

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 Nº 1

- Includes soft drinks and water (sparkling and still)

Price per person half day: **20,90 €**

Price per person full day: **25,90 €**

DRINKS PACKAGE Nº 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: **30,90€**

Price per person full day: **40,90€**

* We promote sustainability. We do not use disposable tableware. The glasses and cups are made of melamine and we work with returnable glass in our bar.

* It will only be possible to have the drinks package nº2 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.

* The prices in this dossier may be revised during the season, depending on changes in the market.