



MP

Aero Catering

SIGNATURE MENU
season 2026-2027

Our Approach to Private Aviation Dining

Freshness. Precision. Presentation.

MP Aero Catering brings together the character of the Canary Islands, modern Mediterranean cooking and subtle global influences. Every dish is selected not only for flavour, but for how it travels, holds, regenerates and presents in the cabin.

FINISHED ON BOARD — Most of our dishes are delivered with their individual components carefully separated, allowing the final assembly and finishing on board. This preserves the freshness, texture and presentation of each element until the moment of service. Sauces, garnishes, crispy elements and delicate components can be added at the right moment for the best possible result.

READY TO SERVE — For flights without cabin crew, we offer a selection of dishes fully assembled and presented in Atlas trays, made from premium materials and ready to enjoy. Minimal preparation is required on board, while maintaining the quality, elegance and freshness of MP Aero Catering.

BESPOKE DINING— Tell us what you love and what you prefer to avoid while flying. Menus can be tailored for dietary requirements, wellness preferences, children, celebrations, destination-inspired dining and special occasions.

V = Vegetarian · VG = Vegan · GF = Gluten Free · DF = Dairy Free



Marina Peskova, CEO & founder of MP Aero Catering



SOUR

Classic Eggs Benedict.....
Brioche, poached egg, bacon and hollandaise sauce

MP Royal Eggs.....
Brioche, poached egg, smoked salmon, chives and classic hollandaise.

Canarian Breakfast.....
Spanish tortilla, local avocado, soft goat cheese, grated tomato and sourdough toast.

Green toast.....
Sourdough bread, local avocado, slow cooked sous-vide egg, cucumber, olive oil, micro greens (V,DF)
 CHEF'S ADVICE — "Add gravlax salmon for a complete and balanced protein-rich meal".

Omelette of 3 eggs with the choice of fillings:.....
-spinach, herbs, ham, cheese, sausages, grilled mushrooms, bacon, tomatoes, veggies

Protein omelette.....
Egg whites, mix of fine herbs, served with fresh leaves salad

Salmon rilette.....
Salmon, goat cheese, shallots, served in a glass jar with toasts and pickles

Chicken liver parfait.....
Cooked with herbs and served in a glass jar topped with the orange gel, toasts and pickles

Platter of gravlax salmon (for 2-3 PAX).....
Boiled egg, cream cheese, cucumber, radishes, capers, dill and toasts

Shakshuka.....
Slowly cooked eggs in a flavourful tomato sauce with chili and fresh coriander (V, DF)



SWEET

French toast with mascarpone cream and forest fruits.....

Fluffy pancakes.....
palm honey from Gomera Island and seasonal fruits (V)

Creamy organic porridge.....
apple, cinnamon and nuts (V)

Chia pudding.....
coconut milk, passion fruit compote and mango in a glass jar (V, GF, DF)

Homemade granola.....
Berries & yogurt served in a glass jar (V, GF)

Waffles.....
Banana, caramel and vanilla sauce

Açaí bowl.....
Banana, strawberry, granola, grated coconut, poppy seeds, Goji berries (V)

Fresh baked pastries.....

Selection of artisan bread rolls.....
(olive, sourdough, curcuma, tomato, seeds)



BUTTER

High quality butter quenelle & lava salt (V, GF)

Set of three flavoured butter:

herbs, sun dried tomatoes, miso (V, GF)

TEA & COFFEE

Nespresso capsules box of high-quality Arabic coffee

Rooibos tea

English breakfast tea

Earl Grey tea

Green tea

Oolong tea

Jasmine tea

Chamomile infusion

Mint tea

Masala Chai

MILK 0,5 l

Whole

Skimmed

Soy

Almonds

Oat

Coconut

Lactose free

YOGURT ARTESANAL 0,5 l

Plain Greek

Passion fruit

Lemon

Raspberry

Coconut vegan

FRESH JUICES & SMOOTHIES (V, GF) 0,5 l

Orange juice

Only green (*cucumber, spinach, celery, parsley*)

Only orange (*orange, carrot, turmeric*)

Real detox (*green apple, beetroot, celery, carrot, ginger*)

Exotic (*mix of exotic fruits, coconut milk*)

Wild berries (*mix of berries, banana, almond milk*)

Banana Island (*strawberry, banana, yogurt, honey*)

Avocado lovers (*avocado, spirulina, basil, lime, pineapple, almond milk*)

Shots 125ml: *turmeric and carrot*

ginger & lemon, mint, honey

lime and cucumber

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AMUSE BOUCHE & CANAPÉS

Ginger sablé, foie micuit, apple compote & wine salt

Gorgonzola mousse, pear jam and walnuts

Tartlet with burrata cream, sun-dried tomatoes and house-made basil oil (V)

Vol-au-vent with chicken liver parfait & duck breast cured “jam”

Tartlet with goat cheese, palm honey from Gomera Island & pistachios (V)

Salmon tartar, avocado, trout roe & yuzu pearls





SANDWICHES

King prawns.....
Brioche bun, sautéed king prawns, avocado, wasabi mayo

Lobster roll.....
Brioche bun, lobster salad, mayo, chives

Avocado, eggs & coriander sandwich (V).....

Roast beef.....
Sirloin, pickled cucumber and mustard seeds sauce, provolone, sourdough bread

Smørrebrød
Marinated salmon, homemade ricotta, radish & dill on the rye bread

Roasted chicken.....
Pesto, mozzarella and fresh lettuce between the sourdough bread slices

Mortadella.....
Ciabatta, mortadella, mozzarella di Bufala, pistachio, aceite de trufa



Foie micuit.....
House made foie gras micuit served in a glass jar, cornichons, onion jam and toasts

Lobster salad.....
Fresh whole lobster, burnt avocado, pickled turnip, trout roe & kimchi mayo (GF)

Tomato & Tuna Belly Salad.....
Tomato mix, tuna belly, red onions and piparra peppers (GF)

Burrata salad.....
Burrata DOP, tricolor cherry tomatoes, freshly made pesto (V, GF)

Ricotta & beetroot.....
Ricotta cream, beetroot purée, pickled beetroot “pappardelle”, grapes, basil oil (V, GF)

Atlantic Tuna Tartare.....
Almadraba-caught bluefin tuna, local avocado and mango, sesame seeds, toasts (GF)

Tuna tataki.....
served with tabule salad, mint and reduced ponzu sauce

Premium Beef Tartare.....
Premium marbled beef (100gr), dried yolk, kimchi mayonnaise & toasts

Octopus salad.....
Sous-vide octopus, wrinkled potatoes, red mojo sauce, Kalamata olives, fennel (GF)

Oxtail gyozas.....
5 pieces pan seared house made gyozas, shallots cream, kumquat coulis, pickled kumquat



S O U P S

Gazpacho - cold tomato soup.....

Cucumber, bell peppers, tomato, red onion (VG, GF)

White gazpacho.....

Almonds, kefir, marinated cherries & pickled onion (V)

Pumpkin soup.....

Roasted butternut squash, white onion, cream, toasted pumpkin seeds & croutons (V)

Asparagus vichyssoise.....

Green asparagus, green peas, crushed potato & black garlic mustard (V, GF)

Bouillabaisse.....

Creamy fish soup, fish & squid "meatballs"

Mushroom cream soup.....

Served with sautéed mushrooms & croutons (V, GF)



M A I N S F I S H

Lobster.....

Poached lobster tail, parmesan polenta, butternut cream, lobster bisque emulsion

Grilled octopus.....

Potato pure, red pepper purée, black olive crumble & tapioca chips (GF)

Cod & Azafran.....

Slow cooked cod fillet, saffron creamy sauce, cardamom pistachio, fennel purée (GF)

Sea bass pot.....

Potatoes, zucchini and mussels (GF)

Canarian Sama fish & green curry.....

Sama fillet, green herbs light curry, bok choy, basil (GF)

Saharian squid.....

Squid grilled, tomato & almond sauce, squid ink reduction (GF)

Chicken mousse.....	
<i>Stuffed with duck confit, truffle, mushroom trumpets, foie gras and volaille sauce</i>	
Duck breast.....	
<i>Marinated with orange zest pepper, celery purée, cranberry sauce</i>	
Sirloin fillet.....	
<i>Foie gras, crispy potato mille-feuille, Pedro Ximenez sauce (GF)</i>	
Veal cheek.....	
<i>Served with truffled Robuchon purée, mushrooms & jus (GF)</i>	
Iberian pork tenderloin.....	
<i>Slow cooked with marinated vegetables, confit leek, carrot purée, ponzu sauce (GF)</i>	
Wagyu steak.....	
<i>served with Café de Paris sauce, cauliflower purée, grilled asparagus</i>	





Cannelloni.....
Roasted chicken meat, béchamel sauce, amaretto & macadamia nuts

Pumpkin caramelle.....
Gorgonzola, sage sauce (V)

Tortellini with scampi langoustines.....
Served with a delicate shrimp bisque and grilled langoustine tails

Gnocchi.....
Blue cheese, herbs (V)

Carbonara squid “spaghetti”.....
Squid cut into strips, served with carbonara sauce

Black tagliatelle.....
House made squid ink tagliatelle served with rose shrimp tartar and shrimp sauce

Spinach ravioli.....
House made green ravioli roll stuffed with ricotta, served with mint pesto (V)

Pappardelle with beef ragout.....
House made pappardelle with slow cooked beef ragout & veggies

Pear Tortellini.....
Goat cheese, sheep cheese, pear, walnuts (V)



R I C E

Wild mushroom risotto.....
served with truffled pecorino cheese (V, GF)

Green risotto with lobster
with herbs and poached lobster, lobster oil (GF)

Valencian paella.....
Chicken, rabbit, white beans, green beans, azafran alioli (GF)

Black paella.....
Cuttlefish, baby squids & chives alioli (GF)

Seafood paella.....
Shrimps, squid, clams, scallops, black garlic alioli (GF)

Red shrimp curry.....
Vegetables & basmati rice



CHEESE BOARD

Selection of local and international cheeses, homemade crackers, palm honey from Gomera Island, grapes and caramelised nuts (V) (half atlas tray).....

COLD CUTS

Selection of high-quality cured and air-dried meats cornichons, pickled baby vegetables, marinated olives and bread sticks (half atlas tray).....

FISH

Selection of smoked salmon, trout and cod with crème fraîche, remoulade, pickled pearl onions & rye bread (half atlas tray).....

SEAFOOD

Lobster, jumbo langoustine, Huelva rose shrimps, king crab leg, mussels, lemon wrapped in muslin, chilli and lime aioli with fresh cocktail sauce (half atlas tray)....

CRUDITÉS

Baby carrots, endive, cucumber, bell peppers, radishes, celery, cherry tomatoes & a selection of homemade dips : beetroot hummus & green yogurt dips (VG, GF) (half atlas tray).....

FRUIT

Selection of seasonal fresh cut fruits (VG, GF) (half atlas tray).....



DESSERTS

Chocolate & blue cheese mousse (V, GF).....

Burnt Basque cheesecake, forest fruit
coulis & pistachios (V, GF).....

Cheese mousse in white chocolate glaze with pistachio
& raspberry (V, GF).....

Coconut panna cotta with passion fruit & tapioca
coulis, lime (V, GF).....

Pavlova with strawberries.....

Seasonal fruit galette.....

Avocado chocolate mousse.....

Deconstructed pistacho baklava in a glass jar.....

Raspberry marshmallow (V, GF).....

KIDS MENU

Penne Pomodoro.....

Fresh pasta, tomato sauce and Parmesan (V)

Beef Burger.....

Brioche, beef patty, mild cheese and fries

Chicken Strips.....

Crispy fried chicken strips, potato purée and steam seasonal vegetables

Chicken & Vegetable Rice.....

Tender chicken breast, aromatic rice and seasonal vegetables

Fish & Chips.....

Crispy fish, potato wedges and lemon

Margherita Pizza.....

Tomato, mozzarella and basil

Pancakes.....

Nutella or caramel syrup

Fresh Fruit Cup (V, GF).....

Chocolate Brownie.....

Soft chocolate brownie, vanilla sauce





Atlantic Breakfast for 1 PAX

Smoked salmon, sliced avocado, boiled egg, orange juice 250 ml, butter, jam, bread roll, fresh fruit (half atlas tray).....

Granola & Island Fruits for 1 PAX

Home made granola, yogurt, fresh fruits, croissant, orange juice 250 ml, butter, jam, honey (half atlas tray).....

SANDWICH TRAY (2-3 PAX)

Assorted finger sandwiches to share in ready to serve premium half atlas tray (12-14 pcs).....

CAVIAR (upon request - 7 days in advance)



CASPIAN PEARL (Iran):

Beluga Imperial
Beluga extra
Kaluga (gold beluga)

RIOFRIO Ecológico (Spain)

Naccarri
Beluga



ZAR (Spain, Europe)

Beluga
Oscetra
Siberian

WINE & CHAMPAGNE

We work closely with some select and bespoke suppliers to offer you a range of wines and spirits for your flight.

Please let our team know if you are looking for anything specific or would like to discuss your in-flight beverage selection or multi-course meal.

PREMIUM WATER

FLOWERS ARRANGEMENT

PRINTED MENU

SHOPPING

RESTAURANT DELIVERY



