

CATERING OPTIONS AND DRINKS ON BOARD 2023

APPETIZERS:

Varied trays:

- **Sandwich tray (halves).**
 1. **Tuna:** Includes 16 mini tuna, artichoke and cream cheese sandwich. Price: € 38,90 / tray
 2. **Ham and cheese:** Includes 16 mini ham and cheese sandwich. Price: € 38,90 / tray
 3. **Vegetable:** Includes 16 mini sandwich with corn, artichoke, cream cheese and pickled onion. Price: € 38,90 / tray

- **Tray of mini croissants.**
 1. **Turkey:** Includes 16 mini croissants with cheese, turkey and mango mayonnaise. Price: € 38,90 / tray
 2. **Vegan:** 16 mini croissants with vegan cheese, roasted pepper jam, corn and arugula. Price: 42,90€ / tray

- **Tray of assorted breads.**
 1. **Chicken:** Includes 12 buns with chicken breast, sour apple, and Japanese mayonnaise. Price: € 44,90 / tray
 2. **Serrano:** Includes 12 buns with brie, serrano ham and arugula. Price: € 42,90 / tray
 3. **Serrano gluten free version:** Includes 12 buns with brie, prosciutto and arugula. Price: € 44,90 / tray
 4. **Vegan "pulguita":** Includes 12 mini breads with hummus, avocado and candied cherry tomato. Price: € 29,90 / tray

- **Mallorcan potato coca tray**
 1. **Pulled pork:** Includes 6 units with pulled pork, arugula, pickled onion, avocado, mango and sweet chilly. Price: € 42,90 / tray
 2. **Vegan option:** Includes 6 units with vegan pulled chicken (made with mushrooms), BBQ sauce, mezclum, red onion and chilly flakes. Price: € 35,90 / tray

- **Tray of mini ensaimadas:** Includes 16 mini ensaimadas with sobrasada and roasted pepper jam. Price: € 38,90 / tray

- **Glass bread tray with Majorcan varieties:** Includes 6 units with caramelized peppers, mackerel and mint. Price: € 24,90 / tray

- **Tray of mini salads (served in individual format):**
 1. **Brie + serrano:** Tray of 10 mini salads with lamb's lettuce, brie, serrano and grapes. Price: 30,90€
 2. **Celery:** Tray of 10 mini salads with celery, apple, blue cheese and walnuts Price: 30,90€

- **Hummus: Tray of 2 varieties of hummus for 10 pax.** It is served with crudités and crackers. Price: € 45,90 / tray

- **Zambusec:** Tray of 16 triangles of phyllo dough with ricotta and cheese. Price: 23,90€/ tray

- **Puritos:** Tray of 16 filo dough rolls with mango, basil, cremette, honey and chilly. Price: 23,90€/tray

- **Fruit: Tray of seasonal cut fruit** (approximately 2 kg). Price: € 49,90 / tray

Mediterranean Breakfast Breakfast:

- Infusions / coffee
- Juices
- Varied breads
- Cold cuts and cheeses
- Mini pastry
- Butter, jam and honey
- Fruit

Price: **18,90€** per person

Brunch:

- Infusions / coffee
- Juices
- Varied breads
- Cold cuts and cheeses
- Mini pastry
- Butter, jam and honey
- Fruit
- Yogurt
- Muesli
- Eggs
- Mini burger served with bread, tomato and crispy onion
- Individual salad

Price: **35,90€** per person

Oasis Tapas Appetizer (individual format):

- Mini cocarroi or empanada
- Iberian serrano flower
- Gilda (skewer with olive, pepper and smoked eel)
- Sobrasada
- Mahon cheese
- Ali oli
- Tortilla
- Crystal bread
- Tomato

Price: **27,90€** per person

OUR DELICIOUS BARBECUES:

BBQ Oasis I:

- Chicken in tacos macerated with yogurt, spices and honey
- Mini hamburguers, served with bread, tomato and crispy onion
- Grilled Provolone cheese with spices
- 2 varieties of salad to choose (see below)
- Bread
- Homemade dessert to choose (see below)
- Fruit

Price: **28,90€** per person.

Vegan BBQ:

- Vegan burger, served with bread, tomato and crispy onion
- Vegan sausage
- 2 varieties of salad to choose from (see below)
- Bread
- Homemade dessert to choose (see below)
- Fruit

Price: **28,90€** per person.

BBQ Gluten Free

- Chicken in tacos macerated with yogurt, spices and honey
- Mini Hamburgers, served with bread, tomato
- Grilled Provolone cheese with spices
- 2 varieties of salad to choose from (see below)
- Bread
- Homemade dessert to choose (see below)
- Fruit

Price: **28,90€** per person.

Fish & Meat BBQ:

- Chicken in tacos marinated with yogurt, spices and honey
- Seasonal white fish
- 2 varieties of salad to choose (see below)
- Bread
- Homemade dessert to choose (see below)
- Fruit

Price: **32,90** per person

BBQ Oasis Meat:

- Chicken in tacos macerated with yogurt, spices and honey
- Beef Sirloin
- 2 varieties of salad to choose (see below)
- Bread
- Homemade dessert to choose (see below)
- Fruit

Price: **40,90€** per person

Fish BBQ

- Season white fish
- Salmon
- Prawns
- 2 varieties of salad to choose (see below)
- Bread
- Homemade dessert to choose (see below)
- Fruit

Price: **40,90€** per person.

BBQ KIDS

- Mini hamburguers, served with bread, tomato and crispy onion
- Chicken in tacos macerated with yogurt, spices and honey
- Bread
- Homemade dessert surprise

Price: **11,90€** per person

VARIETY OF SALADS TO CHOOSE FROM:

- **Oasis salad** with cucumbers, soy dressing, sesame oil, honey, AOVE, Flakes of Cayenne, rice vinegar, roasted garlic, sesame seeds, feta cheese and olive trees, with yogurt topping.
- **Legume salad**, with zucchini, radishes, carrot, seasonal fruit, avocado, nuts, Sweet Chilly.
- **Mix salad of rices**, with tomato cherry, apple, onion pickled and dressing, corn and wakame.
- **Summer salad**, with mix of lettuce, cherry tomatoes, olives, corn, carrot and buds)
- **Potató salad** (a variety of roasted Mallorcan small potato with aromatic herbs and onion. Served with crème fraiche)
- **Mallorcan salad**, mix of tomatoes, red onion, capers and a touch of fennel.

VARIETY OF DESSERTS TO CHOOSE FROM:

- Carrot Cake
- Cheesecake
- Lemon and yogurt (vegan)

Gourmet Menu with Chef on board:

Tasting menu of 14 dishes prepared and served on board, during the navigation experience:

1. Smoked eel millefeuille
2. Mallorcan tomato carpaccio
3. Grilled apricot stuffed with sobrassada on enseimada toast
4. Melon flakes (cleanses the palate)
5. Corvina aguachilly
6. Shrimp Taquito
7. Temperate tuna salad
8. Mallorcan potato coca with mushroom filling and BBQ sauce
9. Braised octopus
10. Sicilian granita (cleanses the palate)
11. Lacquered pork belly
12. Mini garden
13. Grilled Wagyu
14. Summer Oasis Dessert

Price: **250€** per person

*** Notes:**

- All the menus (with the exception of the appetizer trays) require a minimum of 10 persons.
- In cases of special diets such as vegetarians/vegans/gluten-free, within a group, these BBQs do not require a minimum.
- The selection of salads and dessert must be the same option for the whole group.

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: **14,90 €**

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

DRINKS PACKAGE Nº 2

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

Price per person half day: **22,90€**

Price per person full day: **32,90€**

* 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, in the event that 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.