

# **FOOD AND DRINKS OPTIONS OASIS CATAMARANS 2025**

**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:

#### - Focaccias

1. **Serrano ham:** with stracciatella, arugula, cherries and dressing. **Price: 39,90€.**
2. **Crystalline focaccia with pastrami,** cottage cheese, tamarind ali oli, and rocket. **Price: 48,90**

- **Mini croissant with braised ham** (mini cereal croissant, red fruit jam, emmental cheese, braised ham). **Price: 25,90€.**

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

- **Cheese caramels with grapes and crunchies** (cream cheese, grape, and almond and peanut crunch with honey). **Price: 22,90€.**

- **Korean BBQ Rib Tacos** (pork ribs cooked at low temperature, BBQ sauce, vegetables, corn tortilla). **Price: 54,90€.**

- **Oriental tacos** (rice paper, nori seaweed, salmon tartar, avocado, corn, fruit, green mayonnaise, sesame and spring onion). **Price: 59,90€.**

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

- **Glass financier with carpaccio** (glass financier, carpaccio, tartufato and olive oil pearls). **Price: 54,90€.**

- **Selection of mini appetizers for 10 people** (mini caprese with cherrie, mozzarella and basil pearls, dates with sobrasada mousse, pineapple and rosemary brochette, cream cheese endive). **Price: 54,90€.**

- **Tray with 3 types of dips for 10 people** (avocado and coriander mayo, caprese cream and caramelized onion and black garlic cream), served with crudités and quelitas. **Price: 47,90€.**

## HOT APERITIVES finished on the grill on board

### Appetizer trays with a content of 10 units:

- **Mini hot dogs** (frankfurter sausage, brioche bun and toppings). **Price: 25,90€.**
- **Mini angus burgers** (bread, mini angus burger, toppings). **Price: 29,90€.**
- **Bocadito de Pluma ibérica** (Iberian feather, apricot, caramelised ali oli, brioche bread base). **Price: 59,90€.**
- **Tuna tataki** (tuna, lotus root base, sesame, micro green, green mayonnaise and peta zetas). **Price: 69,90€.**

### VEGAN APPETIZES (10 units per tray)

- **Vegan Focaccia:** with vegan cheese, tomato and avocado. **Price: 25,90€.**
- **Vegan mini croissant** with cheese, pepper jam, corn and rocket. **Price: 27,90€.**
- **Mini courgette pizza:** pizza base, courgette, pesto, vegan cheese, lemon zest, nuts, salt, pepper and oregan. **Price: 35,90€.**
- **Mini puff pastry with foie** (puff pastry, vegan foie, jam and strawberries). **Price: 29,90€.**
- **Tomato Tartar glass financier** (glass financier, tomato tartar, wakame, olive oil pearls). **Price: 54,90€.**
- **Tray with 3 types of veganised dips for 10 people** (avocado and coriander mayo, caprese cream and caramelised onion and black garlic cream), served with crudités and quelitas. **Price: €47,90**

## **SWEET TRAYS (10 pieces per tray)**

- **Carrot cake.** Price tray: **50,90€.**
- **Yuzu and white chocolate cheesecake.** Price tray: **50,90€.**
- **Japanese meringue roll with passion fruit.** Price tray: **50,90€.**
- **Moist chocolate cake.** Price tray: **50,90€.**
- **Ricotta crumble.** Price tray: **60,90€.**
- **Tray of seasonal cut fruit (2 kg approx.).** Price: **49,90€.**
- **Fruit tray with sweets (mini pastries).** Price: **69,90€.**

### **Mediterranean Breakfast (minimum 10 pax):**

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

Price: **23,90€** per person

### **Oasis Tapas Appetizer (minimum 10 pax):**

- Mini cocarroi
- Mini empanada
- Iberian serrano flower
- Sobrasada
- Camaiot
- Mahon cheese
- Ali oli
- Tortilla
- Trempó coke
- Llonguet
- Tomato
- Olives
- Oil and salt

Price: **30,90€** per person

## GASTRONOMIC EXPERIENCES WITH BBQ ON BOARD

**\*All menus require a minimum of 10 people. Meat/fish are cooked directly on our on-board grill.**

### **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 ...*

#### **The menu includes:**

- Mediterranean focaccia with mortadella from Bologna, tomato monterosso and stracciatella.
- White fish in banana leaf
- 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)
- Meringue sponge cake with passion fruit cream
- Fruit and bread

**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:**

- Olives and peanuts
- Mini hot dog (2 per person)
- Chicken breast with Mallorcan island sauce (ketchup, mayonnaise, worcerstershin sauce, tabasco, spring onion, EVOO, fennel, vinegar, mustard, lemon juice, salt and pepper).
- Or sirloin steak with herb butter
- Corn with chimichurri sauce
- Coleslaw salad (red cabbage, carrots, sultanas and pink salads)
- Arugula salad (with seasonal fruit, cottage cheese, cashew nuts, dressing)
- Mini dulce de leche cake
- Bread and fruit

**Price with chicken: 30,90€/pax**

**Price with sirloin steak: 44,90€/pax**

### **OPTION 3 - UNDER THE SUN OF MALLORCA**

*A tribute to the traditional and local food of our beloved island.*

#### **The menu includes:**

- Trempó coke
- Chicken with sobrasada sauce
- Butifarra
- Chistorra
- Spinach salad (with orange, almond and mahón cheese)
- Patató with herbs
- Llonguet bread
- Yoghurt mousse with almonds and orange zest, with micro ensaimada
- Fruit

**Price: 32,90€/pax**

### **OPTION 4 - 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 (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)
- Cheesecake (with yuzu, white chocolate, coconut and lime)
- Bread and fruit

**Price: 59,90€/pax**

**\*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.

**\*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 Nº 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 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: **32,90€**

Price per person full day: **42,90€**

\* 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, 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.