



DELICIOSO
CATERING AND PROVISIONING

**SPRING
SUMMER**

CREW FOOD

Menu



30TH MARCH - 27TH SEPTEMBER 2020

Introducing our 2020 Spring/Summer Crew Food Menu which will run through the season until our Autumn Menu returns.

With 12 years experience delivering food to the superyachts and professional sailing teams we have made sure that we are always offering the best food and service.

- Huge variety of styles of dishes and choice to suit everyone
- Both lunches and dinners, with sharing options for a quick easy crew meal, or individual main meal dishes that can be reheated later
- All food made in house in professional kitchens by our chefs
- Delivered on time straight to the boat in our refrigerated vans to ensure quality, including all the shipyards
- We use fully biodegradable or recyclable packaging for all of our delivered food

Galley & Interior Yacht Provisioning

With the season beginning, head to our provisioning website for all your Interior & Galley Provisioning for both guests and crew.

- Fish & Meat
- Dairy
- Beer & Cider
- Dry Stores
- Frozen Products
- Chocolate
- Organic & Vegan
- Wine & Champagne
- Interior Supplies
- Fruit & Veg
- Biscuits & Snacks
- Galley Supplies

Online Shopping - Easy Re-ordering - Quotes

How to order

Please see the last page of this menu for details on how to order using our order form.

Any enquiries please call **+34 971 699 221** or email **info@deli-delicioso.com**

SHARING DISHES



The new alternative to a quick crew meal – presented in large recyclable containers for everyone to help themselves to a freshly cooked meal, complete with sides. Choose from any of the options below for your crew lunch or dinner. Each dish serves 6 people.

€75

FRESHLY BAKED BEEF LASAGNE

With a Mixed Salad & French Dressing
Freshly Baked Bread Roll & Butter

BBQ BABY PORK RIBS & SPICY CHICKEN WINGS COMBO

With a Coleslaw Salad
Corn on the Cob
& Jacket Potatoes

PLOUGHMAN'S LUNCH

- Pork Pie
- ✓ Mature Cheddar
- ✓ Creamy Brie
- ✓ Falafel
- Mixed Salad & Dressing
- Pickle
- Freshly Baked Baguette & Butter

BUILD YOUR OWN HEALTHY MEXICAN FAJITAS

Cajun Chicken Breast
Roasted Vegetables
Spicy Tomato Salsa

We use only the best produce sourced from local suppliers

JACKET POTATOES WITH FOUR FILLING CHOICES

- Chilli con Carne
- ✓ Quorn Bolognese
- ✓ Mature Cheddar Cheese
- ✓ BBQ Baked Beans

BIODEGRADABLE & RECYCLABLE PACKAGING

Our sandwiches, wraps & salads now come in biodegradable or recyclable packaging in our efforts to do our part in trying to cut down the use of plastics in the Yachting Industry in Mallorca.

Our sharing dishes come in biodegradable containers wherever possible, the larger trays are fully recyclable containers.



✓ Vegetarian

✓ Vegan

🌶️ Spicy



BAGUETTES & WRAPS €6.95

Choose from : White or Wholemeal Baguettes

Durum Flour Tortilla


Gluten Free Baguette Available (2€ supplement)

Roast Beef & Horseradish topped with Caramelised Onion & Rucula

Home Baked Ham with English Mustard, Tomato, Cucumber & Lettuce

 Moroccan Spiced Falafel with Sautéed Peppers & Homemade Humus

Chicken Breast, Smoked Bacon & Tomato with a Dijon Mayonnaise


 Cheddar Cheese & Branston Pickle

Our beef is roasted medium and sliced in house by our Chefs


A generous 100g of protein is packed into every sandwich

MAIN MEAL SALADS €12.50

DELI FRESH SALADS

 Spinach, Beetroot & Goats Cheese, Balsamic Strawberries, Roasted Baby Tomatoes, Toasted Walnuts & Crispy Onions

Classic Caesar with Chargrilled Chicken & Smoked Bacon, Homemade Dressing, Herb Croutons & Fresh Parmesan Shavings

 Pasta Caprese Salad with Tri colour Cherry Tomatoes, Red Onion, Mozzarella & Toasted Pine nuts, Pesto & Olive oil Dressing

CHOOSE YOUR OWN PROTEIN SALAD

SALAD BASE: Moroccan Spiced Cous Cous with Roasted Vegetables & Chickpeas & Fresh Herbs

CHOOSE YOUR PROTEIN: Poached Salmon
Chicken Breast
 Chickpea Falafel

FRESHLY MADE DAILY

Each and every one of our sandwiches is made the morning of delivery. The baguettes & breads are baked in house daily, and the sandwiches assembled as close to delivery time as possible to make sure that you are getting the best quality and freshness.



They are then wrapped in biodegradable waxed paper to maintain freshness until they are ready to be eaten.






PASTA DISHES €10.95

All Pasta Dishes are Served with a Mixed Salad & Freshly Baked Bread Roll

Your pasta meal is served in an individual portion biodegradable container, unless you specify that you would prefer large sharing portions which can be served in large recyclable foils for a minimum of 4 people.

 Creamy Pesto Sauce with Pine Nuts & Cherry Tomatoes (V)

 Sautéed Vegetable, Tomato & Quorn Ragout

 Spicy Tomato & Chilli Arrabiata Sauce

Classic Beef Bolognese with Fresh Parmesan

Both our Pasta Dishes and Main Meals can be enjoyed at lunch or reheated for dinners.

MAIN MEALS €13.95

Individual meals are served in Environmentally friendly Biodegradable containers suitable to be reheated in a Microwave.

Our fresh Main Meals are lovingly prepared in house by our chefs

Individual Steak Pie topped with Chia Seeds
Buttered New Potatoes & Fresh Vegetables

 Mediterranean Vegetable & Goats Cheese Tartlet
Warm Potato, Onion & Courgette Salad, Lemon, Herb & Caper Dressing

Spanish Style Baked Cod with a Roasted Tomato & Basil Sauce,
Potato Gnocchi, Vegetable Ratatouille

Chicken & Vegetable Korma cooked in Coconut Milk,
Basmati Rice & Garlic & Coriander Naan Bread

Fruity Lamb & Chickpea Tagine,
Jewelled Cous Cous

FROZEN MEALS

Made by Delicioso in our professional kitchens and flash frozen. 15 Dishes to choose from plus accompaniments for your convenience. Super easy feeding watchkeepers, crossings, crew flats etc.
Available in individual foils for you to reheat in oven or microwave.

OVEN BAKED FAMILY FAVOURITES


FISHERMANS PIE €9.00
Cod, Smoked Haddock & Prawns bound in a Creamy Parsley Sauce with a Potato Crust

CHICKEN, LEEK & MUSHROOM BAKE €8.75
Chicken, Leeks & Mushrooms in a Velouté Sauce, Topped with Breadcrumbs, Parsley & Gruyere

ITALIAN BEEF LASAGNE €8.75
Ground beef, cooked with Onion, Garlic, Tomato & Oregano, with a Creamy Cheese Sauce & Parmesan

COTTAGE PIE €9.00
Minced Beef cooked with Onions, Celery, Carrots & Worcester Sauce, topped with Mashed Potato & Cheddar Cheese

A TOUCH OF SPICE


CHICKEN TIKKA MASALA  €9.50
Chicken Breast cooked with Tikka Spices & Yoghurt, with a Spiced Coconut & Tomato sauce.

FRUITY LAMB TAGINE €9.50
Moroccan Spiced Lamb slow cooked with Peppers, Tomatoes, Chickpeas, Apricots, Dates & a hint of Harissa.

CHILLI CON CARNE  €9.50
Minced Beef flavoured with Fresh Chillies, Cumin, Garlic, cooked with Tomatoes & Kidney beans.

BALTI BEEF CURRY  €9.50
Classic Indian dish with diced Beef, Peppers & Onions in a Spicy Tomato & Coriander Sauce.

THAI GREEN CHICKEN CURRY  €9.50
Traditional Spicy Thai Curry with Kafir Lime, Green Beans & Zucchini, Cooked in Coconut Milk, & finished with Fresh Coriander.

THAI YELLOW FISH & PRAWN CURRY  €9.50
Cod fillet & Tiger Prawns cooked in Thai infused Coconut Milk, with Baby Corn, Bok Choy & Kafir Lime Leaves.


COMFORT DISHES


BEEF, ALE & MUSHROOM STEW €9.00
Classic Slow Cooked Stew with Diced Beef, Smoked Bacon & Mushrooms, with British Ale & Fresh Thyme.

CUMBERLAND SAUSAGE & ONION GRAVY €8.75
Trio of Artisan Cumberland Sausages with a rich Onion Gravy flavoured with Fresh Thyme.

VEGETARIAN DISHES

VEGETABLE & CHICKPEA KORMA  €8.75
Mild Indian Curry of Vegetables & Chickpeas cooked in Coconut Milk, Korma spices, with fresh Coriander

ROASTED VEGETABLE LASAGNE  €8.75
Layers of Mediterranean Vegetables in a rich Tomato Sauce, topped with a Parmesan & Cheddar Cheese Sauce

MOROCCAN VEG & CHICKPEA TAGINE  €8.75
Flavoured with Ras el Hanout, Harissa & Fresh Ginger and Bound in a Fruity Tomato & Herb Sauce

ACCOMPANIMENTS €2.95

 Trio of Vegetables

 Coconut Jasmine Rice

 Mashed Potato Bake

 Cauliflower Cheese

 Basmati Pilau Rice

 Vegetarian

 Vegan

 Spicy

LOYALTY OFFERS

We appreciate your business & as a thank you we would like to offer you a gift for longer term orders.

Free Dessert

Friday

When you order for the whole week

Free Crew

Wine or Beer

When you order for the whole month

DRINKS



Aguaencaja 24 X 330ML €16.40

Aguaencaja 24 X 500ML €17.30

Pure spring water from Sierra de la Pela from over 100m deep. 100% recyclable container, and for each tree used for packaging, a new one is planted.

San Pellegrino 500ml x 24 Bottles Glass €31.55

Heineken Beer x 24 Cans €15.10

Mahou Classic Beer x 24 Cans €14.10

Coca Cola/ Coke Zero x 24 Cans €17.15

Fanta Orange/Lemon x 24 Cans €15.90

7 Up x 24 Cans €15.90

Bag of Ice €3.00

For all other drinks available please see our Interior Provisioning page on our website.

HOW TO ORDER

To order please **complete our order form** so we have all the necessary information to prepare your food to your individual requirements.

Our menu is prepared freshly for you to enjoy, so we kindly request 48 hours notice. In the case of a last minute order please call +34 971 699 221

Minimum order for free delivery is €50, otherwise a delivery fee may apply. Please note that prices do not include IVA

If you have any questions please contact us:

+34 971 699 221

info@deli-delicioso.com

+34 620 854 899

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. If you have any allergens please inform us and we will advise you of all ingredients used.

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www.deli-delicioso.com

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