PAMPA

Bespoke In-Flight Catering

CONTACT US

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Welcome to Our Gourmet Experience.

To ensure our dishes maintain their peak texture, aroma, and flavor, we tailor our preparation to your specific needs. Please provide the following details so we can customize your order:

1. Reheating Method:
Please specify which equipment you will be using so we can calibrate our cooking process and packaging:

- Conventional Oven
- Microwave

2. Service Format:
How would you like your meal to be delivered?

- Bulk: *All portions of the same dish together in a container.*
- Individual Portions: *Each portion packaged in its own container.*

3. Side Dish Arrangement:
Specify how you would like the components to be organized:

- Combined: *Protein and sides served together in the same container.*
- Separate: *Side dishes packaged independently to allow for different heating times and flavor integrity.*

Kindly inform us if any guest has a food intolerance or allergy, so that we may take the appropriate precautions and ensure the highest standards of safety and care.

We are pleased to offer a variety of vegan options. Should you desire, we can reimagine most dishes to suit a vegan lifestyle.

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Content

WE INVITE YOU TO REQUEST ANY DISH OR INTERNATIONAL CUISINE NOT LISTED IN OUR STANDARD SELECTION. OUR KITCHEN IS AT YOUR DISPOSAL TO PROVIDE CURATED, TAILOR-MADE SOLUTIONS THAT CATER PERFECTLY TO YOUR TASTE.

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Breakfast

- **Yoghurt Berry Granola Parfait**

Layered with Greek yoghurt, mixed berries, granola and honey.

- **Fruit Salad**

Assorted season fruits in individual bowl.

- **Selection of cold cuts and ham**

Individual or sharing tray. With honey, mini breads and topped with fresh and dried fruits.

- **Cheeses selection.**

Individual or sharing tray. With honey, mini breads and topped with fresh and dried fruits.

- **Boiled Eggs**

Fresh eggs cooked to a classic firm yolk.

- **Hash Browns**

Golden-brown shredded potatoes, pan-seared until perfectly crisp on the outside and tender within.

- **Scrambled Eggs**

Fresh eggs whisked with a touch of cream and soft-scrambled into light, buttery ribbons.

- **Yogurt**

Vegan / full fat / low fat / greek / fruit / plain.

- **Pancakes or Waffles**

With maple Syrup of dulce de leche sauce.

- **Crispy Bacon**

Thick-cut strips sizzled to a golden crunch.

- **Chia Pudding**

With vegan milk, honey and fruit topping.

- **Smoked Salmon**

Tray of smoked salmon (smoked trout can be added) with mini breads, cream cheese, dill and capers.

- **Omelette**

Freshly omelette made of 3 eggs with sides of your choice.
Plain / Cheese / Mushrooms / Grilled Tomatoes / Ham&Cheese Stuffed / Crispy Bacon.
If you have different fillings in mind we will be delighted to prepare the fillings of your choice.

Note: you can ask for any items of "Mix and Match" page.

Bakery

- **Assorted breakfast sandwiches.**
- **Toasts.**
- **Assorted Muffins.**
- **Assorted Pastries.**
- **Sesame Bagels**
- **Multigrain Bagels**
- **Selection of bread and bread rolls.**
- **Plain Croissants.**
- **Ham&Cheese croissants.**
- **Dulce de leche medialunas.**
- **Argentinian plain medialunas.**
- **Assorted Argentinian Pastries.**

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BREAKFAST TRAY
Mix and match

Select your artisanal favorites and pairings for a breakfast experience tailored to your flight.

GRAINS & PASTRY

- White bagels w/sesame seeds.
- Whole grain bagels.
- Argentinian medialunas.
- Dulce de leche stuffed medialunas.
- Plain croissant.
- Ham and cheese croissant.
- Assorted danishes.
- Chocolate muffins.
- Brownie.
- Muffins.
- Toasts.
- Hotcakes.
- Waffles.
- Argentinian alfajor.
- Granola.
- Chia pudding.
- Bread rolls.

In addition to these options, we are happy to accommodate custom requests.

ADDITIONS

- Whole fruits.
- Sliced fruit platter.
- Assorted nuts.
- Basil, cheese and tomato skewers.
- Cheese board.
- Avocado.
- Maple Syrup.
- Yoghurt:
  Plain Greek.
  With fruit.
  Lactose free.
  Low fat.

MEATS

- Smoked Salmon.
- Pan fried sausages.
- Crispy Bacon.
- Ham & Cheese Rolls.
- Cold cuts and cheese board.

VEGAN

- Almond milk.
- Vegan Chia pudding.
- Scrambled tofu.
- Vegan alfajor.
- Vegan Yoghurt.
- Margarine.
- Vegan rolls.
- Vegan danish.

EGGS

- Scrambled eggs.
- Hard boiled eggs.
- Plain omelette.
- Stuffed omelette.

Sides:
Sauteed mushrooms.
Sauteed spinach.
Grilled vegetables.
Grilled tomatoes.

Customise your box with your choice of cream cheese, jams, honey, butter, or dulce de leche.

Tailored for every passenger. Inquire about our specialized Gluten-Free flight provisions.

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BEVERAGES

Canned or bottled beverages

- **Soft Drinks**
- **Bottled Still Water**
- **Bottled Sparkling Water**
- **Local Beers**
- **Imported Beers**

Spirits

We are pleased to offer international brands available. Our catering team will be happy to make recommendations – or simply let us know your preferred brands.

Local Wines

From bold Malbecs to crisp Chardonnays, enjoy our hand-picked selection. We are happy to provide your choice or personalized recommendations based on your flavor preferences.

Breakfast

- Fresh milk
- Semi-skimmed milk
- Skimmed milk
- Oat, almond and soy milk
- Minus-L milk (lactose free)
- Coffee
- Espresso
- Hot water
- Premium tea selection

Freshly squeezed juices 0.5 Litre

- **Orange**
- **Grapefruit**
- **Apple**
- **Carrot**
- **Fruit Cocktail**
- **Pineapple**
- **Lemon**
- **Green Juice**

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Starters

- **Chacuterie Board**

  Bold, savory cuts and delicate cheeses accompanied by seasonal dried fruits and house-baked artisanal breads.

- **Cheese Board**

  An elegant exploration of texture and taste - featuring creamy, aged, and blue-veined cheeses, accented by seasonal preserves and honey.

- **Crudites**

  A vibrant arrangement of crisp, seasonal garden vegetables, served with ranch dressing and a silky hummus.

- **Prosciutto & Bocconcini Crostini**

  Toasted artisanal bread with peppery arugula, fresh mozzarella, and a velvet balsamic glaze.

- **Argentinian Empanadas**

  An authentic selection of artisanal empanadas in a delicate, flaky crust. Kindly specify your choice of premium beef, chicken, ham&cheese or vegetable filling.

- **Roasted Antipasti Skewers**

  Colorful medley of flame-roasted seasonal vegetables, marinated in local herbs and balsamic, served as a light and refreshing start.

- **Smoked Salmon Crostini**

  Velvet-textured salmon and whipped lemon-chive cream on toasted bread, garnished with greens and a hint of cracked black pepper.

Soups

- **Poultry Broth**

  A purified golden chicken broth, finished with hand-cut vegetable ribbons and a touch of fresh garden herbs.

- **Carrot & Coconut Ginger Bisque**

  A smooth, golden blend of roasted carrots and coconut cream, balanced with a vibrant ginger essence.

- **Roasted Tomato Bisque**

  A smooth infusion of plum tomatoes and fresh cream, topped with herb-crusted croutons and basil.

- **Creamy Pumpkin**

  A velvety roasted pumpkin cream, slow-simmered with aromatic autumnal spices

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Land and sea

- **Roasted Chicken Breast**

Slow-roasted for tenderness, served with its natural reduction. Chef's pairing: Fresh sage leafs.

- **Strip Steak**

A classic center-cut striploin, seared to perfection and finished with flaky sea salt.

- **Filet Mignon**

Premium, butter-tender fillet, pan-seared and rested to preserve its delicate texture. Cheff touch: ask for a bacon strip belt.

- **Grilled Pork**

Pork cut, flame-grilled and lightly glazed.

- **Argentinian Milanesas**

Hand-breaded traditional cutlets, golden-fried and served with fresh lemon wedges.

- **Whitefish**

Delicate seasonal whitefish, pan-seared with a light herb crust for a clean, coastal finish.

- **Grilled Salmon**

Salmon fillet, lightly charred. Best enjoyed with our signature lemon and dill infusion.

You are welcome to let us know how you would like to have your meat cooked.

Finishes

Creamy Mushroom | Curry | BBQ | Honey Mustard | Malbec
Chimichurri (mild or spicy) | Citric Sauce | Lemon and Dill

Sides

Basmati Rice | Mashed potatoes | Roasted Potatoes
Carrot and ginger Pureé | Grilled vegetables | Spinach cream
Mixed greens salad | French Fries | Curry | Coleslaw | Roasted Roots

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Salads

- **Greek farmer's salad**
  Artisanal cheese and olives paired with a crisp mosaic of cucumber, bell pepper, and cherry tomatoes.
- **Caesar Salad**
  A vibrant ensemble of chicken breast and crisp garden greens, tossed in a garlic-parmesan dressing and topped with golden-baked brioche croutons and shaved Reggiano.
- **Cous Cous Salad**
  A crisp mosaic of cucumber, tomato, and peppers, elevated by the cooling notes of fresh mint and the brightness of hand-squeezed lemon.
- **Pear & Blue Cheese Harvest**
  Arugula leaves paired with sweet seasonal pears and crunchy walnuts, complemented by the rich tang of premium blue cheese and extra virgin olive oil.
- **The Verdant Caprese**
  Boconccino pearls and sweet cherry tomatoes set over a bed of garden-fresh arugula and basil leaves, drizzled with a signature herb-infused emulsion.
- **Mediterranean Salad**
  Hand-cut cucumbers and tomatoes tossed with sharp red onion and marinated capers, topped with crumbled feta and a bright cold-pressed lemon emulsion.
- **Prosciutto & Burrata**
  Creamy-centered Burrata and savory Prosciutto set on a bed of peppery arugula, accented by marinated sun-dried tomatoes and balsamic reduction.

|| SALADS CAN BE ORDERED AS WRAPS ||

PASTA *Curate your own.*

Tailor your meal with a choice of :

- **Semolina Spaghetti**
- **Spinach & Ricotta Cannelloni**
- **Classic Lasagna**
- **Gnocci Di Patate**
- **Seasonal Short Pasta**

Pair it with our exquisite sauces:

- **Crema di Funghi**
- **Pomodoro & Basilico Fresco**
- **Bolognese**
- **Creamy Lemon**
- **Quattro Formaggi**
- **Toasted Walnut & Basil Pesto**

Our crew is delighted to provide freshly grated Parmesan to complete your pasta experience.

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Desserts and sweets

- **Argentinian Alfajores**
  Assorted Argentinian Alfajores with creamy dulce de leche filling. Milk chocolate, white chocolate, dark chocolate and no coating.
- **Chocolate volcano**
  A warm, decadent cocoa cake with a molten dark chocolate center that flows with every bite.
- **Dulce de leche volcano**
  A warm, golden sponge with a gooey, molten heart of flowing dulce de leche.
- **Coconut and dulce de leche square**
  A buttery shortbread base layered with rich, creamy dulce de leche and topped with a toasted golden coconut crust.
- **Argentinian Chocotorta**
  An irresistible layered classic of cocoa-infused biscuits softened in coffee, stacked with a rich blend of creamy dulce de leche and smooth cream cheese.
- **Key lime Pie**
  A refreshing, tart lime custard nestled in a buttery sweet cracker crust and creamy topping.
- **Berries Cheesecake**
  A silky-smooth cream cheese filling on a buttery sweet cracker base, finished with a bright berry compote.
- **Brownies**
  Rich, fudgy dark chocolate squares with a crackly top and a dense, melt-in-your-mouth center.
- **Carrot Cake**
  A spiced, moist sponge packed with fresh grated carrots and toasted walnuts, finished with a thick layer of tangy cream cheese frosting.
- **Chocolate Marquisse**
  An ultra-rich, chocolate mousse cake with a dense, velvet-like texture and a deep cocoa finish.
- **Lemonie**
  A bright and zesty citrus bar with a dense, fudgy texture and a tangy lemon glaze.
- **Artisanal Ice-cream**
  World-class, artisanal Argentinian gelato scooped into 1/4, 1/2, or 1 kg tubs for the ultimate creamy indulgence.
- **Sweet tray**
  A selection of traditional cornstarch and chocolate alfajores paired with buttery sweet squares, available as a personal treat or a shared sampler.

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READY TO SERVE MEAL

Mix and match

Build a custom, all-in-one box by choosing a main dish, side, snack, and sweet treat - designed for convenience without compromising quality.

MAIN

- Caesar wrap.
- Chicken wok wrap,
- Meat wok wrap.
- Vegan wrap.
- Veggies and cheese wrap.
- Ham & cheese sandwich.
- Pastrami sandwich.
- Milanesa sandwich.
- Sun dried tomatoes and arugula sandwich.
- Hummus and veggies sandwich.
- Ham and cheese croissant.
- Smoked salmon and arugula bagel.
- Tuna wrap.
- Club sandwich.

SIDES

- Mixed greens salad.
- Caesar salad.
- Caprese salad.
- Cous cous salad.
- Mini cheese board.
- Mini charcuterie board.
- Arugula, pear and blue cheese salad.
- Crudites.

SNACKS

- Chips.
- Rice Snacks.
- Assorted nuts.
- Pretzels.
- Mini butter and roll.
- Pita bread chips.
- Veggie snacks.
- Flavored Crackers.

SWEET TREATS

- Dulce de leche Alfajor.
- Yoghurt.
- Fruit salad.
- Vegan alfajor.
- Brownie.
- Carrot Cake.
- NY Cheesecake with berries.
- Chocolate marquisse.
- Key lime pie.
- Red Velvet.
- Chocotorta.
- Vegan chocolate.
- Chocolate bar.
- Dulce de leche bar.

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Any additional request not included in the present menu can be gladly reviewed and considered by our team. Our goal is to adapt, whenever possible, to the preferences and needs of each operation. However, please note that some ingredients or requested products may not be native to the region or commonly available, and therefore, on certain occasions, may not be sourced.

Likewise, the timing of the request is a key factor in ensuring a service that meets the highest quality standards. Keeping modifications to a minimum and allowing adequate preparation time prior to the flight enables us to work with the necessary dedication, select the best products available, and ensure the quality, freshness, and presentation that every operation deserves.

We appreciate your understanding and trust in our work. It will be our pleasure to accompany you and provide a culinary experience worthy of your journey.

Thank you for your preference.

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