

SUMMER 2017 FRESH CREW FOOD MENU

DAILY FRESH CREW FOOD MENU

OUR SUMMER FRESH CREW FOOD MENU LAUNCHES ON

MONDAY 19TH JUNE UNTIL THE END OF SEPTEMBER

FEATURING PLENTY OF HEALTHY CHOICES AND LIGHTER OPTIONS,

AS WELL AS ALL THE FAVOURITES, OF COURSE!

ALL FRESH CREW MEALS INCLUDING ACCOMPANIMENTS

FOR ONLY 10.00€ PER PERSON

SANDWICH MEAL DEALS

ALL SANDWICHES ARE FRESHLY MADE ON YOUR CHOICE OF BAGUETTE OR WRAP

SIMPLY CHOOSE FROM OUR TASTY SANDWICH MENU

EVERY SANDWICH COMES WITH A DRINK & A PIECE OF FRUIT

FOR ONLY 8,50€

SPECIAL OFFER

DAILY LUNCH & DINNER DEAL

ANY FRESH CREW MEAL & SANDWICH MEAL DEAL FOR ONLY 16.00€ PER DAY

DAILY FRESH CREW FOOD MENU

PRICES ARE BASED ON A MINIMUM DAILY ORDER OF 6 MEALS
WE KINDLY REQUEST A MINIMUM OF 2 WORKING DAYS NOTICE





COMMENCING:

MONDAY 19TH JUNE - END OF SEPTEMBER

FRESH CREW FOOD MENU	М	Т	W	Т	F
Italian Beef Lasagne or Roasted Vegetable Lasagne (V) Served with a Mixed Salad & Crusty Bread					
Moroccan Spiced Lamb, Pepper & Chickpea Tagine Served with an Apricot & Fresh Herb Cous Cous					
Parmesan Chicken with a Fresh Tomato & Herb Sauce Warm Salad of New Potato, Mushrooms & Smoked Bacon					
Trio of Poached Salmon Fishcakes Served with Herb Buttered New Potatoes & Vegetable Medley					
Chilli Beef & Bean Enchiladas, Tomato & Herb Salsa Warm Pasta & Roasted Vegetable Salad					
Pasta al Pesto with Cherry Tomatoes & Pine Nuts Served with a Crisp Mixed Salad & Freshly Baked Bread (V)					

All our dishes come in foil containers which can be microwaved or oven baked to reheat

SUMMER SALAD CREW FOOD MENU	М	Т	W	Т	F
Roasted Butternut Squash, Broccoli, Feta & Black Rice Salad With Dried Cranberries & Toasted Pumpkin Seeds (V)					
Classic Caesar Salad with Chicken Breast & Bacon Lardons Herb Croutons & Fresh Parmesan Shavings					
Chargrilled Turkey Breast & Cous Cous Tabbouleh With Tomato, Parsley & Lemon, Yoghurt & Mint Dressing					
Spinach, Bacon & Goats Cheese Salad Walnuts, Cherry Tomatoes & a Honey & Mustard Dressing					
Zesty Poached Salmon, Quinoa & Summer Vegetable Salad Lime, Red Chilli & Honey Dressing					

Delivered the **DELICIOSO**





MADE FRESHLY TO ORDER EVERYDAY

AVAILABLE ON WHITE OR WHOLEMEAL BAGUETTES OR WRAPPED IN A 30CM FLOURED TORTILLA WRAP

FRESH CREW SANDWICH MENU	М	Т	W	Т	F
Smoked Salmon with a Herb Cream Cheese with Cucumber					
Mediterranean Tuna, Roasted Pepper & Black Olive Tapenade					
Cajun Chicken & Cheddar Cheese with a Tomato Relish					
Roast Beef with Caramelised Onion & Horseradish Sauce					
B.L.T. Smoked Bacon, Crisp Lettuce, Plum Tomato & Mayo					
Carrot & Coriander Falafel, Humus & Sweet Chilli Sauce (V)					
Mature English Cheddar Cheese & Branston Pickle (V)					
Tandoori Marinated Chicken, Cucumber & Mango Chutney					
Roasted Loin of Pork with Stuffing & Apple Sauce					
Thai Chicken bound in a Coconut, Mint & Coriander Yoghurt					





LAZY GOURMET MENU

All our dishes are freshly made by our team of chefs using only the best locally sourced produce

Created in our professional kitchens at Delicioso and flash frozen for your convenience

For best results – defrost and reheat accordingly in either a microwave or oven

Cooking guidelines are labelled on all our meals

Individual sizes only available

HOW TO PLACE YOUR ORDER

CALL +34 971 699 221

EMAIL info@deli-delicioso.com

PRICES DO NOT INCLUDE IVA AT 10%

FOR ANY PROVISIONING REQUESTS

PLEASE CONTACT US AS ABOVE

OR DOWNLOAD OUR LISTS FROM www.deli-delicioso.com

LABELLING SYSTEM

V = VEGGIE OB = OVEN BAKE M = MICROWAVEABLE GF = GLUTEN FREE DF = DAIRY FREE BB = BOIL IN BAG





"BEST OF BRITISH"

BEEF, ALE & MUSHROOM STEW

Classic Stew of diced Beef, smoked bacon lardons & Mushrooms Cooked slowly with British Ale & fresh thyme

€9.00 OB - M

FISHERMANS PIE

Cod, Smoked Haddock & Prawns bound in a creamy parsley sauce Topped with a potato crust

€9.50 OB - M

CHICKEN TIKKA MASALA

Chicken Breast coated in Tikka spices & marinated in yoghurt
Cooked in a lightly spiced coconut & tomato sauce, originated in Glasgow
€8.50 OB − M

COTTAGE PIE

Minced Beef cooked with onions, celery, carrots & Worcester Sauce
Topped with mashed potato & Cheddar cheese
€8.50 OB

"WORLD OF SPICE"

FRUITY LAMB TAGINE

Moroccan spiced lamb baked with peppers, tomatoes & chickpeas With apricots, dates & a hint of Harissa €9.50 OB − M

CHILLI CON CARNE

Minced beef flavoured with fresh chilies, cumin & garlic Cooked with chopped tomatoes & red kidney beans €8.50 GF - DF - OB - M

BALTI BEEF CURRY

CLASSIC INDIAN DISH WITH DICED BEEF, PEPPERS & ONIONS COOKED IN A MEDIUM SPICY TOMATO & CORIANDER SAUCE €9.50 OB - M

THAI GREEN CHICKEN CURRY

TRADITIONAL SPICY THAI CURRY WITH KAFIR LIME, GREEN BEANS & ZUCCHINI SIMMERED IN COCONUT MILK & FINISHED WITH FRESH CORIANDER €9.00 GF - OB - M





CLASSIC FAVOURITES

BEEF LASAGNE

ITALIAN DISH OF GROUND BEEF, COOKED WITH ONION, GARLIC, TOMATO & OREGANO TOPPED WITH A CREAMY CHEESE SAUCE & PARMESAN

€8.50 OB

CHICKEN LEEK & MUSHROOM BAKE

Chicken breast, sautéed leeks & mushrooms bound in a Velouté sauce Topped with Wholemeal Breadcrumbs & Gruyere Cheese €9.00 OB

CUMBERLAND SAUSAGE & ONION GRAVY

Trio of Artisan Cumberland Sausages

Topped with a rich onion gravy flavored with fresh thyme

€9.00 OB − M

PORK & BEEF MEATBALLS

Healthy homemade meatballs infused with fresh herbs
Cooked in a Tomato Sauce
€8.50 OB − M

HEALTHY OPTIONS

TRIO OF SALMON FISHCAKES

Lightly poached fresh Salmon infused with herbs & capers
Bound with potato and coated in Panko Breadcrumbs

€9.00 OB − M

VEGETABLE & CHICKPEA KORMA ▼

Mild Indian curry of fresh vegetables & Chickpeas cooked in coconut milk With Korma spices & finished with fresh Coriander €8.50 GF - OB - M

SPICY LENTIL & TOMATO RAGU 🏋

Super healthy Ragu offering five fresh vegetables combined with Lentils Cooked in a tomato & herb sauce with a hint of Chili €8.50 OB − M

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THAI YELLOW FISH & PRAWN CURRY

Cod Fillet & Tiger Prawns cooked in Thai infused coconut milk
With baby corn, Bok Choy & Kafir Lime Leaves
€10.50 GF - OB - M





ACCOMPANIMENTS ALL AT €2.95 - V

MASHED POTATO BAKE

Creamy Mashed Potato topped with Mature Cheddar Cheese V

MEDITERRANEAN VEGETABLE RATATOUILLE

Aubergine, Mixed Peppers, Courgette & Red Onion with Tomato Y

TRIO OF VEGETABLES

Garden Peas, Sweetcorn & Broad Beans topped with a Herb Butter V

CAULIFLOWER CHEESE

Cauliflower Florets topped with a Béchamel Sauce & Cheddar Cheese Y

COCONUT JASMINE RICE

Thai Jasmine Rice Infused with Coconut V

BASMATI RICE

Basmati Rice cooked with Fragrant Indian Spices Y