

SPRING 2017 - FRESH CREW FOOD MENU

DAILY FRESH CREW FOOD MENU

OUR SPRING FRESH CREW FOOD MENU LAUNCHES ON MONDAY 27TH FEBRUARY

PLENTY OF HEALTHY CHOICES, LIGHTER OPTIONS & YOUR FAVOURITES

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 WEEKLY 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

HOW TO PLACE YOUR ORDER

CALL +34 971 699 221

EMAIL info@deli-delicioso.com

PRICES DO NOT INCLUDE IVA AT 10%





WEEK 1 COMMENCING DATES:

Monday 27th February / Monday 27th March

Monday 24th April / Monday 22nd May

FRESH CREW FOOD MENU	М	Т	W	Т	F
Cajun Spiced Chicken & Chorizo Jambalaya With Roasted Peppers, Tomato & Fresh Herbs					
Mushroom, Spinach & Ricotta Lasagne Served with a Mixed Leaf Salad & Crusty Bread (V)					
Irish Lamb, Vegetable & Pearl Barley Stew Colcannon Mash & Buttered Carrots					
Potato topped Cod, Smoked Haddock & Prawn Pie Broccoli Florets & Garden Peas with a Lemon & Chive Butter					
Trio of "Dunns" Cumberland Sausages with Onion Gravy Creamy Mashed Potato & Cauliflower Cheese					
Spinach, Bacon & Goats Cheese Salad Walnuts, Cherry Tomatoes & a Honey & Mustard Dressing					

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

FRESH CREW SANDWICH MENU	M	Т	W	Т	F
Chicken & Smoked Bacon Caesar with Fresh Parmesan					
Mediterranean Tuna, Roasted Pepper & Black Olive Tapenade					
Traditional Home Cooked Ham with Salad & English Mustard					
Roast Beef with Sautéed Courgette Ribbons & Wasabi Mayo					
Carrot & Coriander Falafel, Humus & Sweet Chilli Sauce (V)					
Mature English Cheddar Cheese & Branston Pickle (V)					

Available on White or Wholemeal Baguettes or 30cm Floured Tortilla Wrap





WEEK 2 COMMENCING DATES:

Monday 6th March / Monday 3rd April

Monday 1st May / Monday 29th May

FRESH CREW FOOD MENU	М	Т	W	Т	F
Thai Red Butternut Squash, Pepper & Pineapple Curry Served with a Coconut Jasmine Rice (V)					
Pork Fillet Goulash with Smoked Paprika Served with a Sautéed Mushrooms, Potatoes & Courgette					
Sautéed Leek, Mushroom & Smoked Bacon Pasta Served with Fresh Parmesan & Freshly Baked Bread					
Ground Beef, Mascarpone & Macaroni Pasticcio Served with a Mixed Leaf Salad & Crusty Bread					
Moroccan Spiced Chicken, Pepper & Chickpea Tagine Served with an Apricot & Fresh Herb Cous Cous					
Zesty Poached Salmon, Quinoa & Spring Vegetable Salad Lime, Red Chilli & Honey Dressing					

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FRESH CREW SANDWICH MENU	М	Т	W	Т	F
B.L.T. Smoked Bacon, Crisp Lettuce, Plum Tomato & Mayo					
Tandoori Chicken, Cucumber Raita & Mango Chutney					
Smoked Salmon with a Herb Cream Cheese with Cucumber					
Roast Beef with Caramelised Onion & Horseradish Sauce					
Brie with Salad, Toasted Walnuts & Cranberry Sauce (V)					
Courgette, Mozzarella & Tomato with a Pesto Mayo (V)					

Available on White or Wholemeal Baguettes or 30cm Floured Tortilla Wraps





WEEK 3 COMMENCING DATES:

Monday 13th March / Monday 10th April

Monday 8th May / Monday 5th June

FRESH CREW FOOD MENU	M	Т	W	Т	F
Pad Thai Chicken, Noodle & Vegetable Stir Fry With Toasted Peanuts, Red Chilli, Lime & Coriander Dressing					
Duo of Cod, Prawn, Pea & Rocket Fishcakes Served with Herb Buttered New Potatoes & Vegetable Medley					
Mediterranean Meatballs in Tomato & Herb Sauce Spinach Tagliatelle, Fresh Parmesan & Crusty Bread					
Aubergine, Tomato & Mozzarella Bake topped with Parmesan Served with a Crisp Mixed Salad & Freshly Baked Bread (V)					
Chilli Beef & Bean Enchiladas, Tomato & Herb Salsa Warm Pasta & Roasted Vegetable Salad					
Chargrilled Turkey Breast & Cous Cous Tabbouleh With Tomato, Parsley & Lemon, Yoghurt & Mint Dressing					

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

FRESH CREW SANDWICH MENU	М	Т	W	Т	F
Thai Chicken bound in a Coconut, Mint & Coriander Yoghurt					
Tuna Mayonnaise with Sweet Corn & Red Onion					
Roasted Loin of Pork with Stuffing & Apple Sauce					
Salt Beef with Sautéed Onion, Gherkin & Sweet Mustard					
Plum Tomato, Mozzarella & Spinach with Pesto (V)					
Roasted Mediterranean Vegetables with Feta & Humus (V)					

Available on White or Wholemeal Baguettes or 30cm Floured Tortilla Wraps





WEEK 4 COMMENCING DATES:

Monday 20th March / Monday 17th April

Monday 15th May / Monday 12th June

FRESH CREW FOOD MENU	М	Т	W	Т	F
Classic Italian Beef Lasagne					
Served with a Mixed Salad & Crusty Bread					
Thai Yellow Fish & Prawn Curry with Baby corn & Bok choy					
Served with Jasmine Rice					
Parmesan Chicken with a Fresh Tomato & Herb Sauce					
Warm Salad of New Potato, Mushrooms & Smoked Bacon					
Pasta al Pesto with Cherry Tomatoes & Pine Nuts					
Served with a Crisp Mixed Salad & Freshly Baked Bread (V)					
Trio of "Dunns" Pork & Leek Sausages with Onion Gravy					
Creamy Mashed Potato & Fresh Vegetables					
Roasted Butternut Squash, Broccoli, Feta & Black Rice Salad					
With Dried Cranberries & Toasted Pumpkin Seeds (V)					

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

FRESH CREW SANDWICH MENU	М	Т	W	Т	F
Cajun Chicken & Cheddar Cheese with a Tomato Relish					
Pork Sausage with Sage & Onion Stuffing & Apple Sauce					
Smoked Mackerel & Horseradish Pate with Shredded Beetroot					
Roasted Topside of Beef with English Mustard and Salad					
Creamed Goats Cheese with a Onion & Honey Chutney (V)					
Moroccan Falafel with a Roasted Red Pepper Humus (V)					

Available on White or Wholemeal Baguettes or 30cm Floured Tortilla Wraps





LAZY GOURMET MENU

Introducing our new range of Lazy Gourmet Dishes Featuring Classic Favourites and Seasonal Specials

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

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EMAIL info@deli-delicioso.com

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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





SPRING SPECIALS

SHANK OF MALLORQUIN LAMB

Seared & Cooked in Red Wine, with Fresh Rosemary & Vegetable Mirepoix Vac packed & flash Frozen with the Natural Cooking Jus €12.00 OB - M - BB

SOUTH AFRICAN BEEF BOBOTIE

Ground Beef Cooked with Onion, Curry Spices, Apricots & Mango Chutney Topped with Toasted Almond Flakes

€9.00 OB - M

SPINACH, MUSHROOM & RICOTTA LASAGNE ✓

Mushrooms Sautéed with Onion, Garlic & Fresh Spinach Bound with Ricotta Layered with an Italian Tomato Sauce & Topped with Béchamel & Parmesan €8.50 OB

MEDITTERANEAN BAKED COD & CHORIZO STEW

Baked Fillet of Cod, With a Stew of Crispy Chorizo Mixed Peppers, Tomato, & Chickpeas €10.50 OB - M

"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

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 \lor

MALLORQUIN VEGETABLE TUMBET

Aubergine, Potato, Peppers & Courgette in a Tomato Sauce \lor

TRIO OF VEGETABLES

Garden Peas, Sweetcorn & Broad Beans topped with a Chili & Herb Butter \bigvee

CAULIFLOWER CHEESE

Cauliflower Florets topped with a Béchamel Sauce & Cheddar Cheese \lor

COCONUT JASMINE RICE

Thai Jasmine Rice Infused with Coconut \vee

BASMATI PILAU RICE

Basmati Rice cooked with Fragrant Indian Spices \(\sqrt{} \)

