



Menu



Who are we

Aviation-ready catering for private flights. Wingman brings quality and reliability to every meal, clearly labeled and designed to make life onboard easier for both crew and passengers.



Good to Know

Based

We serve all major airports in our region.

- EBKT/KJK
- EBOS/OST
- EBBR/BRU
- EBAW/ANR

Contact us for coverage details for your specific flight.

Good to know

- Halal food on request
- Kosher food on request
- Gluten free on request
- Veggie/Vegan on request
- All packaging on request
 - **Altas Tray** available

Contact

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Breakfast & Brunch

Sandwich Boxes

Sandwiches

Buns

Platters

Dips & Crackers

Cold Appetizers

Cold Salads

Pasta

Lunch & Dinner

Desserts



Breakfast Brunch

Classic

Assorted pastries, artisan breads, premium charcuterie & cheese selection, house-made jam & salted butter, grapefruit juice or green detox juice, yoghurt parfait with turmeric granola & fresh fruits, smoked salmon focaccia with herb cream cheese & guacamole

Power

Fresh pastry, grapefruit juice or vanilla berry smoothie, yoghurt parfait with house-made turmeric granola & fresh fruits, sourdough toast with guacamole, soft-poached egg, labneh, sesame & crispy chili

Deluxe

Mini chocolate pastry & croissant, artisan breads, smoked salmon focaccia, Turkish eggs with whipped yoghurt, aubergine, chili oil, pomegranate & focaccia, charcuterie & cheese selection, house-made jam & salted butter, cold-pressed green detox juice, yoghurt parfait with turmeric granola & fresh fruits, vanilla berry smoothie, Moroccan couscous salad with feta & ras-el- hanout



Sandwich Boxes

La Donna Box

Selection of 3 sandwiches: beetroot wrap of the week, smoked salmon focaccia bun, brown sourdough sandwich of the week - fish, meat & veggie

Focaccia Sandwich Box

Selection of 3 focaccias: Mortadella with basil pesto, parmesan & sun-dried tomato - Tartufata with prosciutto, truffle pesto, burrata & rocket - French with brie, apple compote, fresh apple, walnut & cranberry



Sandwiches

Pumpkin Focaccia

Parma ham, pumpkin cream, mozzarella, rocket, sun-dried tomato

Tartufata Focaccia

Prosciutto, truffle pesto, burrata, rocket, sun-dried tomato

Mortadella Focaccia

Mortadella, basil pesto, parmesan, sun-dried tomato

Moutarde Focaccia

Mustard bacon, feta, rocket, tomato pesto

French Focaccia

Brie, apple compote, fresh apple, rocket, walnut, balsamic, cranberry

Smokey Salmon Focaccia

Smoked salmon, herb cream cheese, apple, guacamole, lemon, salad



Buns

Steak Tartare

Hand-cut steak tartare, basil pesto, parmesan, sun-dried tomato

Prosciutto

Prosciutto ham, truffle pesto, burrata, rocket, sun-dried tomato

Pastrami

Pastrami, tomato pesto, mozzarella, rocket, sun-dried tomato

Mortadella

Duroc d'olives mortadella, Groendal Italy cheese, tomato, basil pesto, salad

Pulled Chicken

Pulled chicken, Lebanese hummus, carrot, pomegranate, salad

Smokey Salmon

Smoked salmon, herb cream cheese, Granny Smith apple, romaine lettuce, lemon zest

Porchetta Tonato

Porchetta tonato, bell pepper cream, rocket, parmesan, capers

Brie

Brie, apple compote, fresh apple, rocket, walnut, balsamic, cranberry

Burrata

Burrata, pumpkin cream with basil, rocket, tomato, pine nuts

Feta

Feta, sweet potato cream, sun-dried tomato, romaine lettuce, pine nuts



Platters

Butcher's Platter

5 varieties of charcuterie, rillette, 2 pâtés, Pata Negra, boudin blanc, picaloste, pickles, mustard dip, king olives

Cheese Platter

Selection of cheeses by our cheese master, nuts, king olives, seasonal fruit, jam, dried fruit, 2 types of bread

Cheese & Charcuterie Platter

Selection of cheeses by our cheese master, freshly sliced charcuterie, king olives, nuts, grapes, jam, 2 types of bread



Dips & Crackers

Labneh Dip

Lebanese yoghurt dip, pomegranate, pistachio, spices

Balkan Hummus - Aka - Peka Dip

Hummus, pulled chicken, rosemary, pickled tomato

Creamy Whipped Feta Dip

Yoghurt, basil, ras el hanout, honey

Sweet Potato Dip

Sweet potato dip, feta, pomegranate, spiced cookies, spring onion

Tzatziki Smokey Salmon Dip

Tzatziki & sour cream dip, cucumber, smoked salmon, dill, pickled onion

Wild Rillette

Game rillette, apple chutney, herb crumble, thyme

Croatian Goat Cheese Roll

Goat cheese, dried fig, walnut, marjoram, cranberry, orange



Cold Appetizers

Burrata Agrodulce

Burrata, grape, balsamic, blueberry, red pepper, lemon

Israeli Couscous

Israeli couscous, roasted grape, green herbs, date, pomegranate molasses, cucumber

Smoked Holstein Carpaccio

Smoked Holstein carpaccio, white truffle oil, rocket, parmesan

Quinoa Salad

Quinoa, roasted za'atar pumpkin, beans, spinach, caramelised onion, cashew nuts, cranberry, lime zest, feta

Truffle Steak Tartare

Truffle steak tartare, truffle cream, Pecorino Romano, pickled onion, mustard seed

Scallop Crudo

Raw scallop, passion fruit, mini cucumber, ginger, dill

Porchetta Tonato

Porchetta tonato, apple caper, green herbs, roasted pine nuts, rocket

Cold Salads

Caesar Salad

Pan-fried chicken, sweet potato, soft-poached egg, croutons, crispy vegetables

Goat Cheese Salad

Goat cheese, nuts, crispy vegetables, honey mustard dressing, raisins

Butterfly Scampi Salad

Pan-fried scampi, mango, curry dressing, crispy vegetables, guacamole

Smokey Salmon Salad

Smoked salmon, apple, curry dressing, crispy vegetables, pickled onion

Halloumi Salad

Pan-fried halloumi, hummus, crispy vegetables, pomegranate, grape

Chicken Dumpling Salad

Chicken & kimchi dumpling, green beans, soy cream, carrot, curry, edamame

Feta Salad

Crispy vegetables, olive, cucumber, red onion, tzatziki dressing

Caprese Salad

Mozzarella, tomato, balsamic, crispy vegetables, pine nuts, basil

Caprese Salad with Prosciutto

Mozzarella, tomato, balsamic, prosciutto, crispy vegetables, basil

Moroccan Couscous Salad

Couscous salad, feta, labneh, pomegranate, seasonal vegetables, grape

Quinoa Salad

Quinoa, basil yoghurt dressing, seasonal vegetables, cashew nuts, feta

Salad of the Day

Chef's daily suggestion



Pasta

Lasagne Bolognaise

Home made with love, mozzarella, Mediterranean vegetables, basil

Salmon Lasagne

Fresh & smoked salmon, spinach, sauce of the day, courgette

Lasagne of the Day

Chef's daily suggestion

Pasta Scampi Diabolique

Pan-fried scampi, linguine, bell pepper cream sauce, sweet chili, courgette

Meat Pasta of the Day

Chef's daily meat pasta suggestion

Fish Pasta of the Day

Chef's daily fish pasta suggestion



Lunch & Dinner

Moussaka

Lamb mince, aubergine, tomato chutney, courgette, potato, feta

Oven Dish of the Day

Fresh & smoked salmon, spinach, sauce of the day, courgette

Meat Dish of the Day

Chef's daily meat suggestion

Fish Dish of the Day

Chef's daily fish suggestion

Vegetarian Dish of the Day

Chef's daily vegetarian suggestion



Desserts

Dubai Brownie Coconut

Brownie, pistachio cream, coconut, white chocolate topping

Classic Brownie

Classic fudgy brownie, made according to tradition

Chocolate Mousse

Praline, fleur de sel - prepared with pasteurised eggs

Speculoos Tiramisu

Lotus biscoff, vanilla, ladyfingers

Pavlova

Fresh red berries, meringue, red fruit compote with thyme, vanilla