



MENU



BAR Aviation has mastered the art of collecting, preparing and plating organic, fresh and locally produced foods in Uganda. This significant responsibility is aimed at reemphasizing your culinary experience in the skies. Under the stewardship of our very professional and creative production department, be rest assured of a customized menu, high quality and good taste.

As BAR Aviation, we value Traditional, culture and religious beliefs, not forgetting allergy concerns. Special orders with dietary specification are available upon request.

For any catering orders
inflightservices@extremeadventures.co.ug

Warm regards,
The Aviation Food Production Department.



Food concerns:

*Food allergies and intolerances
Some of our drinks contain allergens.
Please speak to our crew team for more information.*

APPETIZERS

Beef or Chicken Samosas

Vegetable Spring Rolls

Spinach & Cheese Borek

Chicken Quesidillas or Cheese Quesidillas

Veggie Hummus cup

Chicken Satay with coconut satay sauce

CANAPES

Min Meat Ball On Toast

Smoked Chicken Breast With baby leaf

Rolled Smoked Salmon On Goat cheese & dill leaves

Tomato & Mozzarella Broschetta

Min sliders with Beef or Chicken





HEALTHY LIVING

Roasted Beef, fruit chutney, red onions, tomatoes & lettuce

Shaved Roasted or smoked chicken with reduced fat cream cheese, carrots, tomato & lettuce

Pan Seared Chicken with Roasted Capsicum, hummus, sprouts & baby spinach

Tortilla Espanola (Spanish egg & potato omelette) with leaf salad

Vegetable based frittatas with spinach

Garden salad harvest with micro herbs & Avocado

Bowl of seasonal Ugandan fresh fruits

SANDWICHES

All sandwiches are in white or Brown Bread:

Tuna Melt Sub

Chicken Mayo

Pulled Beef Sandwich

Egg & Tomato Sandwich

Grilled Vegetable Sandwich

Ham & Cheese

BLT Sandwich

Chicken Or Beef Wrap With Avocado in Laffa

Hummus & Arais plate





BREAK FAST MENU

Cheese Omelets & Toast with Green leaf salad

Patatas Bravas (spicy Potatoes) With Poached Egg

Plain Omelette with sausages, vegetables & Bread or ban

Harsh Brownie, Wilted Spinach & Sauteed Mushrooms

Cheesy Chicken Rolex

Chicken Spring Rolls

Stuffed Pan Cakes

Chicken wrap with freshly cooked vegetables

Smoked salmon, Chicken, Beef & mixed salad leaves

Assorted Cheese Plate with special Cheese of the day

Ugandan delicacy (katogo with beef VIP style)

Cold & hot Sandwiches ask your host.

Croissant sandwich with ham cheese & rocket leaves

Tortilla Espanola (Spanish egg & potato omelette) with salad

Shakshuka with tomato base with sunny side up eggs served with focaccia bread





LUNCH MENU

Freshly crafted beef kebab with salad & mashed potatoes

Crispy Chicken Schnitzel with Lyonnaise Potatoes

Fillet Mignon in Pepper Sauce Served with Mashed Potatoes

Extreme Fried chicken (EFC) With chips & Mango Salsa

Beef or Chicken With Spaghetti or penne pasta

Grilled chicken Angalise (Boneless chicken thighs cooked to perfection with chipped potatoes

Grilled chicken Chasseur with Roasted Pumpkin

Charcoal Roasted Chicken

Crispy Breaded Chicken Drumstick or flame grilled with parsley potatoes

Sweet & Sour Chicken served with fresh salad

Chicken or Beef Stirfry with vegetables,steamed Rice & mixed leaf salad

Pan fried Chicken Flax with Cilantro, onions & curried Potatoes

Chicken Or Beef Fajitas on pita bread with micro herbs & rocket salad

Beef Medallions in creamy mushroom sauce with buttered baby potatoes

Rolled Stuffed Chicken with vegetables & fresh salad leaves

Beef Escalope (thinned beef fillet,breaded garnished with Cheese)with lyonnaise potage,lettuce & tomato

Sundried tomato chicken pesto with vegetable & mashed potatoes





LUNCH MENU

Stuffed Beef cordon blue & Cheese

Madras Beef Curry with Jeera rice & cucumber raita

Grilled Lamb Chops With Mint Sauce

Braised Lamb Ribs Red Wine Reduction

Sirloin steak with dry herbs, parsley potatoes & chimichurri sauce

Grilled shrimps in butter & garlic sauce with Salad

Sesame beef Skewers with fresh vegetables or crispy potatoes

Min Mixed grill with Chicken, Lamb chop, Beef steak, sausage & vegetables

Min grilled Fresh Salmon Steak with dill sauce & micro herbs

Roasted Beef, Fruit chutney, red onions, tomato & lettuce

Shaved Roasted or Smoked chicken, reduced fat cream cheese, carrots, tomato & carrots

Roasted Capsicum, hummus, grilled chicken, sprouts & baby spinach

Red wine braised Beef with polenta green Beans & potage Au-gratin





VEGETARIANS

Pumpkin & spinach Ravioli

Crispy falafel with hummus, garden leaves & pita bread

Vegetable cassoulet or curry with steamed Rice & naan

Health bowl of steamed vegetables

Vegetable lasagna with micro herbs

Crumbled or buttered mushrooms with salad

Roasted capsicum, hummus, sprouts & baby spinach

Paneer tikka masala with Tomato salsa, Naan & Rice

SUSHI BAR

California roll (roll with cucumber, Avocado & crab sticks)

*Hosomaki (small rolls with nori sea weed out side filled with Salmon,
Mango, cucumber, Avocado)*

*Place your order before & its best on availability ask you our crew
team*





ACCOMPANIMENTS

Buttered baby potatoes

Steamed Basmati Rice

Steamed super rice

Potato wedges

Chips

Summer Vegetables

Mashed Potatoes

Crispy fried Gonja or steamed

Vegetable Rice

Assorted Steamed Vegetables

Baked Jacket Potato

Fondant Potatoes

Sauteed pasta (Spaghetti or Penne)





DESSERT MENU

Sliced Chocolate or Mable Cake

Fresh Fruit Salad

Plain Yoghurt, Honey & Assorted nuts

Fruit Skewers

Assorted Cakes

Chocolate Brownie with vanilla ice cream

Churros with Nutella or honey

Chocolate mousse

Assorted yoghurts

DRINKS MENU

A glass Of White Dry Wine

A glass Red Dry Wine

Assorted Liquor

Sodas

Still water

Sparkling water

Fresh Fruit Juice

Assorted Teas

African Coffee

English coffee





Thank you for dining with Bar...

Enjoy your flight

inflightservices@extremeadventures.co.ug