



COFFEE

Espresso	\$3.50	
Double Espresso	\$4.50	
Macchiato	\$4.75	
Cortadito	\$4.75	
Cuban	\$4.50	
Hot/Iced	Regular	Grande
American Coffee	\$3.50	\$4.00
Cappuccino	\$5.00	\$5.50
Latte	\$5.00	\$5.50
Hot Chocolate	\$5.00	\$5.50
Matcha	\$5.25	\$5.75
Chai	\$5.25	\$5.75
Tea	\$4.00	\$4.75

SUBSTITUTE MILK

Almond milk, Coconut milk,
Oat milk, Half & Half (Add \$0.50)

FLAVORS/DRIZZLE

French Vanilla, Hazelnut,
Caramel (Add \$0.75)

SMOOTHIES

Milk-Based	\$9.00
(Almond, Coconut, Oat, Whole)	
Water-Based (Coconut, Spring)	\$9.00
Select (2) Fruits: Strawberry, Blueberry, Banana, Apple, Mango, Pineapple, Watermelon (Additional \$2.00 each)	
Select (1) Isopure Protein: Vanilla or Chocolate (Extra scoop of protein \$3.00)	
Select (1): Chia Seed, Flaxseed, Honey, Peanut Butter (Additional \$0.50 each)	

BREAKFAST

Eggs(2) served any style with a side of country potatoes and toast (White, multigrain, or sourdough) (Substitution Egg Whites: \$2.00) Add: Peppers, Onions, Tomatoes, or Spinach \$1.00 each Add cheese (Cheddar, Mozzarella, Feta) \$2.00 each Add bacon (Regular or Turkey) \$4.00 Ham or (Regular/Turkey) Bacon \$4.00) Steak and Eggs Sunny Side (fried) or scrambled with country potatoes and Choice of toast (White, Multigrain, Sourdough)	\$11.00	Ham and Cheese Croissant (Add scrambled egg \$2.00)	\$12.00
Bagel with choice of: Butter, Cream Cheese, Peanut Butter w/ Banana, Nutella, or Cottage Cheese w/ Honey Toasted \$0.50 (Add Scrambled Eggs \$2.00, Ham or (Regular/Turkey) Bacon \$4.00)	\$6.00	French Toast with choice of (1) Fruit: Strawberry, Blueberries, Bananas (Additional fruit \$1.50)	\$11.00
Avocado Toast (Arugula, Cherry Tomatoes, Feta) (Add: Eggs any style \$2.00)	\$12.00	Acai Bowl Seasonal Fruit, Granola Select (1) Topping: Nutella, Cookie Butter, Coconut, Honey, Chia, Flax (Additional \$0.50)	\$12.00
		Croissant	\$5.00
		Chocolate Croissant	\$6.00
		Almond Croissant	\$7.00
		Muffin	\$5.00
		Greek Yogurt with Granola, Berries, and Honey	\$8.00

SIDES

Country Ham (Breakfast Style)	\$6.00
Avocado	\$3.00
Bacon (Regular/Turkey)	\$4.00
Country Potatoes	\$6.00
Baked Sweet Potatoes	\$7.00
Arugula Salad	\$5.00
Seasonal Fruit	\$6.00

BEVERAGES

Bottled Water	\$5.00
Sparkling Water	\$5.00
Coca-Cola	\$5.00
(Zero, Regular, Diet)	
Sprite	\$5.00
Fanta	\$5.00
Gatorade	\$5.00
Red Bull	\$6.00
Celsius	\$6.00



SALADS

Arugula (Arugula, Lemon, Tomatoes, Parmesan)	\$13.50
Caesar (Romaine, Croutons, Parmesan)	\$12.00
Caprese (Arugula, Burrata Cheese, Cherry Tomatoes, Pesto)	\$16.50
Fly 305 (Spinach, Strawberry, Red Onion, Hard-Boiled Egg, Goat Cheese)	\$15.50
Spinach (Baby Spinach, Roasted Peppers, Burrata Cheese)	\$14.50
Watermelon (Arugula, Watermelon, Cherry Tomatoes, Red Onion, Feta)	\$13.00
Choice of dressing: Balsamic Vinaigrette, Lemon Vinaigrette, Caesar, Honey Mustard (Extra dressing \$0.50)	
Add: Grilled Chicken \$5, Steak \$8, Quinoa \$3	

PANINI

Select a meat:	
Grilled Chicken	\$12.00
Steak	\$14.50
Prosciutto	\$11.00
Ham	\$9.00
Select (2): Tomato, Red Onion, Sun-Dried Tomato, Red Peppers, Avocado (Additional \$1.00 each)	
Select (1) cheese: Goat, Mozzarella, Provolone, Parmesan, Cheddar (Additional \$2.50 each)	
Select (1) green: Baby Spinach, Arugula, Romaine	
Drizzle choices: Pesto, Honey Mustard, Olive Oil, Balsamic, Spicy Mayo (Extra drizzle \$0.50)	

BOWLS

Select (1) base:	\$13.50
Jasmine Rice, Quinoa, Arugula, Spinach	
Select (1) protein: Chicken, Chicken Salad, Steak for Additional \$2.00	
Select (3): Sliced Avocado, Cherry Tomato, Celery, Cucumber, Chickpea, Red Pepper, Red Onion (Additional \$0.50)	
Select (1) Fruit: Strawberry, Blueberry, Watermelon, Mango, Pineapple (Additional \$1.50)	
Select (1) Cheese: Mozzarella, Feta, Goat, Cheddar, Provolone, Parmesan (Additional \$2.50)	
Choice of Dressing: Balsamic Glaze, Lemon Vinaigrette, Caesar, Honey Mustard, Red Wine (Extra dressing \$0.50)	

LITTLE THINGS

Chicken Salad	\$10.00
Everything Cucumber	\$5.00
Chickpea Toss	\$7.00
Hummus Dip with Pita	\$8.00
Empanada	\$6.00
Three Empanadas	\$14.00
Cheese Quesadilla	\$7.00
(Add protein: Chicken \$5.00, Steak \$8.00)	
Quiche Lorraine (Ham & Cheese)	\$9.00
Quiche Spinach & Feta	\$10.00

BAGUETTE SANDWICHES

Italian	\$12.00
Arugula, Prosciutto, Mozzarella, Tomatoes, Pesto	
Greek	\$10.00
Grilled Chicken, Spinach, Feta, Tomatoes	
Caesar	\$11.00
Grilled Chicken, Romaine, Parmesan	
Drizzle choices: Pesto, Honey Mustard, Olive Oil, Balsamic, Spicy Mayo (Extra drizzle \$.50)	

CHARCUTERIE & CHEESE BOARD

Charcuterie and Cheese Board	Small	Large
Includes (Grapes, Crackers, Cheeses, Prosciutto, Salami, Honey and Fig jam)	\$75.00	\$150.00
Caviar: Petrossian Royal Daurenki (1oz) includes Blinis, Crème Fraiche, Chives	\$99.00	

SPARKLING WINE

	6 O Z	B O T T L E
Caposaldo Prosecco (Veneto, IT)	13.00	55.00
Taittinger Brut La Francasie (Champagne, FR) (also available in 375ml)	11.00	49.00
Taittinger Presitge Rose (Champagne, FR)	13.00	55.00
Champagne Taittinger Brut (Reims, France) .375cl	N/A	48.00

RED WINE

Tenuta di Nozzole Chianti Classico (Tuscany, IT)	13.00	55.00
Paul Jablouet Parallel 45 Rouge (Rhône Valley, FR)	11.00	49.00
Bezel by Cakebread Cellars Cabernet Sauvignon (Paso Robles, CA)	14.00	59.00
Alta Vista Estate Malbec (Mendoza, AR)	11.00	49.00

WHITE WINE

Pighin Pinot Grigio (Friuli, IT)	11.00	49.00
Craggy Range Sauvignon Blanc (Marlborough, NZ)	13.00	55.00
AIX White Blend (Provence, FR)	13.00	55.00
Jadot Chablis (Burgundy, FR)	16.00	65.00

MIMOSA, BELLINI	11.00
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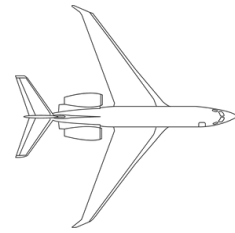
BEER

Corona	8.00
Heineken	8.00
Heineken 0%	8.00
Peroni	8.00
Lagunitas	8.00

WINE & BEER



FLY305 ON BOARD EXPERIENCE



Every item from our **cafe menu** is available to-go and can be combined with our On Board Experience selections— creating a tailored menu for your in-flight dining

Orders are available daily from 9:00 AM to 9:00 PM with same-day delivery. Please allow 4 hours' notice

STARTERS & SHARED PLATES

Persian Mezze Platter

A vibrant assortment of house-made Mezze inspired by the sun-kissed coasts of the Middle East. Classic hummus, pistachio, golden beet hummus, Tzatziki, warm pita, candied fruits, grapes. **\$29**

Mediterranean Octopus Salad

Tender Octopus with citrus and herbs, in the style of the Greek islands **\$23**

Golden Beet Salad with Whipped Feta Cheese and Pistachios

A colorful dish reminiscent of Southern French markets. **\$16**

SIDES

\$9

Roasted Cauliflower
& Chickpeas

Wedge-Roasted Potatoes, garlic parsley

Smash Fresh Potatoes
Sautéed Zucchini

SPECIALTY PASTAS

Choice of Pasta:

Gnocchi or Penne Rigate
(short pasta)

Add-ons:

Chicken + **\$8** ,
Grilled Shrimp + **\$9**,
Salmon + **\$15**,
or Center Cut Ribeye + **\$12**

Homemade Tomato Sauce, Stracciatella & Fresh Basil

Slow-cooked tomato sauce with
house-made stracciatella **\$19**

Silk Pistachio Cream, Homemade Stracciatella & Lemon Zest from Sicily

Delicate pistachio cream, fresh
lemon zest, and creamy stracciatella **\$26**

Meatball Ragù Pasta, Mediterranean Style

Meatball ragù pasta, Mediterranean style **\$28**

Bolognese Pasta, Slow-Cooked

Tender short ribs in a slow-simmered ragù,
rich and hearty **\$32**

Risotto with Shrimp, Calamari & Mussels with Relish Tomatoes

Sautéed and finished at the table a seaside
classic with deep flavor, pesto **\$39**

GRILLED DISHES & SPECIALTIES

Chicken Milanese with Parmesan & House tomatoes Sauce, Penne, parmesan

Milanese served with a delicate
parmesan house sauce **\$29**

Lamb Shank with warm spices, Couscous & Chickpeas, Mint

Hearty and fragrant, inspired by North
African and Mediterranean traditions **\$46**

Mediterranean Burger

Provolone Cheese , caramelized onion ,
arugula, tomatoes, dried tomatoes, mayo
with french fries Juicy and herb-packed,
like in a modern coastal bistro. **\$23**

Shepherd's Pie

Ground Beef and vegetables in gravy,
topped with a layer of mashed potatoes
and baked until golden **\$29**

10 oz Steak with Pepper Sauce & French Fries

French bistro spirit with a Mediterranean
twist. **\$34**

Pan Seared Salmon with Cauliflower & Cumin Chickpeas

Healthy and flavorful, finished with a
Mediterranean sauce. **\$37**

Pan-Seared Branzino with Smash Potatoes

Fresh and simple, paired with a Provençal
sauce vierge. **\$44**

Juicy Grilled Chicken Breast

Served with peeled Zucchini, marinated in
Peanut Oil, Rosemary, and Oregano. **\$26**