



**SUNADRIA**

operated by  **Trade Air**  
Charter and Cargo Operator

## On Board Catering Service

# Standard catering - meals

On board of all Sun Adria/ Trade Air flights you may expect following standard meal service:

Sandwiches – two options are available on every flight

- ham and cheese,
- turkey and cheese,
- cheese,
- tuna,
- vegetarian.

With prior notice, croissants may be offered instead.



# Standard catering – drinks

On board of all Sun Adria/ Trade Air flights you may expect following standard drinks service

- Still water
- Sparkling water
- Orange juice
- Apple juice
- Tomato juice
- Coca cola
- Coca cola zero
- Coffee
- Tea





## Cold meals

With prior notice to our team, you may upgrade your on board catering service to cold meals.

*We recomend this type of catering upgrade for flights with flight time above 60 minutes.*

Sun Adria/ Trade Air catering suppliers offer variety of cold meals, each one consisting of:

- starter,
- main course
- desert
- tray set up

# Cold meals – VIP option

## Starter

- cheese and grape with decoration
- smoked ham and cheese with decoration

## Main course

- white chicken meat, smoked salami, vegetables with decoration or
- pork slices, smoked salami, vegetables with decoration or
- smoked beef, smoked salami, vegetables with decoration or
- or smoked salmon with decoration

## Desert

- sliced season fruit; or
- cake.

Price: 30 EUR per meal.



# Cold meals – business class option

## Starter

- cheese and pate with decoration
- smoked ham and cheese with decoration

## Main course

- smoked chicken breasts, smoked turkey breasts, vegetables, decoration
- smoked beef, vegetables, decoration
- pork slices, vegetables, decoration

## Desert

- sliced season fruit or,
- cake.

Price: 25 EUR per meal.



# Cold meals – economy class option

## Starter

- chicken pallet or,
- ham and cheese.

## Main course

- cheese, smoked ham, dried pork neck, vegetables, decoration or,
- baked chicken or turkey, vegetables, decoration.

## Desert

- cake

Price: 15 EUR per meal.

For flights to and from Croatia: 10 EUR per meal.





# Hot meals

With prior notice to our team, you may upgrade your on board catering service to hot meals.

*We recomend this type of catering upgrade for flights with flight time above 105 minutes.*

Sun Adria/ Trade Air catering suppliers offer variety of cold meals, each one consisting of:

- starter,
- main course
- desert
- tray set up



# Hot meals – VIP dinner/ lunch

## Starter

- camembert cheese and fish pate, decoration
- smoked ham and cheese, decoration

## Main course

- pork with vegetables and rice or crockets or pasta, salad, decoration or
- beef filet with vegetables and rice or crockets or pasta, salad, decoration or
- turkey breasts with vegetables and rice or crockets or pasta, salad, decoration or
- fish course with vegetables.

## Desert

- cake or
- sliced season fruit

Price: 35 EUR per meal.



# Hot meals – business class breakfast

## Starter

- smoked turkey breasts, cheese, salami, decoration
- croissant,

## Main course

- salty cheese cake with vegetables, decoration
- omlet with ham, cheese and vegetables, decoration

## Desert

- sliced season fruit or
- cake



Price: 25 EUR per meal.



# Hot meals – business class dinner/ lunch

## Starter

- smoked turkey breast, cheese, salami or
- smoked ham and cheese, decoration

## Main course

- turkey breasts, vegetables, rice or pasta or crockets, salad, decoration, or
- beef fillets, vegetables, rice or pasta or crockets, salad, decoration, or
- pork, vegetables, rice or pasta or crockets, salad, decoration.

## Desert

- sliced season fruit or
- cake



Price: 30 EUR per meal.



# Alcoholic beverages - beer

On your flight, you may wish to consume world's oldest and most popular alcoholic drink. The choice is following:

Ožujsko	0,33l	2,00 EUR
Karlovačko	0,33l	2,00 EUR
Heineken	0,33l	2,50 EUR
Stella Artois	0,33l	2,50 EUR
Tuborg	0,33l	2,50 EUR
Bavaria	0,33l	2,50 EUR



# Alcoholic beverages - wines

Croatian wines, served on request on board our flights, belong to some of the best wines in the world.

## Red or White wine

Quality wine with controlled origin 0,2l	3,00 EUR
Quality wine with controlled origin 0,75l	10,00 EUR
High quality wine with controlled origin 0,2l	6,00 EUR
High quality wine with controlled origin 0,75l	20,00 EUR



# Alcoholic beverages – other

## Whiskey

Ballantine's	0,7l	25,00 EUR
Chivas Regal	0,7l	35,00 EUR

## Vodka

Keglevich	0,7l	15,00 EUR
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## Bacardi Breezer

0,275l	4,50EUR
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## Brandy

Stock	0,7l	20,00EUR
Martell	0,7l	45,00 EUR
Cherry Brandy Maraska	0,7l	15,00 EUR

## Liquers

Amaro	0,7l	15,00 EUR
Baileys	0,7l	25,00 EUR
Campari	1,0l	20,00 EUR
Jagermaister	0,7l	20,00 EUR

## Gin

Beefeater	0,7l	25,00 EUR
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## Champagne

Dom Perignon	0,75l	300,00 EUR
Moet & Chandon Brut	0,75l	70,00 EUR
Cordon Negro Brut	0,75l	15,00 EUR





# Meals in accordance with health nutritional requirements - SPML

**With on time notice, Trade Air shall organise following meals to be provided to the passengers on board one of our flights.**

**DBML**, a meal for diabetics. The meal is prepared without foodstuffs which cause a sudden increase of the level of glucose, with a careful allotment of protein, carbohydrates and fat. The meal is prepared with non-fat foodstuffs, and is rich in vegetables and fruit, along with a moderate quantity of carbohydrates.

**GFML**, a meal not containing gluten – the meal excludes wheat and all products containing wheat, oat, barley and rye, including products with a possible addition of flour. The manufacturer guarantees for the rolls served with the meal. All thermally treated foodstuffs are prepared separately (e.g., oil).

**HFML**, a meal rich in vegetable fibers, intended for persons with digestive problems - contains ingredients rich in cellulose, lignin, hemi-cellulose and pectin substances. The foodstuffs used are non-fat meat, poultry, fish and milk products.

**BLML**, a meal for persons suffering from ulcer – also suitable for chronic or acute gastritis. It is prepared using cooked non-fat beef, veal, chicken, turkey, accompanied by rice and pasta. Spicy seasonings and additives are avoided. The fruit is cooked, for example, fresh apple compote (with little sugar added).



**NLML**, a meal without milk products, lactose – milk and milk products are not used in its preparation. The foodstuffs used for this meal are meat, fish, poultry, rolls without milk, vegetables and fresh fruit.

**LPML**, a meal containing restricted quantity of protein, specially for liver and kidney ailments. In Sun Adria/ Trade Air's meals, the quantity of protein is 40g per day, allotted according to the type of meals served on flights and the time of day (breakfast, lunch, dinner). Meals are prepared using fresh fruit and vegetables, vegetable fats and seasoning, as well as a restricted quantity of eggs and meat.

**LFML**, a meal with a low quantity of fat (cholesterol) – a diet for people suffering from heart and artery diseases, as well as gallstones. It is characterized by the low amount of calories and a limited quantity of foodstuffs rich in cholesterol. The foodstuffs used in preparing the meals is non-fat beef, veal, poultry, fish, fresh cheese, vegetables and fruit. The quantity of salt is diminished.

**LSML**, a meal with low quantity of salt/ natrium, intended for persons with high blood pressure. All thermally treated ingredients used in the preparation of this meal are prepared separately, without the addition of salt. All the foodstuffs are fresh or recently frozen.

**PRML**, a meal with a low quantity of purine. A diet with restricted quantity of purine, characteristic for people suffering from gout. The meal is prepared using ingredients with low quantity of purine: pasta, cheese, fruit and eggs.

**LCML**, a meal with a low quantity of calories-intended for diets which control energy intake. The quantity of protein is limited, and frying and bread-crumbs are not permitted in the thermal treatment of the foodstuffs. Meals are cooked or roasted. The meat is non-fat (fish, poultry, veal).



# Meals in accordance with religious nutritional requirements

**KSML**, a 'kosher' meal – prepared by an authorized manufacturer of kosher meals with a certificate.

**MOML**, offers a meal with no pork meat, that is, with no additives containing pork or related products, jelly, as well as alcohol. Substitutes for this meal can also be VGML, which is prepared using exclusively foodstuffs of vegetable origin, or SFML, which, apart from containing all kinds of fruit and vegetables, also offers fish, and exclusively vegetable fats are used.

**HNML**, a Hindu meal, prepared without beef, beef products and without pork. In preparing the meal all the traditional Hindu seasonings available on the market Sun Adria/ Trade Air is flying from are used.



## Children's meals

**BBML**, meals for infants. A product originally packed by the manufacturer. Should the age of the infant not be mentioned, the aircraft receives mashed meals proper for infants aged six months. Otherwise, the meals are intended for children up to two years of age.

**CHML**, a meal for children, intended for children from two to six years of age. Pieces of meat are always cut up or in a shape appropriate to the age of children. The quantity of seasoning is reduced.



# Disclaimer

Due to the different catering suppliers on different stations, we do apologise if the photos presented in this document differ from the meals and drinks served on board of your flight.

If any of the meals and drinks presented in this document are not available on the station of departure, we will inform you on time.

For any special request you may have, do not hesitate to contact us on [ground.operations@trade-air.com](mailto:ground.operations@trade-air.com)

Sincerely,

Sun Adria/ Trade Air