

SKY THE LOUNGE

TRAVEL.
LIGHT.

STARTERS

HAM CROQUETTES     
Manchego cheese & tomato aioli.

FRESH BURRATA & FOCACCIA   
Truffled honey, lemon zest & tomatoes, roasted cherry. Served with Focaccia.
Gluten free option available.

AMERICAN STYLE STEAK TARTARE   
Chopped beef, dijonnaise, capers & onion.
Served with french fries.

BEEF CARPACCIO  
Arugula, capers, parmesan & olive oil. Lactose free option available.

SMOKED SALMON DIP    
Smoked salmon & whipped cream cheese.
Served with cheese toasts.
Gluten free option available.

BLACKENED TUNA TATAKI    
Tuna loin, ponzu, nam pla, cilantro & garlic chips.

GARLIC SHRIMPS    
Sautéed shrimp, roasted bell pepper, onion, garlic, tomato confit & sherry vinegar.
Gluten free option available.

MAIN COURSES

STRIPLOIN TAGLIATELLE    
Striploin, mushroom champignons, dijon sauce, white wine & parmesan.
Lactose and Gluten free option available.

GRILLED SALMON  
Served with grilled vegetables & herb oil.

SKY THE LOUNGE BURGER       
Smash style beef with American cheese, crispy bacon, onions & Chef Erik's special sauce. Served with herbed French fries. Lactose free option available.



GRILLED PORK LOIN CACCIATORE
Grilled pork loin in hunter's sauce served with gremolata potatoes.

GRILLED TUNA AND FRIES (NEW) 
Tuna loin with tomato chimi churri.
Served with french fries.

MORTADELLA AND BURRATA PANINI    
Burrata, mortadella, arugula, pesto, tomato & citronette on ciabatta bread. Lactose free and vegetarian option available.

SALADS

GRILLED CHICKEN SALAD   
Tomatoes, avocado, olives, pumpkin seeds & citronette.
Vegan option available.

CAESAR SKY SALAD     
Grilled chicken breast or shrimp, romaine lettuce, parmesan cheese, crispy bacon, croutons with house Caesar dressing. Gluten free and vegetarian option available.

PASTAS

STRIPLOIN AND MUSHROOM TAGLIATELLE   
Striploin, mushrooms, dijon sauce, white wine & parmesan.

RUSTIC PENNE    
Penne pasta, shrimp, bacon, mushroom & parmesan sauce. Gluten free option available.

PENNE BOLOGNESE    
Beef ragu, parmesan cheese & olive oil.
Gluten free option available.

CYRANO PIZZAS

MARGARITA   
Pomodoro & mozzarella.

PEPPERONI    
Pomodoro, mozzarella & pepperoni.

CYRANO  
Burrata, arugula, prosciutto & truffle.

LE PORK    
Bacon, mushroom & thyme.

PIZZA MORTADELLA AND BURRATA    
Pomodoro, burrata, mortadella, arugula, olive oil & pesto. Vegetarian option available.




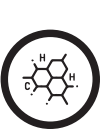










SWEET JOURNEY DESSERT

CHEESECAKE   
Classic cheesecake cream, strawberry in textures.

CHURROS    
Gluten free option available.

BROWNIE      

SEASONAL ICE CREAM   
Vegan option available.


-  Fish
-  Gluten
-  Lactose
-  Sulfur Dioxide
-  Eggs
-  Mustard
-  Nuts
-  Vegetarian
-  Vegan
-  Soy
-  Spicy
-  Sesame Seeds
-  Celery
-  Crustacean

SKY

THE LOUNGE

BREAKFAST MENU


BOWLS OF THE HOUSE

OATMEAL GRANOLA BOWL 
Selection of cereals, fresh seasonal fruits, milk & yogurt.

BOWL OF FRESH SEASONAL FRUITS 

EGGS

BOILED OR POACHED 
Lactose and Gluten free option available.

OMELETTE O SCRAMBLED 
(3) ingredients of your choice: cheese, ham, onion, mushrooms, tomatoes or peppers. Lactose and Gluten free option available.

BENEDICT 
Served on brioche bread and homemade hollandaise sauce. (1) combination of your choice:

SALMON
AVOCADO AND HAM
AVOCADO AND BACON

SANDWICHES Y TOASTS

AVOCADO TOAST 
Brioche bread, avocado, herbed cream cheese, olive oil & pepperoncino. Lactose free option available.




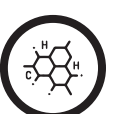










GRILLED CHEESE TOAST 
Brioche bread, caramelized onion, american cheese & Gouda cheese.

CROQUE MONSIEUR 
Brioche bread sandwich with emmental cheese, dijon mustard, tomatoes & homemade bechamel sauce.

CROQUE MADAME 
Brioche bread sandwich with emmental cheese, dijon mustard, tomatoes, homemade bechamel sauce & poached egg.

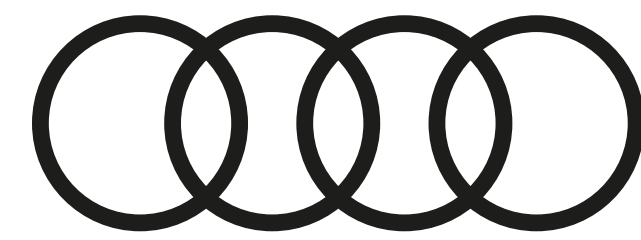
BREAKFASTS

INTERCONTINENTAL 
Eggs of your choice, ham or bacon, croissant, yogurt, granola & fresh fruit. Gluten free and vegetarian option available.

-  Fish
-  Gluten
-  Lactose
-  Sulfur Dioxide
-  Eggs
-  Mustard
-  Nuts
-  Vegetarian
-  Vegan
-  Soy
-  Spicy
-  Sesame Seeds
-  Celery
-  Crustacean

MENU

SKY THE LOUNGE



STARTERS



GERMAN SAUSAGE

Rustic Wheat Beer
Mustard / Toasted Bread.

Lactose and Gluten free option available.

MAIN COURSE



PORK SCHNITZEL

Potato & Sautéed Onion Salad /
German Mustard Vinaigrette & Caper.

Lactose free option available.

DESSERT



APPLE CRUMBLE

Crumbled Dough / Granny Smith Apple / Vanilla Ice Cream

DRINKS

ELECTRIC GREEN COCTEL

Beefeater Gin, Midori, Cucumber Juice,
Lemon Juice, Simple Syrup, Aquafaba,
Dehydrated Orange, Basil Leaf

E-TRON COCTEL

Jimador Reposado Tequila,
Simple Syrup, Aquafaba, St. Germain,
Lemon Juice, Dehydrated Orange.

- Fish
- Gluten
- Lactose
- Sulfur Dioxide
- Vegan
- Sesame Seeds
- Soy
- Eggs
- Mustard
- Nuts
- Vegetarian
- Celery
- Crustacean
- Spicy