

SoCal Air  Menu
VIP *Vegan*

First day

Breakfast

Seasonal fruit, coffee, blueberry bread, natural orange juice, soy yogurt, Baja Sur style beans, and vegan Spanish frittata.

Lunch/ Snack

Devilish cauliflower with white rice and portobello ceviche.

Dinner

Tamarind and chipotle glazed eggplant, served with sautéed jicama, hearts of palm, and carrots.



Second day

Breakfast

Seasonal fruit, soy yogurt, Baja Sur style beans, natural red fruit juice, coffee, walnut bread, and soy vegan chorizo tapas.

Lunch/ Snack

Beet carpaccio with chive sauce and nopal fajitas tacos with guacamole sauces.

Dinner

Assorted vegan sushi, vegan Japanese night.



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Third day

Breakfast

Avocado tapas, sautéed spinach and vegan cheese, seasonal fruit, bread, coffee, flaxseed bread, natural orange and green juice.

Lunch/ Snack

Carrot, seaweed, and beetroot patties in red sauce, and soy ceviche.

Dinner

Rice-filled taquitos, with a side of jicama, mushrooms, and carrot, accompanied by broccoli puree and pea soup.



Desserts suggested by the chef

Banana in syrup, Sweet potato in honey, Vegan sorbets, Nut pie, Various flavored brownies, Vanilla flan with plant-based milk.

Snacks

Various fruits

Beetroot, potatoes, peanuts, etc.

Organic

Pineapple, jicama, cucumber, watermelon.

