

BAR

PAS

QUA

LE

**SICILIAN
PIZZA**

JETBLUE MINT MENU

PRESENTED BY YOUR CREW

Eastbound

Transatlantic Lunch/Dinner

October–November, 2024

SMALL PLATES

WELCOME TASTING

Rotating selection

VG vegan

V vegetarian

DF dairy-free

GF gluten-free

NF nut-free

CHILI OIL available upon request.

Choose up to 3 of 4. Please note: the first two dishes are served chilled.

ESCAROLE SALAD **V, NF** (GF UPON REQUEST)

Italian vinaigrette, croutons, parmigiano

EGGPLANT DIP **V, NF**

(GF AND/OR SESAME-FREE UPON REQUEST)

chili, lime, sesame, mint, flatbread

SICILIAN SQUARE SLICE **V, NF**

Margherita, parmigiano, basil

ROASTED CHICKEN (GF UPON REQUEST)

almond romesco, rosemary breadcrumbs, mint

DESSERT

VANILLA GELATO **V** (GF/NF UPON REQUEST)

roasted peaches, hazelnut shortbread crumble

CHEESE PLATE **V**

English cheddar, Stilton, dried fruit, nuts

GET TO SNOOZING ALTITUDE SOONER

Choose our Savor & Sleep™ menu—served straight away, before the rest of our service—consisting of **SALAD, SQUARE SLICE, CHICKEN,** and **GELATO.**

Ingredients may vary based on seasonality and availability.

LIGHT BITES

WARM CROISSANT **V, NF**

BLUEBERRIES **VG, DF, GF, NF**

thyme syrup

GREEK YOGURT **V, GF, NF**

honeycomb crunch, mint

WANT TO SLEEP LONGER?

Select the option on your seatback screen to take your to-go breakfast bag with you.

COFFEE & TEA

ESPRESSO

BROOKLYN ROASTING COMPANY, NY

Espresso,
Americano (hot or iced),
Cappuccino (hot),
Latte (iced)

*Decaf available.

TEA

**TEA SMITH TEAMAKER
PORTLAND, OR**

British Brunch,
Lord Bergamot,
Jasmine Silver,
Peppermint Leaves,
Meadow -
Chamomile Rooibos

*Minor Figures Oatmilk
available upon request.

SNACKS

Please ask about today's
selection.

Please note: Our dishes may contain common allergens, and we cannot guarantee they are allergen-free due to possible cross-contamination. If you have a severe allergy, please let your crewmembers know, and we will do our best to accommodate.

ABOUT

The New York City-based Delicious Hospitality Group was formed in 2013 by Chef / Owner Ryan Hardy. Hardy is a chef of many credentials: A four-time Best Chef James Beard Award and Rising Star finalist during his international career, set in place by his work as an organic farmer, charcuterie butcher and cheesemaker. In 2013, the team opened their first restaurant, Charlie Bird, in New York's SoHo neighborhood which quickly garnered media attention winning Eater's "Best New Restaurant." In 2016, DHG opened its second venture, Pasquale Jones in Manhattan's Little Italy. Pasquale Jones, a pizzeria and wine destination, became an instant success with its signature clam pie and sophisticated wine list. In 2018, DHG ventured uptown and opened a series of dining experiences near Hudson Yards, including Legacy Records, a Mediterranean-inspired restaurant, Easy Victor café, and Ada's Place wine and cocktail bar. Their most recent addition is a love letter to NYC slice culture: Bar Pasquale's square-style Sicilian pizzas can be found at a takeout window in Little Italy's Mulberry Street.

Parcelle is a hospitality group with restaurant + wine bars based in New York City and a national online wine retail business. Their namesake location in downtown Manhattan was called one of the world's best wine bars in the Financial Times in addition to being recognized as one of New York's best wine bars by The New York Times and Wine Enthusiast. Founder Grant Reynolds, a Forbes 30 under 30 honoree and 2013 Wine & Spirits Best New Sommelier, has written two books including How To Drink Wine (2020) and The Wine List (2023).



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CUSTOM PLAYLIST

Playlist crafted by
Bar Pasquale.