

Fraport USA brings a taste of New York to JetBlue's Terminal 5



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Fraport USA has opened seven New York-based dining concepts to the range of food and beverage options at JetBlue's Terminal 5 at New York JFK International Airport.

The new dining concepts cover more than 7,200 square feet of concessions space.

This first phase of the redevelopment by Fraport USA will bring some of New York's favorites to the dining scene at T5 this winter, including: Shake Shack, Otto's Tacos, Ovenly, Melt Shop, Lil Sweet Chick, The Little Beet and Korilla BBQ.

"As New York's Hometown Airline we want to provide customers traveling through T5 with fresh, new authentic tastes of New York," said Mariya Stoyanova, Director Product Development, JetBlue. "In addition to supporting local New York restaurants, we also want to support up-and-coming businesses the same way the greater New York community did for us over the past 19 years. This marks the first major update to our T5 restaurants in a decade."

Said Ben Zandi, President and CEO of Fraport USA, the developer and manager of the program: "We are thrilled to announce these exciting additions to JetBlue's concessions program at T5. We're focused on enhancing the passenger experience through additional dining options for the JetBlue customer. These original concepts reflect the culture and vibrancy of this great city and are beloved by New York locals and visitors alike."

The F&B concepts are:

Shake Shack: Born in Madison Square Park in Manhattan, Shake Shack is a modern-day version of a roadside burger joint serving burgers, chicken, hot dogs, shakes, frozen custard, beer, wine and more.

Otto's Tacos: New York's Mexican taqueria serves tortillas made from scratch daily topped with

seasoned and seared fillings. The streamlined menu includes signature dishes like the Gorgon.

Ovenly: Known for innovative flavor combos and named New York's best bakery many times over, the company creates treats such as currant-rosemary scones and pistachio-cardamom cake.

Melt Shop: Founded in 2011 in New York City, Melt Shop is a melted sandwich restaurant that pioneered the melted sandwich movement. The restaurant offers melted sandwiches, breakfast, beer, wine, and shakes.

Lil Sweet Chic: Along with fried chicken and waffles, Sweet Chick serves rustic and modern American comfort food including twists on classic dishes and home-baked desserts. The to-go concept will offer bites similar to the entrees available in restaurant's locations on Lower East Side of Manhattan and in Long Island City, Prospect Park and Williamsburg.

The Little Beet: Inspired by local, seasonal and natural ingredients, the restaurant has created a menu that offers wholesome food.

Korilla BBQ: With menu items including tacos and burrito-style wraps infused with Korean flavors, KorillaBBQ began with food trucks offering innovative Korean food. With restaurants in mid-town and downtown Brooklyn, KorillaBBQ has refined Korean barbecue serving all-natural, fresh food.