

### **Breakfast**

**Hot Beverages**  
**Fresh Juices & Smoothies**  
**Yogurt, Fruits & Cereals**  
**Bakery, Bread & Sweet Spreads**  
**Eggs & Savory Options**  
**Traditional Greek Phyllo Pies**  
**Chef's Fresh Preparations**

### **Starters**

**Zucchini Fritters with yogurt and aromatic herbs**  
**Sea Bream Ceviche with citrus, olive oil, and fresh herbs**  
**Tuna Tartare with soy sauce, olive oil, citrus, and delicate aromatics**  
**Grilled Asparagus with smoked cheese mousse, crispy prosciutto, and basil oil**  
**Shrimp Saganaki with tomato, feta, aromatic herbs, and extra virgin olive oil**  
**Stuffed Zucchini Flowers with rice, vegetables, and fresh herbs**  
**Grilled Octopus with olive oil, lemon, and herbs**  
**Seafood Selection: calamari, shrimp, and scallops with light herbs**  
**Handmade Greek Phyllo Pies with seasonal vegetables, Greek cheeses, and varied fillings**  
**Beef Carpaccio with olive oil, aged cheese, and delicate greens**

### **Salads**

**Greek Salad with tomato, cucumber, olives, feta cheese, olive oil, oregano**  
**Dakos Salad with tomato, barley rusk, mizithra cheese, and olive oil**  
**Caprese Salad with tomato, fresh mozzarella, basil, and olive oil**  
**Green Salad with Citrus, seasonal leaves, citrus segments, nuts, and light vinaigrette**  
**Prosciutto & Parmesan Salad with fresh greens, cured meat, aged cheese, and olive oil**  
**Black-Eyed Peas Salad with peppers, fresh onion, dill, parsley, balsamic vinegar, and soy sauce**  
**Green Leaves Salad with anthotyro cheese, cranberries, corn flakes, green apple, and balsamic cream**  
**Roasted Beetroot Salad with goat cheese, walnuts, and olive oil**  
**Grilled Chicken Salad with fresh greens, citrus vinaigrette, handmade croutons, and kefalotyri cheese**  
**Arugula Salad with Fig, aged cheese, and balsamic glaze**



**Main Courses**

**Salt-Baked Whole Fish with potato salad, “tarama” mousse, traditional bruschetta, and lentil salad**

**Seabass Fillet with fennel purée, baby potatoes, citrus sauce**

**Tuna Fillet with couscous, sautéed vegetables, and soy-ginger-lime notes**

**Beef Fillet with sautéed mushrooms, asparagus, light truffle sauce, and parmesan crisps**

**Braised Beef with slow-cooked tomato sauce, rustic potato purée, and parsley oil**

**Greek Gemista (Stuffed Tomatoes & Peppers) with rice, fresh herbs, and olive oil**

**Traditional Moussaka with rich béchamel and aromatic herbs**

**Chicken Roll stuffed with sun-dried tomato and cheeses, smashed potatoes with garlic butter & rosemary**

**Prawn Kritharoto with tomato, light seafood broth, pecorino, fresh herbs**

**Oven-Roasted Chickpeas with spices, olive oil, cauliflower cream, and fresh mint**

**Desserts**

**Galaktoboureko: crispy phyllo, silky semolina custard, and light citrus syrup**

**Signature Cheesecake: delicate cream filling, biscuit base, seasonal or creative chef’s twist**

**Chocolate Fondant with a warm chocolate center, and light cocoa notes**

**Greek Yogurt Cream with traditional Greek “spoon sweet”, and nuts**

**“Portokalopita”: syrup-soaked orange cake and aromatic citrus**


**Panna Cotta: vanilla cream and fruit coulis**

**Apple Pie with walnuts and delicate spice notes**

**Semolina Mousse with “moustokoulouro” crumble and cinnamon foam**

**Roasted Pears with salted butter, caramel cream, and roasted cashews**

**Chocolate Brownie with pistachio cream mousse, chocolate syrup, and roasted pistachios**



**A note from your chef**

***Each week on board, the menu is thoughtfully tailored to your personal preferences, dietary needs, and culinary wishes.***

***Please feel free to share anything you truly crave—whether a beloved Greek classic, an international favorite, or a dish you have always wanted to taste.***

***Chef Lia***