

F O N E R S

BREAKFAST

Curated for leisurely mornings...Bread basket, Charcuterie & Cheese, Scottish smoked salmon, eggs your way, crispy bacon, Yogurt selection, Fruit Table, Heirloom Tomato & Avocado, Viennoiserie, Spreads & Condiments, freshly squeezed orange juice, hot drinks

LUNCH SUGGESTIONS

STARTERS

Melon carpaccio with Iberian Ham & Burrata - acorn-fed iberian ham, creamy burrata, wild arugula

RAF Tomato Salad with Cantabrian Anchovies - pickled piraras and red onion

Citrus Orange Salad with Tuna Belly - pickled red onion, artichoke heart, shaved fennel

Avocado Salmorejo, green Apple & Coconut Milk - a bright, contemporary twist on a Classic

King Prawn Salad, RAF Tomatoes & Cucumber - clean, elegant and sea-forward

Seasonal Green Shoots with warm goats cheese - caramilised onion, cherry tomatoes, wholegrain mustard

Classic Caprese, buffalo Mozzarella & Pine nuts - vine tomatoes, fresh basil - Italian perfection

MAINS

Norwegian Cod pil-pil emulsion - classic basque preparation with silky emulsified sauce

Slow-braised Beef Cheeks, sweet potato purée

Almadraba Tuna Tataki with roasted pepper Salmorejo

Spaghetti with Clams and fino wine reduction - fresh Vongole, dry sherry, depth without heaviness

Iberian Pork Cheeks with port wine glaze - creamy potato purée, baby carrots - a slow-cooked celebration

Grilled Octopus with fennel, orange & basil - sweet and sour glaze

Almadra Tuna Belly - Tropical Salad Buquet - the finest bluefin, served at its most generous
Home made Sushi selection

All dishes are prepared fresh on board, dietary preferences always accomodated with pleasure.

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DESSERT

Peach & Cream Cheese Tart

Pistacho Tart

La Nona’s Tiramisu

Italian Limoncello Sorbet

Red wine pears with spiced Rioja Reduction & Madagascar Vanilla Icecream

Strawberry & Red Berry Pana Cotta

Mango & Strawberry Yogurt Cream

Oreo Cookie Tart

Walnut Chocolate Brownie

Wine pairing suggestion:

Starters

Albariño, Vermentino, or Grenache Blanc – saline, fresh, and textural enough to hold up to cured fish, creamy cheeses, and dressed salads alike.

Fish & Seafood Mains

Verdejo or textural Chenin Blanc for the more delicate preparations. For the richer bluefin dishes, a light Pinot Noir or serious Grenache rosé – tuna belly and tataki are fatty enough to take red. Clam pasta stays mineral: Palomino Fino or Melon de Bourgogne.

Meat Mains

Tempranillo or Garnacha with some age for the beef cheeks. Touriga Nacional or Tinta Roriz for the pork – Port is already in the glaze, so echo the terroir in the glass.