

M/Y ITOTO

Menu

on board



by Nikos Samarniotis



MENU1

Lunch

Greek salad

Salmon tartare

Catch of the day fillet with grilled vegetables

Walnut pie with vanilla ice cream

Dinner

Kale salad with roasted corn

Beef tartare with truffle mayo

Slow cooked beef with orzo

Vanilla curd with almond crumble



MENU2

Lunch

Quinoa pomegranate salad

Fish soup kakavia

Catch of the day sofrito

Lemon pie

Dinner

Green salad with avocado

Bone marrow with gremolata

Picanha with wild asparagus

Cheesecake passion fruit



MENU3

Lunch

Burnt cabbage with carrot pickle

Ponzu

Catch of the day fillet with panzanella

Avocado chocolate mousse

Dinner

Bulgur salad taboule

Spinach goat cheese tart

Flap tagliata with gremolata

Chocolate caramel pie



MENU4

Lunch

Gazpacho

Ntakos salad

Catch of the day with ratatouille

Forest fruits tart

Dinner

Lentils salad

Grilled goat cheese with poached pears

Leg of lamb with graviera cheese

Pavlova



MENU5

Lunch

Beetroot carpaccio

Grilled calamari with green herbs

Tuna fillet caponata

Baklavas

Dinner

Caprese salad

Beef carpaccio

Kebab with grilled cherry tomatoes

Ravani with mastiha ice-cream



MENU6

Lunch

Blinis with caviar

Warm red prawns with basil oil

Lobster pasta

Pistachio ice cream with hazelnut crumble

Dinner

Watermelon gazpacho

Leafy salad with colorful tomatoes

Fish in salt crust with boiled vegetables

Banoffee



MENU7

Lunch

Niçoise salad

Shrimp tartare

Lamb chops with green herbs crust

Chocolate tart

Dinner

Grilled tallagani cheese with figs

Grilled octopus with capers chutney

Catch of the day fillet with tomato sauce

Vanilla curd with chamomile snow