M/Y Kassandra

menu

on board

by Thomas Kitsios



MENU1

LUNCH

Traditional Greek Salad

Caramelized "Fava" (split peas)

Mini Swordfish Souvlaki

"Moussaka"

(layers of eggplant slices, potatoes and a meat sauce,

topped with a thick béchamel sauce and cheese)

Panna Cotta

DINNER

Green Salad

Steamed Mussels

Bream Fillet with Greens

Crimson Cheesecake



MENU2

LUNCH

Constantinopolitan Salad

Potatoes in the Oven with Oregano

Grilled Vegetables

Octopus Stew from Skiathos Island with Mini Onions

Rolled Chicken

"Halvah" with Ice Cream

(Sweet sesame tahini paste)

DINNER

Mixed Salad with Extra Virgin Olive Oil

Vegetables Soufflé

Penne with 4 Cheese Variety

Chocolate Soufflé



MENU3

LUNCH

Panzanella Salad

Octopus with vinaigrette sauce

Fried atherina Fish

Chicken cooked in Parchment paper

Seabass cooked in Parchment paper

Panna Cotta

DINNER

Green Salad with extra virgin olive oil

Bruschetta with Mozzarella cheese

Grilled Chicken fillet

Grilled Vegetables

Tiramisu



MENU4

LUNCH

Cabbage Salad

Lentils Salad

Stuffed Calamari

Shrimps "Giouvetsi"

Chicken Risotto

"Halvah" with white chocolate

DINNER

Caesars salad

Vegetables tart

Spaghetti with olives sauce

Chocolate mousse



MENU5

LUNCH

"Dakos" Cretan Salad

Anchovy with vinegar sauce

Potato Salad

Sea bream Fillet with green and extra virgin olive oil

Beef fillets with lemon sauce

Brownies with white Chocolate

DINNER

Iceberg lettuce Salad with extra virgin olive oil

Stuffed Zhuccini

"Soutzoukakia" meatballs with saffron rise

Mint mousse with yogurt



MENU6

LUNCH

Traditional Greek Salad with extra virgin olive oil

Salad with black eyed beans

French fries

Chicken "Gyros"

Beed "Gyros"

Both serves with garlic and yogurt sauce "Tzatziki"

DINNER

Green Salad

Caprese with Bresaola

Ossobuco alla milanese with potato puree

Tiramisu


Bon Appétit