

M/Y Anasa

Menu

on board

by Stavros Siomos





MENU 1

LUNCH

1st Course

Sea bass tartare with chili, coriander, fennel and orange segments

2nd Course

Mixed greens salad with zucchini puree, crispy garlic, pine nuts and kalathaki Limnou cheese

3rd Course

Fresh shrimp orzo with light tomato basil sauce

DINNER

1st Course

Stuffed calamari with katiki Domokos cheese and basil pesto

2nd Course

Beef fillet with dauphinoise potatoes, leek, thyme and asparagus tips flavored with estragon

Dessert

Peach crumble with vanilla ice cream

*** Every afternoon we serve a selection of ice cream or fruit platter ***



MENU2

LUNCH

1st Course

Grilled octopus with tarama puree and "oxymeli" dressing

2nd Course

Rocket Salad with grilled artichokes parmesan flakes and white balsamic vinegar

3rd Course

Sea bream en papillote with warm potato salad, olive oil and lemon

DINNER

1st Course

Chargrilled baby potatoes with beurre noisette, onion puree and gruyere sauce

2nd Course

Saffron risotto with pan seared red mullet and gremolata

Dessert

Baked lemon cream with almond crumble and marinated strawberries

*** Every afternoon we serve a selection of ice cream or fruit platter ***



MENU3

LUNCH

1st Course

Tuna tartare with sesame oil, ginger, teriyaki and papadam

2nd Course

Quinoa salad with cherry tomatoes, avocado, fresh herbs

3rd Course

Risotto "gemista" with feta cheese foam

DINNER

1st Course

Carrot and Ginger soup with granola and Citrus foam

2nd Course

Aegean lobster linguini, bisque, basil and confit cherry tomatoes

Dessert

Ekmek Tsoureki with pistachio

*** Every afternoon we serve a selection of ice cream or fruit platter ***



MENU4

LUNCH

1st Course

Grilled calamari with fish roe sauce and potato chips

2nd Course

Panzanella salad with bread crumbs, basil mayo, parma ham and mozzarella

3rd Course

Traditional Greek moussaka in clay pot

DINNER

1st Course

Pan seared scallops with cauliflower puree, black truffle and crispy guanciale

2nd Course

Lamb chops with potato terrine, black garlic ketchup and demi-glace sauce

Dessert

Tiramisu

*** Every afternoon we serve a selection of ice cream or fruit platter ***



MENU5

LUNCH

1st Course

Vitello tonnato with rocket leaves capers and parmesan flakes

2nd Course

Beetroot salad with goat cheese, falafel and cumin oil

3rd Course

Spaghetti with miso sauce and chorizo pesto

DINNER

1st Course

Wild mushroom velouté with truffle foam and garlic croutons

2nd Course

Sautéed grouper fillet with prosciutto and zucchini trilogy

Dessert

Brownies with hazelnut, caramel sauce and vanilla ice cream

*** Every afternoon we serve a selection of ice cream or fruit platter ***



MENU6

LUNCH

1st Course

Roasted eggplant with garlic, red pepper coulis, chives and yogurt sauce

2nd Course

Greek salad with barley rusks and kalamata olives

3rd Course

Picanha tagliata with French fries and pancetta cream

DINNER

1st Course

Fava beans velouté with smoked eel tartare

2nd Course

Chicken breast, creamed corn with wheat, grilled lettuce and smoked paprika

Dessert

Revani with lemon cream and mastiha ice cream

*** Every afternoon we serve a selection of ice cream or fruit platter ***



MENU7

LUNCH

1st Course

Shrimps saganaki with feta cheese and dill

2nd Course

Pulse crops salad with cucumber, roasted peppers and baby spinach and xeres vinaigrette

3rd Course

Mini rigatoni with slow cooked octopus and xynotyro cheese

DINNER

1st Course

Beef tartare with truffle mayo and crispy potato

2nd Course

Homemade gnocchi with king crab, bisque and gremolata

Dessert

Strawberry cheesecake

*Bon
Appétit*

