

M/Y Sea Wolf

dinner

on board



by Haris Nakos



MENU 1

Lunch

Cheese Pie

Traditional Greek pie with
handmade pastry & a blend of Greek cheeses

Greek Salad

Tomato, cucumber, green peppers, onion,
olives, capers, fresh oregano, thyme & extra virgin olive oil

Pastitsio

Traditional Greek baked pasta with
slow-cooked minced meat in tomato sauce,
topped with béchamel and grated Greek cheese

Dinner

Scallops sautéed with coconut sauce

Green Salad

Mixed greens, fresh vegetables, croutons
& balsamic vinaigrette

Sautéed Dentex

with beurre blanc sauce & seasonal greens

Cheesecake

with biscuit crumble, cream cheese mousse & forest fruit jam



MENU2

Lunch

Fish Balls

Crispy fish croquettes with citrus zest, aromatic herbs, panko crust & sweet chili mayonnaise

Mediterranean Salad

Baby gem lettuce, onion, olives, capers, sweet corn, sun-dried tomatoes & citrus vinaigrette

Lobster Pasta

Lobster bisque sauce with colorful peppers, sweet garlic, pesto Genovese & fresh lobster meat

Dinner

Sea Bass Carpaccio with citrus-chili vinaigrette, radish & parsley oil

Spinach Salad

Baby spinach, crispy bacon, boiled egg, croutons & orange vinaigrette

Beef Fillet with mashed potatoes & red wine sauce

Chocolate mousse trilogy with almond crumble



MENU3

Lunch

Greek Dakos

Traditional Cretan barley rusk topped with grated tomato, feta cheese, olives, capers, olive oil & oregano

Greek Souvlaki

Grilled pork or chicken skewers served with pita bread, tomato, onion, French fries & tzatziki

Dinner

Octopus with Santorini fava purée
& crispy onion rings

King Crab Salad

with avocado, fresh onion, mango,
sweet chili mayonnaise, chives & coriander oil

Grilled Squid

with grilled vegetables & lemon olive oil dressing

Baklava

Traditional layered filo pastry with pistachios & syrup



MENU4

Lunch

Mussels in white wine sauce

Legume Salad
with orange segments, fresh mint, onion,
oregano & citrus vinaigrette

Grilled Sea Bass with lemon olive oil sauce

Dinner

Bruschetta with eggplant spread

Valerian Salad
with strawberry dressing, roasted hazelnuts
& goat cheese mousse

Lamb Chops
with demi-glace sauce, Jerusalem artichoke purée & baby carrots

Lemon cream
with chocolate crumble



MENU5

Lunch

Melon & Prosciutto

Burrata with colorful cherry tomatoes,
peach slices, olive oil & aromatic herbs

Freshly Baked Pizza Selection

Dinner

Gnocchi in parmesan sauce
with king oyster mushrooms

Baby Arugula Salad
with cherry tomatoes,
parmesan flakes & balsamic vinaigrette

Risotto with fish roe & sea bream fillet

Tiramisu



MENU6

Lunch

Batala Salad

Tomato slices, goat cheese, fresh onion, red onion, capers, olives, fresh oregano & extra virgin olive oil

Gemista

Traditional Greek oven-baked tomatoes & peppers stuffed with rice and seafood, served with potatoes

Dinner

Tuna Tartare with green apple consommé

Green Salad

with pear, nuts, blue cheese dressing & grape molasses

Rib Eye Steak with smashed potatoes & asparagus

Profiteroles



MENU7

Lunch

Potato Salad with sweet corn, cherry tomatoes, fresh onion, croutons, boiled eggs & mayonnaise

Mini Burgers, mini chicken hot dogs, coleslaw salad & club sandwiches

Grilled Grouper with lemon olive oil sauce

Dinner

Caramelle Pasta

Fresh stuffed pasta filled with white cheese mousse & citrus zest, served with tomato water, crayfish tartare & asparagus

Pandaisia Salad

Mixed greens with Greek cheese sauce, mixed nuts, balsamic cream & grated tomato

Red Mullet

with celery root purée and broccoli

Galaktoboureko

Traditional Greek custard pie with crispy filo pastry & syrup

A close-up photograph of a white ceramic bowl filled with a vibrant orange soup. The soup is garnished with a small, delicate yellow and purple flower and a sprinkle of golden-brown crumbs. The bowl is set on a white plate, and the background is softly blurred, showing hints of a glass and other tableware.

MENU8

Lunch

Bruschetta with taramasalata, lime zest & bottarga

Bruschetta with tomato tartare, fresh oregano,
olive oil, capers & anchovy

Quinoa Salad

with vegetables and balsamic dressing

Grilled Grouper with lemon olive oil sauce

Dinner

Tacos with pulled pork, avocado,

lime & sweet chili mayonnaise

Tacos with smoked beef, goat cheese mousse,

pickled cucumber & truffle mayonnaise

Black Turtle Bean Salad

with colorful peppers, sweet corn, onion,

baby gem lettuce, tortilla chips & yogurt dressing

Marinated Chicken with groats salad, vegetables & nuts

Crema Catalana

*Bon
Appétit*

