



M/Y TALILA

Breakfast Menu

YOGURT AND FRESH FRUIT

fresh yogurt topped with your choice with fresh fruit

FRESHLY BAKED PASTRY

Warm croissant, Pain au chocolat freshly baked on House

ASSORTMENT OF JAM

A selection of artisanal jam to pair with your Pastries

BREAKFAST CEREAL

Cornflakes, Oats, Selection of Organic mix dry nuts and fruit

PANCAKES/ CREPES

Homemade delicate crepes and pancakes

FRENCH TOAST

Thick-cut brioche bread, served with maple syrup, fresh berries,

HOT MENU

OMELET

Fluffy omelet with spinach and feta

SHAKSHUKA

North-African inspired dish served in spicy tomato sauce, with red peppers and onion

ENGLISH BREAKFAST

A hearty plate with bacon and beef sausages, beans with tomato sauce, hash brown, and eggs your choice (scramble, fried, or poached)

EGG BENEDICT

American common breakfast dish, served with english muffin, spinach and hollandaise sauce





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Canapè Menu

Bruschetta

Thin slice grill bread,served on topwith marinated tomato in origano,fresh basil,garlic and olive oil

Tuna Ceviche

Fresh raw tuna marinated in a citrus broth,topped with red onion,tomato and mango

ARANCINI WITH TRUFFEL AND PARMESAN

Risotto fried balls flavored with truffel and parmesan cheese,served with black garlic aioli emulsion

BEEF SLIDER

Mini beef burger serced on toasted buns with cheddar and caramelized onion

SALMON BLINI

Smoked salmon mixed with creme fraiche,red onion,chives served under with blini pancakes and topped on top with salmon eggs





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STARTER

BEEF TARTAR WITH MISO DRESSING, RICE GALETTE

Tender beef tartar marinated miso asian dressing and a crispy rice galette

BURNT CALIFLOWER PUREE WITH SCALLOPS AND GREEN APPLE

Brown butter califlower puree with seared scallops and topping with fresh green apple julienne

SUMMER SQUID SALAD

tender squid salad with fresh strawberries,pickled coriander seed and caviar

FRESH PURPLE ARTICHOKE SALAD

Raw purple artichokes with pecorino cheese,baked semidry cherry tomato and tossed with balsamic vinegar

VITELLO TONNATO

Slowed cook veal rump,tonnato salsa,demiglace,pickled red onion





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Main Courses

TRUFFEL RISOTTO

Creamy risotto with parmesan cheese, butter and finished with Fresh Truffel

CHICKEN ROULADE WITH CAROT CREAM SEASONAL VEGETABLES AND CHICKEN GLAZE

Roasted Chicken roulade with seasonal vegetables, creamy carot puree finish with a chicken glazed

PAN FRIED FISH OF THE DAY WITH SAUCE VIERGE AND ASPARAGUS

Fresh catch of the day with a sauce made from olives, cherry tomato, olive oil, garlic, parsley, basil and lemon juice, served with green asparagus

TAGLIOLINI PASTA WITH LANGOSTINE TARTAR BISQUE AND PINK PEPPER

Fresh homemade tagliolini pasta sautéed with langostine bisque finished with a langostine tartar on top and pink pepper

GRILLED LAMB RACK WITH SMOKED AUBERGINE CREAM CHIMICHURRI AND POTATO

Slow cooked and grilled lamb rack served under with a charcoal smoked aubergine cream, roasted baby potato and a sauce made of fresh, parsley, origano, red peppers, dry thyme, lemon skin, dry garlic and cumin

DUCK BREAST BURNT CALIFLOWER PUREE SEASONAL VEGETABLES AND ORANGE GLAZE

Sous vide and Pan fried duck breast served with a brown butter califlower creamed, seasonal vegetables and finished with an orange glaze made of duck bones, orange juice and disaronno liqueur





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Family style salads

CAPRESE SALAD

Fresh buffalo mozzarella, fresh tomato, origano and fresh basil, dressed with olive oil

FRESH CALIFLOWER CRAMBERRIES MINT AND CUMIN DRESSING

Fresh mandoline sliced califlower, dry cramberries and fresh mint, dressed with a cumin dressing made of cumin olive oil, sherry vinegar and salt

ROASTED CAROTS BEANS TAHINI CREAM MUSTARD VINAIGRETTE

Roasted carrot dressed with a mustard vinaigrette made of grain mustard, strawberry, olive oil and on the bottom a creamy beans tahini cream

ROASTED PUMPKING-RED ONION SALAD WITH ZATAR SPICED MIX AND MUHARRA

Roasted pumpking and red onion, served with zatar spiced mix made of sesame seed, sumak, smoked paprika, dry origano and dry fennel, on the bottom a Muharra cream made of roasted pepper, olive oil, walnuts and pomegrate melasse

FRESH PURPLE ARTICHOKE SALAD

Raw purple artichokes with pecorino cheese, baked semidry cherry tomato and tossed with balsamic vinegar

GREEK SALAD

A classic salad of tomato, cucumber, olives, red onion, and feta cheese, served with a tangy Greek vinaigrette





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Family Style Mains

TRUFFEL RISOTTO

Creamy risotto with parmesan cheese, butter and finished with Fresh Truffel

PAN FRIED FISH OF THE DAY WITH SAUCE VIERGE AND ASPARAGUS

Fresh catch of the day with a sauce made from olives, cherry tomato, olive oil, garlic, parsley, basil and lemon juice, served with green asparagus

ASSORTMENT OF ASIAN FUSION FAMILY PLATTERS

Tempura shrimps with chilli mayo, tuna and salmon sashimi served with wasabi, pickled ginger and soya sauce, salmon tataki, beef tartar served with truffel mayo and Parmesan chips

GRILLED LAMB RACK WITH SMOKED AUBERGINE CREAM CHIMICHURRI AND POTATO

Slow cooked and grilled lamb rack served under with a charcoal smoked aubergine cream, roasted baby potato and a sauce made of fresh, parsley, origano, red peppers, dry thyme, lemon skin, dry garlic and cumin

TROFIE PASTA WITH PESTO AND GREEN BEANS

Trofie pasta sauted with blanched green beans and dressed with homemade italian pesto made of pine nuts, fresh basil, garlic, parmesan cheese and olive oil

CLAMS PASTA WITH CHERRY TOMATO CONFIT AND BOTTARGA

Fresh clams cook in garlic and white wine served with cherry tomato confit, grated bottarga of Mugine fish egg roe

PAN-FRIED CHICKEN BREAST SERVED WITH LEMON BUTTER CAPERS SAUCE

Pan-fried chicken breast served with roasted seasonal vegetables and lemon butter capers sauce





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Dessert Menu

CREME BRULÉE

Rich cream based cook in bain marie to the oven to finalize with a layer of caramelized sugar

TIRAMISÙ

Ladyfingers Savoiardi biscuits soaked in espresso with Marsala liqueur, layered with a Mascarpone egg yolk fluffy cream, finished with a layer of cocoa powder

BASQUE BURNT CHEESECAKE WITH MIX BERRY COMPOTE

Baked cheesecake served with a homemade berry compote

CHOCOLATE FONDANT

Warm, gooey chocolate cake with the running liquid chocolate sauce in the center, served with cashew nut tuile and vanilla bean ice cream

CARAMELAIZED SOUS VIDE PINEAPPLE WITH COCONUT MASHMELLOW AND PASSION FRUIT CRÈME ANGLAIS

Fresh Pineapple cooked in sous vide with a Simple sugar syrup made of Anise and pink pepper finished burnt and slice in carpaccio style served with homemade coconut mashmellow and passion fruit crème anglaise

