

by Maria Kousidi

mer on board

Gia Sena





Welcome Onboard!

Finger Food – Fruits – Sweet Treats
(According to arrival time & weather prediction)

** Selection of breads & antipasti - deeps are served in every meal**



DAY 1

Lunch

"Stifado" Slow Cooked beef, sweet shallots, leeks

Grilled Talagani Cheese,
tomato chutney, pita bread

Katiki Salad & barley rusks

Panna Cotta with red fruit compote

Dinner

Fresh pasta al Nero di seppia with langoustines

Salicornia salad

Sea bream tiradito

Chocolate Macaron

A close-up, diagonal photograph of a grill with flames and food cooking. The image is positioned on the left side of the page, with the grill running from the bottom left towards the top right. Bright orange and yellow flames are visible, rising from the grill. On the grill, there are several pieces of food, including what appears to be a large piece of meat or a vegetable, and some smaller items. The background is dark and out of focus, with some bokeh light effects.

DAY2

Lunch

BBQ

Lamb chops - Chicken rids
Kebab - Handmade sausages

Selection of deeps
(tzatziki – eggplant salad- feta spread)

Grilled peppers / vegetable

Grilled Mastelo Cheese

Pita bread

Loukoumades with honey

Dinner

Calamari stuffed grilled & tartar sauce

Crispy potato salad with finocchio, peanuts & orange

Lemon pie



DAY 3

Lunch *Small Greek Bites* Tomato patties

Fry crunchy zucchini mint sauce

Eggplant with Graviera

Bougiourdi
(Spicy Baked Feta with Peppers & Tomato)

Kofte (Meatballs) with yogurt sauce,
pickled onion served on pita bread

Yogurt ice cream

Dinner
Scorpion Fish with Nioki, Kale & Broth
Warm Prawn tartar with capers & pistachio
Nebula Salad
Pavlova with Tonka Cream

DAY 4

Lunch

Lamb Shank with Roasted Baby potatoes
& Wild thyme sauce

Dakos Salad

Saganaki fried Cheese

Watermelon

Dinner

Red Mullet with Wild Greens & Lemon Sauce

Beef Ponzu Tataki

Mackerel Sashimi Salad

Kataifi Pistachio





DAY5

Lunch

"Gemista" stuffed tomatoes with
Basilic cream cheese

Grilled Haloumi

Grilled vegetable salad with pesto & nuts

Orange pie

Dinner

Lobster creamy soup

Lobster salad
with mango emulsion & chilly drops

Lobster Hobayaki
with summer truffles & asparagus

Rooibos Cream
with almond crumble & meringue



DAY 6

Lunch

Catch of the day assorted with wild greens,
steam summer fields vegetables & salt baked potatoes

Almyra Salad

Taramas (Fish Roe), Garlic deep & capers salad

Coffee flan

Dinner

Shrimp Linguine

Oysters with lemon

Tuna Mustard salad

Crad with chilly emulsion & orange

Caramel miso mousse



DAY7

Lunch

Slow cooked Goat with roasted vegetables

Burrata cherry tomatoes salad

Green leaves salad
with nuts, cherry vinegar & selection of fruits

Dinner

Fresh Crustaceans & Selfish by availability

Sea Urchin Salad

Seabass with parsnip, beurre blanc, barley

Lemon Curd
with lime crumble, apple gel & grilled peach



Notes

Our food is prepared the same day under the highest standard of cleaning.

We trying to using bio and as much higher quality products.

Please inform us about any allergy.

Menu can change up to availability of products or if can find anything better to serve or client choice.

Bon
Appétit

