



K2
SAMPLE MENU

MENU 1

LUNCH

Organic cherry tomatoes with capers and tsalafouti goat cheese

Red porgy carpaccio with wild pollen and lemon

Beef cheek stifado with mashed potatoes and herb oil

Armenovil with chocolate ganache and caramelized hazelnuts

DINNER

Avocado salad with iceberg lettuce, apple, toasted bread and lemon vinaigrette

Orzo pasta with shrimp, finocchio, basil and ouzo

Sautéed chicken thigh with trahanas and yogurt cream

Namelaka with strawberry preserve

MENU 2

LUNCH

Valerian salad with tahini dressing, carrots and hummus

Fish of the day “savóro” style with raisins and sherry vinegar sauce

Beef skirt steak with mushroom purée and black rice

Cheesecake

DINNER

Potato salad with mushroom purée, bacon and herb oil

Sea bass tartare with coriander, chili pepper and orange

Fish of the day with baby vegetables and lemon sauce

Banoffee pie

THE CHEF ON BOARD K2

GIORGOS TSOUTSIS

Giorgos is a passionate and creative chef with extensive experience in high-end restaurants, luxury hospitality, and fine dining across Greece, including Santorini, Athens, Crete, and Lefkada. He combines professionalism, organization, and attention to detail with a modern Mediterranean culinary style.

Having worked as Chef de Partie, Sous Chef, and Head Chef, he is experienced in kitchen management, menu preparation, food presentation, provisioning, and maintaining high hygiene standards. His luxury hospitality background has strengthened his ability to work under pressure while delivering high-quality, personalized dining experiences. Known for his calm personality, teamwork, and strong work ethic, Giorgos adapts easily to fast-paced environments.

His passion for gastronomy, fresh ingredients, and guest satisfaction makes him a valuable addition to any yacht or hospitality team.

