

M/Y Eva

Menu

on board

by Spiros Totosis





BREAKFAST

As your Chef, I am excited to offer an exquisite breakfast experience aboard the yacht. Our menu features a delightful selection of intercontinental breakfast choices, complemented by a variety of authentic Greek and Mediterranean additions. Whether you prefer classic favorites or are eager to explore new flavors, there is something to satisfy every palate.



MENU1

LUNCH

“Caprese Salad”

Sliced heirloom tomatoes, fresh mozzarella, basil & balsamic glaze.

“Santorinian Fava”

Santorinian fava beans mashed with caper & cherry tomatoes

“Grilled Sea Bass with Lemon Butter Sauce”

Grilled sea bass served with a lemon butter sauce, steamed vegetables & jasmine rice

“Lemon Ice cream with mint leaves”

DINNER

“Crab & Avocado Salad”

Lump crab meat with avocado, cherry tomatoes & citrus vinaigrette

“Pork Tenderloin with Carrot puree”

Pork Tenderloin with smoked carrot pure & butter sauce

“Banoffee”

Almond Crumble caramelized bananas & butterscotch sauce



MENU2

LUNCH

“Shrimp Ceviche”

Shrimp Ceviche with avocado pure & Tiger’s milk

“Beetroot Carpaccio”

Pickled onions & fresh micro greens

“Baby potatoes with garlic & thyme”

“Sea bass fillet with Jasmine Rice”

“Tiramisu”

Lady fingers & mascarpone cream

DINNER

“Grilled Asparagus with Parmesan”

Grilled asparagus with shaved Parmesan & balsamic drizzle

“Rib-eye Steak”

Served with confit cherry tomatoes & Peruvian mashed potatoes.

“Brownies”

Namelaka white chocolate & strawberries

MENU3

LUNCH

“Caesar Salad”

Mini romaine hearts with Caesar dressing & chicken fillet stripes

“Grilled Octopus”

Slowly cooked for 7 hours in red wine.

“Linguine alle Vongole”

Linguine with clams, garlic, white wine & parsley.

“Ice-cream”

DINNER

“Seabass Carpaccio”

Lemon zest, extra virgin olive oil, chili pepper flakes.

“Mushroom Risotto”

Variety of fresh mushrooms & truffle

“Millefeuille”

Vanilla pastry cream & lemon Namelaka



MENU4

LUNCH

“Greek Salad”

With Feta cheese & extra virgin olive oil

“Penne al Pesto”

Homemade pesto Cherry tomatoes & mozzarella

“Grilled Sea Bream”

Steamed vegetables & lemon-thyme sauce

“Loukoumades”

Greek Donuts with honey & walnuts

DINNER

“Grilled Shrimp Skewers”

With garlic butter & lemon

“Arugula Salad”

With melon strawberries & prosciutto, balsamic vinaigrette.

“Salmon fillet”

Served with grilled asparagus & celery root pure

“Lemon Tart”

Lemon cream





MENU5

LUNCH

“Dakos Salad”

Mixed color cherry tomatoes with anthyotyro cheese & extra virgin olive oil

“Chicken Stripes”

Breading with panko & served with three style mayo

“Buffalo burgers”

Premium Buffalo from Lake Kerkini served
with country style potatoes

“Panna cotta”

Served with cherry sweet spoon

DINNER

“Sea Bass Tartare”

Green Apple, Mango & Tiger’s Milk

“Orzotto”

With red sauce & fresh herbs

“Grouper Fillet”

Lemon & Caper sauce



MENU6

LUNCH

"Quinoa Salad with Grilled Halloumi"
Quinoa mixed with pomegranate, cucumber, mint,
& grilled Halloumi cheese

"Fried Calamari"
Wasabi Mayo

"Hummus"
Homemade hummus salad

"Chicken in the oven"
Free Range chicken with spices slowly cooked

DINNER

"Risotto"
Fresh asparagus & Parmesan

"Lamb Chops"
With grilled tomato & feta mouse

"Pavlova"
With red berries

MENU7

LUNCH

"Grilled Vegetables"

With Aegean Pistachio and Balsamic reduction

"Lobster Salad"

Lobster tails with mixed greens, avocado, citrus vinaigrette & caviar garnish.

"Risotto alla Milanese"

Parmigiano Reggiano & fresh parsley leaves

"Ice Cream"

DINNER

"Tuna Tartare"

Fresh tuna with soy sauce, avocado & sesame oil.

"Steamed Mussels"

Ouzo flavor & fresh herbs

"Filet Mignon with Truffle Mashed Potatoes"

Medium-rare filet mignon served with truffle-infused mashed potatoes & red wine reduction



Thank you for reviewing our menu.
As your Chef, I am dedicated to delivering
exceptional culinary experiences,
drawing inspiration from the vibrant flavors of the Mediterranean.
I look forward to delighting your palate during your time aboard.

Bon appétit!
Sincerely, Spiros Totosis Chef





Bon
Appétit

Sera