



Daily cruises menu options



MENU 1

Appetizers: Bruschetta with cream cheese and olive paste.

Charcuterie platter (meat and cheese).

First course: Beef carpaccio with rocket leaves and parmesan.

Salad: Green salad with cherry tomatoes, nuts, avocado and balsamic dressing.

Main course: Pork fillet with lemon or lamb chops or chicken breast fillet and baby potato.

Dessert: Greek yogurt with a sweet cherry preserve.

Euro 100 pp

MENU 2

Welcome: Bruschetta with guacamole.

Charcuterie platter (meat and cheese).

First course: Shrimp saganaki with feta cheese and ouzo.

Salad: Green salad with rocket, parmesan, cherry tomatoes and citrus fruits dressing.

Main course: Sea bream fillet or sea bass or salmon with boiled seasonal vegetables.

Dessert: Ice-cream sorbet lime.

Euro 120 pp



MENU 3

Welcome: Bruschetta with cream cheese with herbs and lime.

Cheese platter.

First course: Sauteed variety of mushrooms with pine, cherry tomatoes and balsamic cream.

Salad: Cretan dakos with feta cheese, tomato ,olives and critamo.

Main course: Traditional briam with seasonal vegetables.

Dessert: Cheesecake.

Euro 75 pp

MENU 4

Welcome: Bruschetta with eggplant salad.

First course: Sauteed variety of mushrooms with pine, cherry tomatoes and balsamic cream.

Salad: Potato salad with herbs, onion, olive oil and lemon.

Main course: Squifichta pasta with tomato sauce, olives and fresh oregano,

Dessert: Ice -cream sorbet lime.

Euro 70 pp



MENU 5

Welcome: Marinated olives with thyme, Charcuterie platter (meat and cheese).

First course: A trilogy of tzatziki, eggplant salad, spicy cheese served with bread.

Salad: Greek salad with feta cheese, tomato, onion, green pepper, caper, olives, cucumber and critamo.

Main course: Papoutsakia (eggplant with minced meat and bechamel).

Dessert: Greek yogurt with a sweet cherry preserve.

Euro 90 pp

Important notice: Menu preorder is required 48hrs before cruise

