





SAMPLE MENU

MEDITERRANEAN CUISINE
A TASTE OF THE AEGEAN

Breakfast

- Selection of eggs: omelette, scrambled, poached or boiled
- Selection of cold cuts and sliced cheeses, Greek yoghurt and honey
- Choice of cereals and selection of fruit juices
- Pancakes or waffles served with maple syrup, jams or chocolate spread
- Butter and chocolate croissant
- Selection of fresh fruits

Salads

- "Pareaki Salad" - green mix, Gorgonzola, fig, hazelnut, crispy prosciutto and white balsamic dressing
- "Greek Salad" - cherry tomatoes, cucumber, pickled onion, olives, caper, carob, Greek oregano and feta mousse
- "Quinoa Avocado" - baby rocket, baby spinach, avocado, quinoa, citrus dressing, ricotta and cucumber
- "Mimmo" - green mix, cherry tomatoes, orange fillet, honey and mustard dressing
- "Cretan Salad" - escarole, baby rocket, marinated dried figs, grilled apaki, sun-dried tomato, Xigalo of Sitia, carob rusk and carob vinaigrette

Appetizers

- Grilled octopus with chimichurri sauce
- Greek Santorini fava with octopus, caramelized onion and cherry tomatoes
- Raw burnt mackerel with jalapeño sauce
- Fish slices with citrus dressing, chili jam and lemon pudding
- Arancini ragù with black truffle, Parmesan cream and tomato sauce
- Seafood and tomato stew
- Tarama mousse with sourdough bread

Main Course

- Fish Bianco with potato wedges in lemon and garlic sauce
- Prawn orzo with local pasta, bisque sauce and cherry tomatoes
- Salmon steak with tabbouleh salad and vegetables
- Asparagus risotto with crab tartare and herbs
- Ossobuco Milanese served with homemade potato purée
- Veal cheeks with gnocchi cooked in Parmesan and rosemary sauce
- Pastitsada - bucatini with spiced braised rooster
- Pappardelle with slow-cooked ragù beef and mushrooms in black truffle sauce

Dessert

- Ice cream served with fresh berries
- Chocolate mousse
- Mille-feuille
- Galaktoboureko
- Baklava
- Tiramisu
- Lotus cheesecake
- Galatopita
- Crème brûlée

BON APPÉTIT!

MOTOR YACHT
PAREAKI II