

menu

on board

Capriⁱ



Sunny Deck Menu

* Starter *

Rizoto with saffran, sauted scallops and ouzo jelly

* Salad *

Ceasar's salad with pecorino flakes, sauted smoked bacon, croutons, baby corn and white quinoa

* Main Course *

Pork fillet with mashed potato, buttered carrots and Porto sauce

* Dessert *

Millefeuille with mastic cream, loukoumi and fig marmalade

Night at Port

* Starter *

Seedcrust fried feta with quince spoon dessert, rocket leaves and truffled honey

* Salad *

White cabbage with fennel, green apple, black quinoa fresh herbs and mayo with mustard and lemon

* Main Course *

Pan saute sea bream fillet, boiled broccoli, saffron potatoes, beetroot and vierge salsa

* Dessert *

Kadaifi roll with pistachio, white chocolate mousse and yogurt ice cream



Above the Sea Menu

* Starter *

Zucchini fried balls, sundried tomatoes and yogurt with lemon dip

* Salad *

Nicoise salad with smoked trout, snow peas, cheery tomatos boiled egg, marinated onion and grated botarga

* Main Course *

Red fish "Bourdeto" with black pasta, sweet paprika, chives and clams

* Dessert *

Cheesecake with forest fruits compote

Bistrot Menu

* Starter *

Pan seared foie gras, with grilled bread, plum-raisin puree, green leaves and caramelized onion

* Salad *

“Ntacos” whole wheat rusk, marinated tomatoes, olives, oregano, caper and feta cheese

* Main Course *

T-bone steak, french fries, grilled asparagus and pepper sauce

* Dessert *

Amaretto mousse, biscuits and espresso syrup



Meat Menu

* Starter *

Beef carpaccio, black garlic mayo, chopped chives, carrot chutney and baked cherry tomatoes

* Salad *

Mix green salad, radish, orange fillet, spring onion, croutons and honey-vinegar sauce

* Main Course *

Black angus rib eye, sautéed mushrooms, fried potatoes and café de paris sauce

* Dessert *

Galaktompoureko, with Grand Marnier chantilly



Sea Food Menu

* Starter *

Fava bean cream with sauted calamari, baked onion and chive oil

* Salad *

Crab salad, with lettuce, fresh herbs, chilli, celery, spring onion, mango, crispy rusk and mayo-lime -garlic sauce

* Main Course *

Sea grouper on the grill with buttered vegetables spaghetti, roast potato and white wine fish sauce with dill and lemon

* Dessert *

Tart with lemon curd, passion fruit ice cream and chantilly



Greek Menu

* Starter *

Stuffed vine leaves with pork minced meat and rice, dill pesto, egg-lemon sauce and yogurt cream

* Salad *

Greek salad with herb marinated feta, Kalamata olives, capers and vine pickled sprouts

* Main Course *

Roast goat stuffed with rosemary, mustard and graviera cheese, baked oven baby potatoes and white wine sauce with thyme

* Dessert *

Greek walnut pie, kaimaki ice cream and sour cherry dessert spoon

Italian Menu

* Starter *

Gnocchi with pancetta, rosemary and caramelized onions

* Salad *

Caprese with buffalo mozzarella marinated tomatoes, rocket-basil pesto olives pate and walnuts croquant

* Main Course *

Osso Buco Brasato, polenta with truffle oil, baked sweet potato and balsamic reduction

* Dessert *

"Tiramisu" .. coffee cake, mascarpone cream with marsala wine, espresso jelly and brandy soaked plums

Asian Menu

* Starter *

Duck breast saute with ponzu sauce, chilli, wasabi mayo, shiso cress and fried garlic

* Salad *

Salmon salad with lettuce, spring onion, fresh collander, mango, bell pepper, orange-lime fillet and Asian vinaigrete

* Main Course *

Adobo pork with basmati rice and steamed vegetables

* Dessert *

Caramelised apple with mango ice cream and ginger crumble



Mexican Menu

* Starter *

Tuna with aromatic chunky salsa,crispy tortillas and marinated fennel with fresh colliander

* Salad *

Roquet with olives,pickled onions,baby corn,red bell pepper and lime-mustard vinaigrete

* Main Course *

Jalapenos chicken fillet sous vide at 70C,with roast spring onion,basmati rice and yellow pepper sauce

* Dessert *

Coconut mousse,caramelized pineapple with tequila,biscuits "soil" and dulce de leche

Gluten Free Menu

* Starter *

Shrimps ceviche with yuzu sauce, fresh herbs, black garlic and sprouts

* Salad *

Marinated tomato salad, buffalo mozzarella with poppyseed, roquet leaves and olive-caper-onion tapenade

* Main Course *

Black Angus fillet, roasted baby carrots, scrambled eggs with mushrooms and Porto wine sauce

* Dessert *

Dark chocolate mousse with honey and cinammon, strawberry compote, topped with pine seeds croquant

Vegeterian Menu

* Starter *

Potato-carrot soup,sour cream with lime,parsley oil and aromatic croutons

* Salad *

Mix lettuce salad,with baked cherry tomatoes,thin crispy vegetables, soft boiled egg,pecorino flakes and balsamic vinaigrete

* Main Course *

Meatless Moussaka with summer vegetables accompanied with aromatic tomato sauce and black sesame fried feta

* Dessert *

Brownies with hazelnuts,yogurt-cream cheese and Madagascar vanilla ice cream



Vegan Menu

* Starter *

Greek "fasolada" puree, baked pleurotus mushrooms and herbed-beer zucchini loukouma

* Salad *

Baby spinach, with oven baked beetroots, dried figs, pasteli and sherry vinaigrette

* Main Course *

Eggplant "Imam" with onions and tomato sauce, roasted pine seeds and fried rocket

* Dessert *

Soya milk pannacotta, with limocello, fresh vanilla and raspberries compote

Diabetic Menu

* Starter *

Grilled Portobello, boiled green grass, cottage cheese and fresh herbs

* Salad *

Mix green salad, pickled cucumber, spring onion, red bell pepper and red vinegar-honey sauce

* Main Course *

Steamed sea bass fillet, broccoli with sesame seeds, beetroots and gremolata sauce

* Dessert *

Lavender marinated grilled peach with fat free maple flavoured yogurt and roast almonds



Bon appetit