

# Menu

M/Y MARTINA





# 1 day

## SALAD

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Mesclun salad with smoked eel, beetroot powder, radish and bacon vinaigrette.

## APPETIZER

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Sea bass tartare, fish roe mousse, spicy lemon dressing and Thesauri caviar.

## MAIN COURSE

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Crab spaghetti, tomato confit, chili, passion fruit and Greek fish roe.

## DESSERT

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Pavlova (meringue with yoghurt and red fruit sauce).





# day 2

## SALAD

Tomato salad with avocado, strawberries and tomato broth.

## APPETIZER

Grape leaves stuffed with seafood, sea lettuce, egg-lemon-ginger sauce.

## MAIN COURSE

Roasted sea bass, orzo pasta, lemon confit, truffle oil drops and dry fennel broth.

## DESSERT

Rice pudding with apricot compote and mastic foam.





# Day 3

## SALAD

Chickpea salad, Kalamata olives, herb-lemon oil, cumin and red pepper.

## APPETIZER

Poached eggs, greens, gruyere cheese and handmade Apaki from Crete.

## MAIN COURSE

Risotto with wild mushrooms, roasted king oyster, chives and basil oil.

## DESSERT

Brownies with caramelized hazelnuts and bitter chocolate cream.





# day 4

## **SALAD**

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Caprese salad with tomato, burrata cheese, basil and handmade bread.

## **APPETIZER**

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Radish ravioli filled with crab, passion fruit and acacia honey.

## **MAIN COURSE**

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Tri tip Wagyu stew, potato crème, caramelized onions and stew broth served with fresh truffles.

## **DESSERT**

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Orange pie with milk chocolate crème and Swiss meringue.





# 5 day

## SALAD

Baby spinach salad with feta cheese, dill, fresh onion and vinaigrette.

## APPETIZER

Soutzoukakia with beef tartare, fermented black garlic, tomato powder and two textures of potatoes (handmade chips and mayonnaise).

## MAIN COURSE

Pappardelle Bolognese with three kinds of minced meat and Arseniko cheese from Naxos.

## DESSERT

Cheese cake with passion fruit and red fruit sorbet.





# day 6

## SALAD

Athenian salad with grouper, baby vegetables, mayonnaise, olive oil, Greek fish roe.

## APPETIZER

Roasted octopus with panko bread crumbs, herbs and avocado mousse.

## MAIN COURSE

Cod fish with yellow fava beans, stamnagathi greens and lime sorbet.

## DESSERT

Millefeuille with white chocolate crème, cinnamon and caramelized hazelnuts.





# 7 day

## SALAD

Baby potato salad with Siglino from Mani, curry mayonnaise and fresh onion.

## APPETIZER

Gyros pork belly (cooked for 36 hours) with tomato, pickled onions and tzatziki fluid gel.

## MAIN COURSE

Roasted tuna, Greek ratatouille and fresh onion mayonnaise.

## DESSERT

Custard tart with crème anglaise made of mascarpone cheese.

