

men

on board

Aqua Libra 131



# Day 1

## Lunch

Greek salad with tomatoes, cucumber, onion and feta cheese

Homemade cheese-pie with feta, variety of Greek cheeses and sesame seeds

Sausage with tomato, pepper, onion and goat cheese

Beef fillet grilled with baby potatoes and rosemary gravy

Variety of seasonal fruits

## Dinner

Mixed green salad with seafood and lemon dill sauce

Oven baked potato with crispy bacon, cream cheese and fresh onion

Shrimps sauté with ouzo, tomatoes and feta cheese

Grilled marinated soy salmon with veggies and estragon sauce

“Mosaiko” Greek desert with bitter cocoa, biscuit, hot chocolate sauce and ice cream

## Day 2

### Lunch

Green salad with grilled chicken, corn, sesame seeds and pomegranate vinaigrette

Homemade spinach-pie with fresh herbs

Grilled cheese "halloumi" with lemon-mint oil

Rib-eye with buttered veggies and celery puree

Brownies with ice-cream

### Dinner

Soup with sweet potato, carrot and yoghurt

Asparagus grilled with prosciutto

Mediterranean bruschetta with tomatoes, cheese onion and herbs

Grilled buttered chicken with mashed potatoes and cheddar

Chocolate lava cake with crème fraiche and ice-cream

## Day 3

### Lunch

Green salad with shrimps, mushrooms, peppers, and orange-garlic sauce

Boiled octopus with cherry tomatoes and red wine

Grilled veggies with mint and smoked hot cheese

Grouper grilled with salad and rice in lemon-thyme sauce

“Baklavas” phyllo pastry with dried nuts and ice cream

### Dinner

Rocket salad with mushrooms, garlic, bacon crispy and grilled goat cheese

Meat balls with fresh herbs and yoghurt lime dip

Fava bean puree with crispy prosciutto and fresh onion

Pork tender loin grilled with mango-yoghurt sauce and saffron rice

Triple chocolate cheesecake



## Day 4

### Lunch

Salad with micro greens, tomato, fresh mozzarella and olive-basil sauce

Feta cheese marinated with ouzo, deep fried with lemon

Grilled mussels with rosemary, garlic, onion and lemon sauce

Shrimp spaghetti with lobster tails

Seasonal fruits with yoghurt

### Dinner

Mixed salad with mustard-ginger chicken and fresh orange dressing

Plater with prosciutto, melon and parmesan

Oven baked vegetables with tomato and soft cheese

Meat mixed grill with potatoes and basmati buttered rice

Variety of ice-creams



## Day 5

### Lunch

Juicy quinoa salad with broccoli, herbs and gruyere cheese

Salmon tartare with avocado and tortillas chips

Cold pasta with cream cheese, tomato and king crab

Medium orzo with dill, octopus, shrimps, mussel and fresh tomato

“Galaktobureko” phyllo pastry with semolina oven baked and ice cream

### Dinner

Sweet pumpkin soup with chives and crème fraise

Mixed salad with salmon and gruyere flakes in lemon dressing

Spring rolls with sweet and sour dip

Lamb fillet with fennel puree and sauté veggies in rosemary sauce

Walnut pie with hot chocolate glaze and ice-cream

## Day 6

### Lunch

Salad with king crab, corn in citrus balsamic dressing

Sea scallops with octopus and fava bean puree

Sauté shrimps with white wine and parsley and lemon

Sea bass with fennel puree and micro green salad

Mille feuille with orange-mastic sauce

### Dinner

Asparagus cream soup

Cold lentil salad with onion, tomato, feta cheese and herbs

Tortillas rolls with avocado and jamon

Linguine with tomato boiled meat

Oven baked desert with semolina and crispy chocolate



## Day 7

### Lunch

Salad with salmon, cucumber, dill, avocado and lime

Grilled mussels with dijon-dill sauce

Octopus stew with red wine, tomatoes and shallots

Tuna fillet grilled with carrot puree and veggies sauté

Fruit tart with ice-cream

### Dinner

Green bean salad with fresh potatoes, carrots and chorizo

Boiled veggies, oven baked with bacon and cheese

Beef tartare with baguette and avocado dressing

Lamb racks with sweet potato puree and red wine sauce

Seasonal fruits



*Bon appétit*

