

Sample MENU



Motor Yacht
GRANDE AMORE
Benetti 145' Vision



breakfast

- salty muffins with greek gruyere cheese & chives
- french toast with greek honey & fruits
- various omelettes
- eggs “sur le plat” with greek goat cheese & tomato coulis
- “strapatsada” eggs cooked with fresh, tomato sauce, onions & feta cheese
- variety of pies
- variety of cheese, cold cuts & sausages
- variety of breads & rusks

- pancakes with caramelized fruits
- “diples” fried crunchy dough with honey & walnuts
- variety of cakes
- variety of marmalades & greek honey
- super food granola with greek yogurt
- variety of cereals
- “pasteli” traditional bar with honey & nuts or sesame

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variety of coffees & teas
variety of fresh juices
variety of smoothies
variety of water infusions

salads

- salad with grilled calamari, snow peas & escarole
- green salad with shrimps & asian vinaigrette
- quinoa salad with smoked salmon & herbs
- black eyed peas, beetroots, turnip & grilled "manouri" cheese
- green salad with roquefort cheese, grapes & walnuts
- green salad with fried goat cheese, roasted pine seeds, raisins & chef's vinaigrette
- chef's greek salad, with tomatoes, cucumber, caper leaves & berries, "paximadi" (traditional rusk), greek oregano, "xinomyzithra" cheese & greek olive oil



starters & snacks

- shrimp dumplings with soy dip
- sea bass ceviche with mango & chili
- beef carpaccio
- grilled octopus with baby tomatoes confit & smoked mayonnaise
- shrimps "saganaki" with feta cheese foam & finocchio
- shrimp bruschettes with tarama & truffle oil
- salmon gravlax with carob sauce & orange peel
- fava beans puree with caramelized onions
- fava beans puree with calamari confit & parsley oil

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fish & seafood

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main courses

- sea bass fillet with tamarisk leaves & tangerine sauce
- cod fillet with carrot puree & vegetables
- octopus in red sauce with onion emulsion & watermelon pearls
- fresh local fish grilled with vegetables
- salmon teriyaki with jerusalem artichoke emulsion



meat

- beef fillet with “mavrodafni” wine sauce, celeriac puree & vegetables
- rib eye with carrot puree & king oyster mushrooms
- chicken breast fillet with sweet potato puree, black raisins, balsamic vinegar & thyme
- pork fillet with glazed vegetables & salsify cream
- pork belly with orange sauce & potato puree
- variety of meats & burgers barbeque on the beach

pasta & risotti

- “frutti di mare” risotto with bisque & lime peel
- mushroom risotto with truffle oil
- mushroom pappardelle with “naxos” gruyere cream
- shrimp spaghetti with finocchio
- lobster spaghetti
- pasta with clams & lemon sauce
- orzo with shrimps & cretan “staka” butter



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main courses



greek traditional

- “exohiko” lamp cooked in the oven in wax paper with fresh broad beans, potatoes, “kefalotyri” cheese, garlic, lemon & oregano
- “chef’s mousaka” with eggplants, minced veal meat, feta cheese & bechamel
- “chef’s lahanodolmades” minced meat, rice & herbs cooked in cabbage leaves
- “chef’s gemista” tomatoes, peppers, eggplants & zucchini stuffed with minced beef meat, roasted pine seeds, raisins & rice.

deserts

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- lemon cremeux with cinnamon biscuit & magadascare vanilla ice cream
- white chocolate namelaka with cocoa grumble & pistachio ice cream
- cheese cake with strawberry or forest fruit sauce
- lemon tarte with chocolate ganache or forest fruits
- chocolate tarte
- chocolate souffle with marengue in caramel sauce

