



Enjoy tonight's specially-curated offerings at Solarium Bistro

TO START

Hummus

a rich spread of ground chickpeas, tahini, garlic, lemon juice and extra virgin olive oil

Baba Ganoush

an eggplant-based dip with olive oil, lemon juice, tahini and seasonings

Msabbaha

similar to hummus with the addition of whole chickpeas, cumin and chopped parsley

Tahini

a creamy sauce made from toasted ground sesame seeds

Tabbouleh

a refreshing salad of finely chopped parsley, tomatoes, mint, onion and bulgur wheat

Arugula Salad

arugula, frisée, pistachios and mango tossed with a citrus vinaigrette

Watermelon Salad

seedless watermelon, feta cheese, mint leaves and Balsamic vinegar

Shrimp Ceviche*

lime-marinated shrimp, cucumber, avocado, radish, red onions, cilantro, serrano chilies

Crispy Calamari

breaded and fried squid rounds paired with creamy aioli

Falafel

seasoned ground chickpea dumplings fried until golden

Assorted Vegetables

breaded zucchini, grilled mushrooms and bell peppers

ENTRÉES

Roasted Atlantic Salmon*

sumac-marinated salmon fillet

Fillet of Snapper

simply grilled with lime, basil, cilantro and extra virgin olive oil

Half Roasted Chicken

lemon-pepper seasoning and fresh salsa verde

Lamb Tagine Duo*

apricot lamb shoulder tagine and a grilled lamb cutlet paired with a flavorful Mediterranean couscous

PREMIUM SELECTIONS

Whole Maine Lobster \$29.95†

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter

Filet Mignon* \$16.95†

roasted beef tenderloin with your choice of sauce: herb butter, green peppercorn, Béarnaise

TO FINISH

Baklava

layers of filo pastry and chopped nuts soaked in a lemon-honey syrup

Crema Catalana

vanilla custard with orange zest and a hint of cinnamon topped with caramelized sugar

Hazelnut Chocolate Cake

layered with praline cream, served with chocolate sauce and whipped cream

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

†An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.