





# MEDITERRANEAN NIGHT






## STARTERS

- Fried calamari and shrimp Italian-style**  
crispy vegetable medley
-  **Air-cured beef bresaola**  
mixed greens, gherkins, pickled pearl onions, salted ricotta flakes and rocket pesto
-  **Spanakopita**  
spinach and feta cheese pie, tzatziki yogurt dip
-  **Greek salad**  
tomato, cucumber, sweet pepper, red onion, Kalamata olives and feta cheese on a bed of fresh lettuce  
*Lemon, olive oil and oregano dressing*
- Bouillabaisse**  
Mediterranean fish soup with vegetables Marseilles-style
-  **Andalusian gazpacho**  
chilled soup of tomato, celery, sweet pepper, onion and cucumber with bread croutons

## MAIN COURSES

-  **Fresh Pasta Made on Board**
- Lasagne Bolognese**  
au gratin with beef sauce, béchamel and Parmigiano Reggiano
-  **Spanish seafood paella**  
saffron rice with calamari, mussels, shrimp, sweet peppers and peas
-  **Mediterranean-style mixed seafood grill**  
swordfish, cuttlefish and a king prawn in salmoriglio sauce made of extra virgin olive oil, garlic, parsley and oregano, with mixed greens and cherry tomatoes
- Roasted lamb shoulder Charmoula**  
Moroccan-style couscous with vegetables, raisins and almonds
- Veal ossobuco in gremolata sauce**  
shank slice with peas, lemon-scented potato purée, parsley salad
-  **Chickpea hummus and aubergine baba ghanoush**  
unleavened wholemeal bread

## DESSERTS




- Mediterranean cheese plate**  
Grana Padano, Brie and Manchego, quince marmalade in a shortcrust pastry tartlet, dried fruit and nuts
- Tiramisù**  
mascarpone cream cake, Marsala wine, espresso-sponge fingers
- Turkish baklava**  
layers of phyllo dough filled with assorted nuts and soaked in syrup
-  **Mint-flavoured pineapple salad**  
coconut flakes
- Ice cream and sorbet**  
please enquire with your server on our daily selection of ice cream and sorbets
-  **Ice cream**  
please enquire with your server on our daily selection
-  **Fresh fruit plate**

## FEATURED SELECTION

<b>Grilled lobster tails</b> roasted asparagus tips, straw potatoes and your choice of clarified herb butter or hollandaise sauce	€ 28
<b>T-bone steak*</b> 500 g / 1.1 lbs, roast potatoes, grilled cherry tomatoes, green beans	€ 22

15% restaurant gratuities automatically added to all purchases.

## ALWAYS AVAILABLE

-  **Gardener's minestrone soup**  
with fresh seasonal vegetables and extra virgin olive oil
-  **Pasta of the day**  
with basil tomato sauce
- Pasta of the day**  
with Bolognese sauce
- Steamed fish fillet of the day\***  
with extra virgin olive oil, lemon and parsley
- Grilled chicken breast**  
roast potatoes
-  **Side dishes**  
vegetables of the day, steamed vegetables

## BAKED JUST FOR YOU

**Fresh from the oven every day**  
Six-grain rolls topped with assorted seeds - Country white rolls - Oregano focaccia - Tomato grissini

## SOMMELIER RECOMMENDATIONS

<b>Sparkling Wine</b>		
Nicolas Feuillatte Brut, France	€ 14	€ 56
<b>White Wines</b>		
Sauvignon Blanc Indra Alto Adige DOC, Giran, Italy	€ 8	€ 40
Viognier Terre Siciliane DOC, Baglio di Grisi, Italy	€ 7	€ 32
Falanghina Campi Flegrei DOC, Cantine Farro, Italy	€ 7	€ 28
<b>Rosé Wine</b>		
Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria, Italy	€ 8	€ 30
<b>Red Wines</b>		
Pioциа Rosso di Toscana IGT, Fattoria San Fabiano, Italy	€ 10	€ 52
Dolcetto d'Alba DOC Vigna Bricco di Vergne, Batasiolo, Italy	€ 7.5	€ 40
Chianti DOCG, Zonin, Italy	€ 7.5	€ 30

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.  
15% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



Chef's Suggestion



Vegetarian



Vegan



No Sugar Added



Deliciously Healthy

\*MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.