

Lunch

Starters

Thin slices of smoked marlin*

tomato fillets, caper flowers, citrus fruit sauce



Andalusian salad

iceberg lettuce, sweet peppers, tomatoes, onions, Lima beans, sweetcorn
Blue cheese dressing

Cream of chickpea soup with olive oil and rosemary

roasted octopus

Main Courses



Linguine with basil pesto Genoa-style

green beans and potatoes

Cioppino

Italian fisherman's seafood stew with hake, shrimp, clams, calamari, mussels and sea scallops in a spicy tomato sauce

Grilled spring lamb chops*

green beans and bacon, grilled tomato, roasted rosemary potatoes



Pakora

vegetable fritters with onion chutney

MSC maxi burger*

double beef burger in a soft bun with cheddar, grilled bacon, sautéed mushrooms with garlic and parsley, served with chips

Honey-roasted ham and egg salad

on wholemeal baguette

Desserts

International cheese selection

with grapes and marmalade

Carrot cake

cheese cream frosting

Poire belle Hélène

vanilla ice cream, pear, chocolate sauce, whipped cream and toasted almonds

Ice cream and sorbet

please enquire with your server on our daily selection of ice cream and sorbets



Apple crumble pie

vanilla ice cream

Fresh fruit plate

Featured Selection

Grilled lobster tails

roasted asparagus tips, straw potatoes and your choice of clarified herb butter or hollandaise sauce

€ 28

T-bone steak*

500 g / 1.1 lbs, roast potatoes, grilled cherry tomatoes, green beans

€ 22

15% restaurant gratuities automatically added to all purchases.

Always Available

Cardini's Caesar salad

lettuce, grilled chicken breast, bread croutons, shaved Parmesan cheese



Pasta of the day

with basil tomato sauce

Baked Just for You

Fresh from the oven every day

Wholemeal bread rolls with crispy seeds - Grissini - Country white rolls

Sommelier Recommendations

Sparkling Wine

Prosecco DOC, Valdo, Italy



€ 8 € 32

White Wines

Côtes des Roses Chardonnay, Gérard Bertrand, France

€ 11 € 44

Viognier Terre Siciliane DOC, Baglio di Grisi, Italy

€ 8 € 32

Rosé Wine

Bardolino Chiaretto Classico DOC, Casetto, Italy

€ 7.5 € 30

Red Wines

Merlot Colli Orientali del Friuli DOC, Forchir, Italy

€ 10 € 40

Beaujolais Village AOC, George Dubœuf, France

€ 8 € 32

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.



Vegetarian



Vegan



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.