

Lunch

Starters

Baby shrimp and vegetable salpicón
lemon zest aioli

V Caprese salad
romaine lettuce heart, cherry tomatoes, black olives and mozzarella
Oregano, caper and anchovy sauce
Please enquire with your server on our vegetarian dressings

V Cannellini bean soup
with potatoes and Swiss chard

Main Courses

V Cauliflower gnocchi
saffron-flavoured potato cream

Pan-seared fillets of red mullet
crunchy julienne carrots and courgettes in basil emulsion, aubergine rice pilaf

Indian chicken curry
basmati rice and peas

V Black bean vegetable burrito
tofu sour cream, spicy sauce, plantain chips

BBQ maxi burger*
double beef burger in a soft bun with Bourbon BBQ sauce and Bermuda onion jam, chips

Roman sandwich
filled with porchetta and mayonnaise sauce, chips

Desserts

International cheese selection
with grapes and marmalade

Nutella cream mille-feuille
vanilla ice cream

Fantasy sundae
coffee ice cream, caramelised puffed rice, coffee sauce, whipped cream

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



Baked Just for You

Fresh from the oven every day

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

Sommelier Recommendations

Sparkling Wine

Cava Reserva Familia, Juvé y Camps, Spain

 € 11  € 44

White Wines

Vermentino Colli di Luni DOC, Lunae, Italy

€ 8 € 33

Greco di Tufo DOCG, Mastroberardino, Italy

€ 10 € 39

Rosé Wine

Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria, Italy

€ 8 € 30

Red Wines

Dolcetto d'Alba DOC Vigna Bricco di Vergne, Batasiolo, Italy

€ 10 € 40

Cabernet Sauvignon, 770 Miles, California

€ 10 € 40

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.