




PAXOS



Welcome to Paxos Greek Taverna!
Nestled in the Ionian Sea,
the island of Paxos is renowned
for its fresh vibrant cuisine
and warm welcoming spirit.

At Paxos on board,
we bring this essence to life
with an original menu featuring
fresh fish, traditionally prepared
main courses, and a variety
of mezes for you to mix
and share with the table.

Our dishes are crafted to evoke
the island's breezy charm,
inviting you to relax, share,
and celebrate authentic flavors.

Enjoy a true taste of Greece!

OUZO COCKTAILS

\$18

Anise & Cherry Splash

Ouzo, lime, cherry juice, Maraschino cherries

Greek Garden Fizz

*Ouzo, lime juice, thyme syrup, Angostura bitters,
cucumber, basil, soda water*

Greek Bloody Mary

*Ouzo, tomato juice, balsamic vinegar, olive oil,
celery salt, paprika, black pepper, cumin*

Raspberry Slush

Ouzo, raspberries, lemon juice, simple syrup

The Bold Greek Martini

Ouzo, orange and pineapple juice, vodka, lemon juice

NON-ALCOHOLIC

\$11

Soumada

Traditional almond milk and almond syrup, on ice

Greek Frappe Coffee

Frothed instant coffee, milk, sugar

Pomegranate Mojito

Pomegranate juice, lime, mint sugar, soda water

The Greek Lantern

Parsley, lime zest, sugar, lemon juice, soda water

Greek Sour Cherry "Sangria"

*Non-alcoholic wine, sour cherry juice,
orange juice, Maraschino cherries, orange*

Gather with family and friends for a three-course menu inspired by the sun-soaked flavors of Greece. Fresh pita, shareable mezes, expertly grilled seafood, and traditional dishes come together in a dining experience that's equal parts relaxed and refined—an island escape right at your table. Finish your experience with a dessert that transports you to the heart of the Ionian Sea.

Menu \$49

HOT PITA BREAD & DIPS

Tzatziki / homemade Tarama

MEZES

Select any four mezes to mix and share

Cold

The Greek Salad

Vine-ripened tomatoes, cucumbers, olives, onions, peppers, barrel-aged feta, and extra virgin olive oil

Hummus

Large capers & mixed olives

Melitzanosalata

Smoky eggplant caviar, fresh pita

Grilled Vegetables

Peppers, carrots, seasonal vegetables, yogurt mint sauce, Mastelo cheese

Orange Salad

Baby arugula, ruby grapefruit, avocado, pomegranate seeds, acacia honey drizzle

Watermelon & Barrel-Aged Feta Cheese Salad

Crunchy Persian cucumber, shallots, mint spears, extra virgin olive oil

Hot

Moussaka

Baked eggplant, minced beef and lamb, tomato, béchamel

Tiganita Thalassina

Lightly fried calamari, shrimp, and whitefish

Falafel

Yogurt sauce

Fried Feta Rolls

Crisp phyllo, acacia honey

Kolokithokeftedes

Zucchini fritters, herbed Greek yogurt

Grilled Octopus

Potato stew, smoked Paprika

Avgolemono

Creamy lemon chicken broth with egg and orzo

Two sides included.
\$20 supplement for any extra dish from Entrées section.

ENTRÉES

All of our entrées are served with "Gigantes" beans from Prespes & roasted lemon potatoes.

The Sea*

Check out our vast selection of fresh fish and seafood on ice to handpick your favorite catch, cooked to perfection.

A limited selection of our premium offering is available for a small supplement based on selection and weight. Perfectly portioned for individual enjoyment or sharing.

The Land

Grilled Lamb Chops*

Served with tzatziki

Giaourtlou Kebab

Grilled pita bread, lamb & beef kebabs, tzatziki

Kota Riganati

Roasted chicken thighs marinated with Greek yogurt, lemon, garlic, herbs

Lamb Kleftiko

Parchment-wrapped baked lamb shank, potatoes, tomatoes, onions, Kefalotyri cheese

Sauces

Ladolemono (Greek olive oil, lemon)

Salmoriglio (Italian herbs and garlic)

Creamy Smoked Paprika

Saltsa Tomata (Greek tomato sauce)

Fresh Herbs & Tzatziki



DESSERTS

Karidipita

Spiced walnut cake, vanilla ice cream

Portokalopita

Zesty phyllo cake, orange drizzle

Baklava

Greek yogurt, honey, pistachio

Fresh Fruit

Seasonal selection

DESSERT WINES



Parparoussis, Moschato

\$12 | \$88

Patras-Greece

Gerovassilion, Late Harvest Malagousia

\$12 | \$88

Epanomi-Greece

Parparoussis, Mavrodaphne

\$12 | \$88

Patras-Greece

Biblia Chora, Sole Semillon-Traminer

\$11 | \$80

Kavala-Greece

Hatzidakis, Nyxtepi

\$11 | \$80

Santorini-Greece

*If you have any allergy or sensitivity to specific foods,
please notify our staff before ordering.*

**Public health advisory: consuming raw or undercooked meats
(poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.*

*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.*

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.*

*Guests under legal drinking age respective of the country
are not permitted to purchase or consume alcohol.*

*18% Beverage gratuities automatically added to all Guests
without a beverage package and to items excluded from respective package.
Your check may reflect applicable VAT for certain ports or itineraries.*

