



LA PESCADERIA

FISH MARKET

*Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard*

Pita Bread & Dips

Tzatziki & tarama

Cold Mezes

Greek Salad

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

Romaine Salad

Dill, spring onions, grilled Manouri cheese, dressing

Hummus

Chickpeas, tahina, garlic, lemon juice, and extra virgin olive oil

Large Capers

Melitzanosalata

Smoked aubergine, garlic, parsley, red onions,
lemon juice and extra virgin olive oil

Peppers

Red, yellow and green peppers, grilled with extra virgin olive oil
and 25 year aged balsamic vinegar

Grilled Vegetables

Mint yogurt and Mastelo cheese

Carrots

Preserved organic lemon, cumin, extra virgin olive oil

Fresh Orange Salad

White onion, pomegranate, mint, extra virgin olive oil

Mixed Olives

Karpouzi Salad

Watermelon, feta cheese, fresh mint

Hot Mezes

Moussaka

Lightly fried aubergine, minced beef and lamb,
baked tomato and béchamel

Fritto Misto (anchovies/ shrimps/ squids)

Lightly fried, with parsley and lemon

Falafel

Fried Feta Stick Rolls

Grilled Octopus

Potato stew, paprika

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.

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.

Fish counter*

*Choose your fish simply grilled and served with “Gigantes” beans
from Prespes & Greek lemon potato | Price per 100 g*

Carabineros ➤

Blue Brittany Lobster ➤

Langoustine ➤

Tuscan Wild King Prawns € 8/pc ➤

Spiny Lobster ➤

John Dory ➤

Grouper

Turbot

Faroe Island Salmon

Dover Sole

Organic Sardinian Sea Bream

Organic Sardinian Sea Bass

Swordfish

Tuna

Monkfish

Red Porgy

Red Mullet

Pandora

Calamari

Mackerel

Sardines

Baby Hake

Scallop in Shell ➤

Sauces

*Ladolemono, Salmoriglio, Smoked almond and De La Vera pepper,
Pepper, Fresh herbs, Fresh tomato*

If you don't like fish...

Grilled Lamb Chops with Tzatziki

Moussaka

Guests who purchased the “Dinner & Bubbles” package can choose 3 mezes per person,
1 portion of any fish specifically tagged in our ice tank, except for those marked with ➤, and 1 dessert.
You may replace the portion of the fish dish included in the package with a dish marked with ➤ for 50% of the listed price.
Any additional item will be charged at full price.

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Desserts

Karidopita & Vanilla Ice Cream

Cheesecake

Seasonal Fresh Fruit

Baklava

Greek Yogurt, Honey, Pistachio Dessert

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