



TOUCH ADRIATIC

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SAMPLE MENU

APNA ~ SABA YACHT



Chef Ilyas has 27 years of cooking experience, including 14 years on yachts. He is energetic and positive, loving the excitement of a busy kitchen and taking great joy in seeing people enjoy his food. Ilyas has worked on private and charter yachts, as well as in hotels and restaurants. He speaks Russian, Turkish, and English. A natural leader and team player, with his extensive experience and positive attitude, Chef Ilyas will ensure his guests have a wonderful culinary experience on board APNA.

Chef **ILYAS CAKIR**

Nationality Turkish

BREAKFAST OPTIONS

Breakfast Options
Fruit (berries, melon)
Fresh selection of jams/marmalade
Special selection of cheese
Three kinds of olives
Tomato, Cucumber
Selection of cereals
Eggs
Fresh homemade bread, pastries
Yogurt
Sausages, ham, bacon,
Orange juice, watermelon juice, peach juice,
apricot juice, apple juice, pineapple juice, etc.
Tea selection, coffee selection
Pancakes, waffles

DAY 1

LUNCH

Octopus carpaccio
Homemade pasta with lobster - Dalmatian style

DESSERT

Pavlova cake

DINNER

Langoustine (scampi) tartar with strawberries
Seabass in papillote

DESSERT

Pears cooked in Merlot wine

DAY 2

LUNCH

Anchovies in lemon
Cuttlefish black risotto

DESSERT

Lemon tart with French meringue

DINNER

Beef carpaccio with homemade sour pickled vegetables
Grilled beefsteak with smoked cauliflower mousse & glazed carrots

DESSERT

Chocolate cheesecake

DAY 3

LUNCH

Italian caprese salad
Rosted squids stuffed with prosciutto and scampi & aromatic potatoes

DESSERT

Limoncello cake

DINNER

Scallop gratin with pine nuts
Homemade gnocchi with black truffle

DESSERT

Strawberries in a cup

DAY 4

LUNCH

Smoked Yellowfin tuna prosciutto
Turbot fish in oven with vegetables & dalmatian herbs

DESSERT

Sacher cake

DINNER

Homemade focaccia with red onions
Smoked sardines' marmalade
Octopus, squid, cuttlefish stew with aromatic polenta

DESSERT

Strawberry tiramisu

DAY 5

LUNCH

Squid salad
Sous vide slow cooked octopus with rosemary

DESSERT

Pistachio lava cake with vanilla ice cream

DINNER

Beef tartar
Traditional roasted lamb with vegetables (peka)

DESSERT

Forest fruits cheesecake

DAY 6

LUNCH

Tomatoes tart
"Pašticada" (Dalmatian traditional beef dish) with homemade gnocchi

DESSERT

Panna cotta with beetroot powder

DINNER

Scampi tartar
Dentex fish with swiss chard
Rosted fennel

DESSERT

Dubrovačka rožata (traditional cake from Dubrovnik)

DAY 7

LUNCH

Tuna tartar with toasted homemade olive bread
Homemade ravioli stuffed with Seabass in wild asparagus & shrimps sauce

DESSERT

Crepes suzette

DINNER

Seabass ceviche
Scorpion fish with swiss chard & ratatouille chef style

DESSERT

Limon sorbetto

HAPPY TIME

Selection of special cheeses, olives, wafers

Selection of chips

Selection of nuts

Selection of sea foods

Note: (every day is similar)

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We invite you to discover fascinating Croatia with us!