

*Flavours, aromas, textures, cooking, presentation... for onboard enjoyment of our Mediterranean cuisine, simple and based on the highest-quality local ingredients.*

*Sylvana, our chef, makes daily suggestions to our clients to present them with the selected menu. By way of example are the following suggestions*

*Appetisers*

*Battered prawns with romesco sauce*

*Razor clams with peanut coconut sauce*

*Foie gras with caramelized apple*

*Prawn ravioli with wild mushrooms and light poultry stock*

*5 J. Joselito Jamón*

*Goats cheese puffs, 3 flavours: truffle - black olive - paprika*

*Seared foie gras on a bed of wild mushrooms and Pedro Jimenez  
reduction*

*Assorted cured meats*

*Duck breast canapé*

*Steamed clams*

*Mini Tournedos Rossini*

*Iranian caviar blinis*

*Vitello tonnato*

## *Starters*

*Grilled baby beans with strawberry mayonnaise and scent of truffle*

*Peach salad with foie gras mi-cuit and parmesan crisps*

*Truffle risotto with cepes*

*Mixed salad*

*Two-tone cold melon soup and shavings of jamón ibérico*

*Cold watermelon and tomato soup scented with fresh basil*

*Tataki with sesame and soy sauce*

## *Mains*

*Oven-baked wild sea bass with potatoes and caramelised onions and  
scent of oregano*

*Supreme of wild sea bass with clams*

*Roasted goat shoulder with caramelised onions, pine nuts and prunes*

*Rice with lobster*

LEX  
- MAIORA 24S -  
www.lexyacht.com

*Lobster stew*

*Shellfish fideuà*

*Grilled / steamed fish and shellfish of the day*

*Grilled beef sirloin with steamed vegetables garnish*

### *Desserts*

*Crema catalana foam with tamarind ice cream*

*Peach syrup with ice cream soup*

*Custard mousse and mandarin sorbet*

*Wild fruit tartlet with crema catalana*

*Cinnamon-infused fruit salad*

*Banana purée with Torta del Casar*

*Pear in wine with flavour of watermelon preserve*

*Pastries*

*Ice creams*

*Select wines, coffees, teas, petit fours*