



MAREAS
Mediterranean



STARTERS

Grilled vegetables with goat cheese on a sheet of filo pastry

Warm octopus & endives salad with mild paprika aioli

Leek cream soup with hint of vanilla, sea emulsion and flambéed Caribbean prawn

Garlic shrimps with almond sauce and saucy rice

Seafood cream soup with two different fish

MAIN DISHES



Salmon in rosemary & cider broth with vegetables en papillote and light cream of potato & green chili pepper

Griddled shrimps with wild rice and romesco cream sauce

Grouper fillet on spicy tomato, giant squid and black gold rice noodles

Free range chicken skewer with yogurt - cucumber sauce and couscous

Beef medallions foie gras with Carmenere wine reduction and roasted apple

DESSERTS

Fruit & crème brûlée puff pastry

Strawberry Pavlova

Fruit cocktail

Country cheesecake with guava and mint sauce

Chocolate truffles with ice cream and coffee whip

Creamy rice pudding with caramel and peppered pineapple

White chocolate mousse with crunchy sweet potato and honey- Sambuca dressing