



MENU

SAILOR JELLY



SEABARIT ◦ LX

The greatness of simplicity



BREAKFAST - BRUNCH

COLD DISHES

Sourdough Bread ▪ Butter

Assorted Marmalades ▪ Honey

Charcuterie Board

featuring cold cuts

Handcrafted Granola Jars

with Yogurt, fresh fruits and Honey

Assorted Cereals served with Milk or Yogurt

Fruits Plateau



BREAKFAST – BRUNCH

HOT DISHES

EGGS & BACON

Sourdough Bread ▪ Cheese ▪ Fried eggs ▪ Crispy Bacon ▪ Tomato

FRENCH OMELETTE

Gruyère ▪ Feta ▪ Yogurt

AVOCADO TOAST

Sourdough ▪ Avocado ▪ Egg

SALMON GUACAMOLE

Eggs ▪ Salmon ▪ Guacamole on Sourdough Bread



SCRAMBLED EGGS

Scrambled Eggs: Plain or paired with Arugula, Salmon

KOULOURI EGG NEST

Stuffed with cream cheese • Siglino flakes

FLORENTINE EGGS

Sautéed Spinach with spring onions and Herbs

KAGIANA

Traditional eggs braised in shredded tomatoes with feta topping

CYCLADIC TIGANITES

Ancient pancakes adorned with savory or sweet accents



DAY 1

LUNCH

Aegean Sourdough

Burnt Feta ▪ Tomato Confit ▪ Olives Powder ▪ Sourdough

Greens ▪ Vinaigrette

Muffin Moussakas

Grilled Aubergine ▪ Beef Ragu ▪ Bechamel



DINNER

Sea Bass Ceviche

Spinach Salad ▪ Phyllo ▪ Feta

Fish Pouch, Zucchini, Carrot



DAY 2

LUNCH

Fish Carpaccio with Trout Raw
Cherry Tomatoes • Anthotyro • Capers
Grilled or Braised Octopus
Fava with Caramelized Onions



DINNER

Giouvarlakia Dumplings
Beetroot • Orange • Goat Cheese
“Lemonato” Chicken Tagliata • Potato Purée



DAY 3

LUNCH

Flatbread "Marathopita"

Arugula • Greens • Tinos Myzithra

The Lamb



DINNER

Shrimp Carpaccio • Tarama & Bottarga

Cherry Tomatoes • Carob • Olives

Shrimp Risotto



DAY 4

LUNCH

Boatmade Tzatsiki & Tyrokafteri • Pitta
Tomato • Cucumber • Pepper • Feta
Handmade Crispy Pork Gyros



DINNER

Handmade Marinated Anchovies Bruschetta
Zucchini • Cucumber • Manouri
Grilled Calamari • Chorizo



DAY 5

LUNCH

Married Sardines with tomato onion herbs

Black Eyed Peas ▪ Trout ▪ Fennel

Red Mullet & Seskoula



DINNER

Roasted Cherry Tomatoes ▪ Yogurt ▪ Pittakia

Spinach ▪ Pear ▪ Nuts

Beef Giouvetsi Kritharoto



DAY 6

LUNCH

Cycladic Ladenia of Kimolos

The oldest Pinsa with Tomato and Onion

Burrata

The Elegant Napolitana

Pasta infused with tomato & basil



DINNER

Cretan Apaki Guacamole Taco

Arugula • Naxos Gruyère • Sundried Tomato

Rib Eye Tagliata



DAY 7

LUNCH

Handmade Phyllo Feta Pie • Honey

Cretan Dakos

Gemista:

Stuffed tomatoes and peppers with rice and herbs



DINNER

Monkfish Soup • Caviar Crostini

Boiled and Grilled Veggies

Grilled Fresh Fish



DESSERTS

- LEMON MOUSSE SERVED WITH RED FRUITS
- KANTAIFI SERVED WITH YOGURT AND FIGS
- TIRAMISU
- MPAKLAVAS
- KARYDOPITA
- VARIETY OF ICE CREAM





*This document serves as a preliminary
depiction of the Seabarit LX menu.*

*Your personalized menu will be meticulously
tailored to your individual preferences,
expertly harmonizing with the freshest Aegean
ingredients procured at each destination
along your bespoke sailing itinerary.*

THANK YOU!

