

KOSHER
SAILING

SAMPLE
MENU

CHEF EITAN HOFMAN



BREAKFAST

EVERY MORNING:

Freshly baked bread, eggs to order, cheese plate, smoked/cured fish, fresh fruit, vegetable salad, yogurt and homemade granola, butter and jam, soft Italian cheese, cured Italian olives.

CHANGING EACH MORNING:

Shakshuka "siciliana"

Green shakshuka

Eggs benedict

Norwegian croque madame (with smoked salmon)

DESSERTS:

Sweet yeast pastries

French toast

Pancakes



LUNCH

SALADS:

"Caprese" - Tomato, basil and fresh mozzarella

Rucola - Mustard leaves and parmigiano reggiano

Panzanella - Tomato, toasted bread, capers, black olives, oregano, fresh mozzarella.

Zucchini crudo - Fresh raw zucchini with ricotta salad

Fagioli - Speckled bean salad

Penne bolognese - Pasta with Romero ragu

MAINS

Pizza al forno - Homemade pizza

Spaghetti al pomodoro - Pasta with tomato sauce

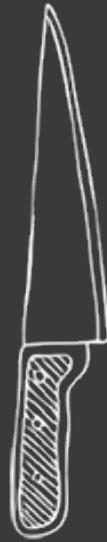
Catch of the day - Fish fillets in lemon butter on asparagus

Linguine al olio - Pasta with olive oil and garlic

Rotolo di carciofi - Pasta with artichoke and herbs

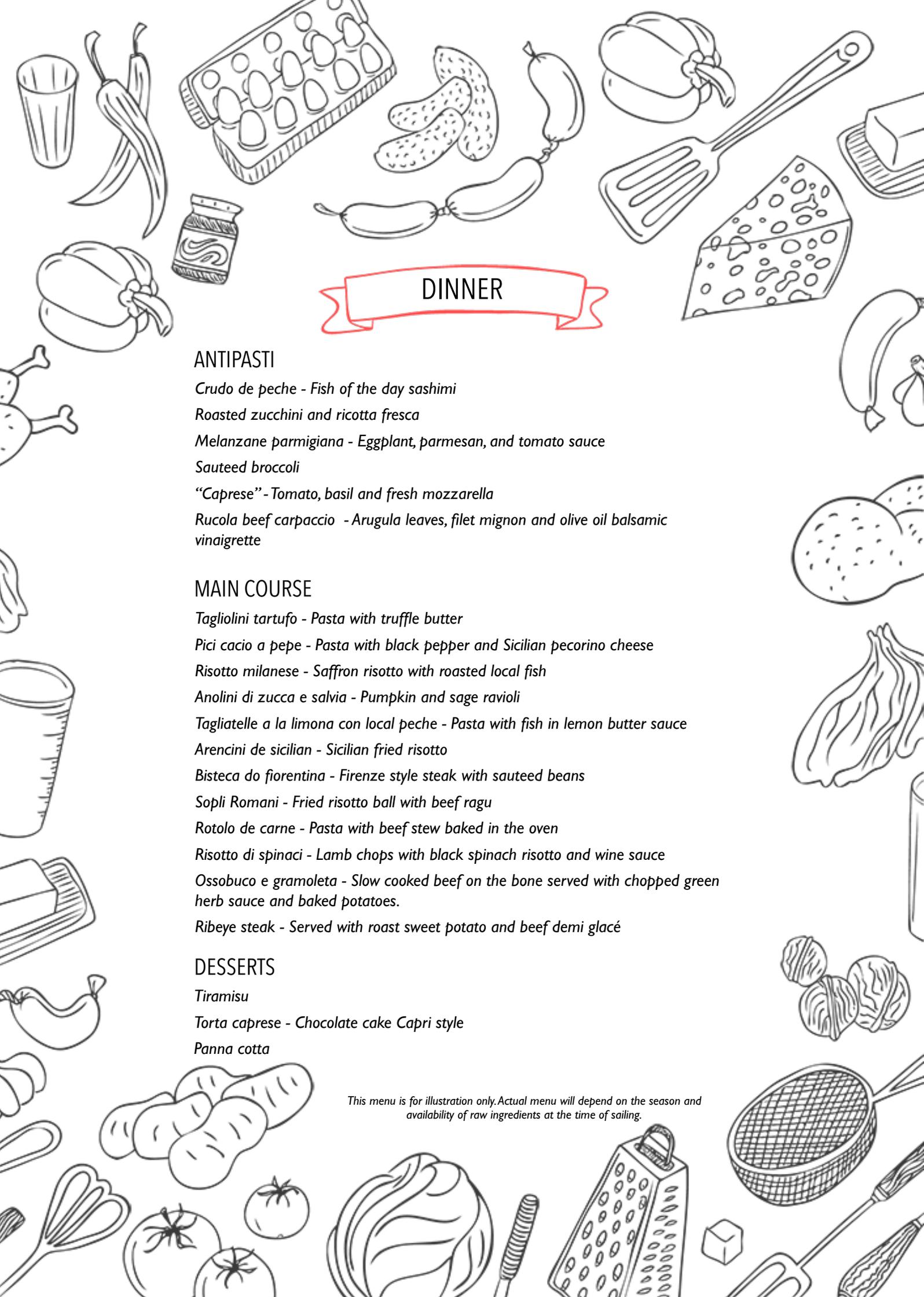
Pasta primavera - Pasta and seasonal vegetables

Fish fillets in herbs on roasted zucchini



This menu is for illustration only. Actual menu will depend on the season and availability of raw ingredients at the time of sailing.





DINNER

ANTIPASTI

Crudo de peche - Fish of the day sashimi

Roasted zucchini and ricotta fresca

Melanzane parmigiana - Eggplant, parmesan, and tomato sauce

Sauteed broccoli

“Caprese” - Tomato, basil and fresh mozzarella

Rucola beef carpaccio - Arugula leaves, filet mignon and olive oil balsamic vinaigrette

MAIN COURSE

Tagliolini tartufo - Pasta with truffle butter

Pici cacio a pepe - Pasta with black pepper and Sicilian pecorino cheese

Risotto milanese - Saffron risotto with roasted local fish

Anolini di zucca e salvia - Pumpkin and sage ravioli

Tagliatelle a la limona con local peche - Pasta with fish in lemon butter sauce

Arencini de sicilian - Sicilian fried risotto

Bisteca do fiorentina - Firenze style steak with sauteed beans

Sopli Romani - Fried risotto ball with beef ragu

Rotolo de carne - Pasta with beef stew baked in the oven

Risotto di spinaci - Lamb chops with black spinach risotto and wine sauce

Ossobuco e gramoleta - Slow cooked beef on the bone served with chopped green herb sauce and baked potatoes.

Ribeye steak - Served with roast sweet potato and beef demi glacé

DESSERTS

Tiramisu

Torta caprese - Chocolate cake Capri style

Panna cotta

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