



FOOD SAMPLE MENU

BREAKFAST

Buffet style breakfast, spread of fresh products from local market. Baked oatmeal with bananas, French toast with wild fruits, Fried brown rice with eggs and avocado, Fried bread with eggs and curd, Citrus fruit salad.

APFTI7FR9

Bruschetta w. fresh tomatoes. Farmers Cheese and Basil Dalmatian smoked ham (prosciutto) w. several types of Goat Cheese and Olives / Grilled Aubergine w. tomato sals. / Marinated anchovies w. rocket salad and tomato concasse / Grilled baguette slices w. domestic fresh cheese and fig jam.

STARTERS

Creamy tomato basil soup w. Grana Padano / Mussels w. white wine, garlic and parsley / Grilled schrimps w. garlic and lime / Risotto w. black squid ink and rosted cherry tomatoes / Baked and salted sardinas w. thyme and citrus / Octopuss salad w. capres, tomato and fennel / Grilled garlic, rosemary polenta w. spinach and brie

MAIN COURS

Grilled seabass w. sauted vegetables and beuerre blanc sauce / Fish of the day on grill w. swiss chard and potatoes / Dalmatian lamb in oven w. potatoes and rosemary / Rib-eye steak w. local beet salad and goat cheese / Marinated whole grilled chicken and aragulla salad w. grilled peaches and goat cheese / Beef tenderloin w. red wine, balsamic reduction and mushrooms / Prok tenderloin w. honey Dijon glazed and culiflower puree.

DESERTS

Carob cake w. apples// Marinated strawberries w. fresh mint and whipped cream / Lemon curd in glass w. berry fruit,

On the crewed yacht, regardless of the size, the food is one thing that a charter guest or an owner will always remember. Food plays an incredibly important role and is one of the key factors on board. Exploring one country is closely connected with experiencing the food & wine. AHALYA is equipped with state of art kitchen appliance allowing chef Marko to create mouth watering dishes. Using fresh, seasonal ingredients, chef Marko ensures that all the dishes are reverent to the Mediterranean, in which yacht is cruising. Wine selection is adjusted to the guests preferences and paired to fit the dining experience aboard AHAYLA.

