

ANTHEYA III

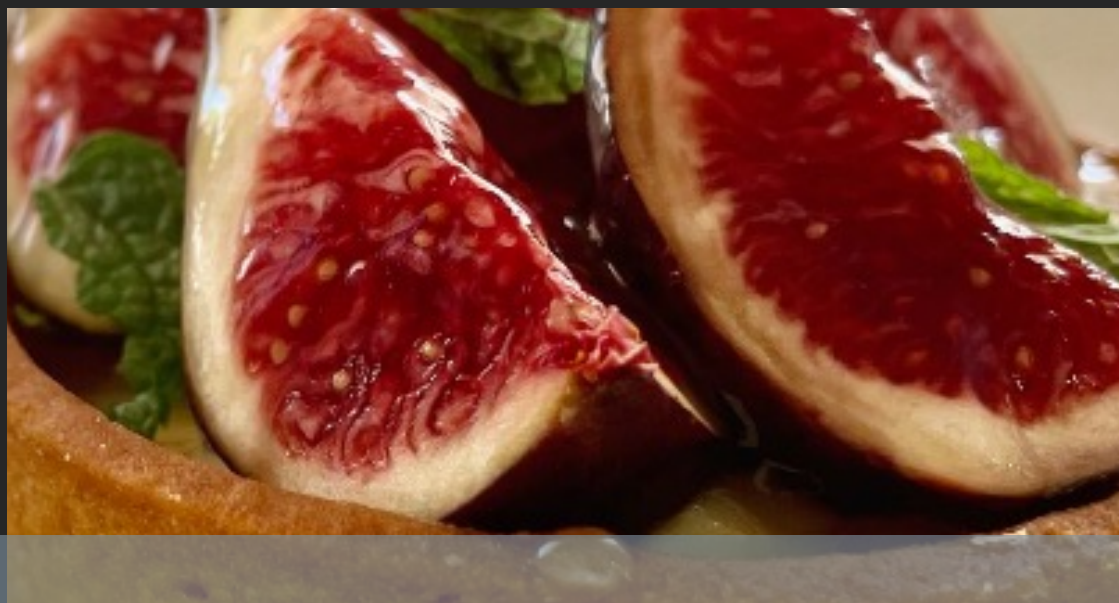
2025

Sample Menu

Born in Asturias, in northern Spain, Jose studied at the cooking school in Gijón, in Asturias, before working in high end restaurants and hotels throughout Europe as well as onboard private and charter yachts. He lists catering for the Circuit of Speed, Mallorca, and for the Qatar Royal family in his impressive resume. Since 2011, he has worked exclusively on superyachts and has developed a wide repertoire of cuisines.

His favourite is Mediterranean cuisine, where the product is the main protagonist. Always on the lookout for culinary inspiration he is sympathetic to any dietary needs and keen to incorporate your preferences. Set sail on a first-class culinary journey and allow Jose to spoil you.

Chef Jose
Manuel Pereira





Lobster Paella



Millefeuille of foie
and fresh sprouts

Grilled octopus
with mashed potatoes

Beef entrecôte
and padrón green peppers

Chocolate brownie



Ferrero Roche of Foie
hazelnut and apple



Mediterranean lobster with
fresh spreads and lime



Sirloin Wellington with
smashed potato and cherry
sauce

Dark chocolate souffle



Burrata salad with tomato
and avocado tartar



Macarons with fresh salmon,
mousse cheese and dill

Fie Ferrero Roche

Aubergine and lamb tatin
with slow cooked vegetables

Lemon pie



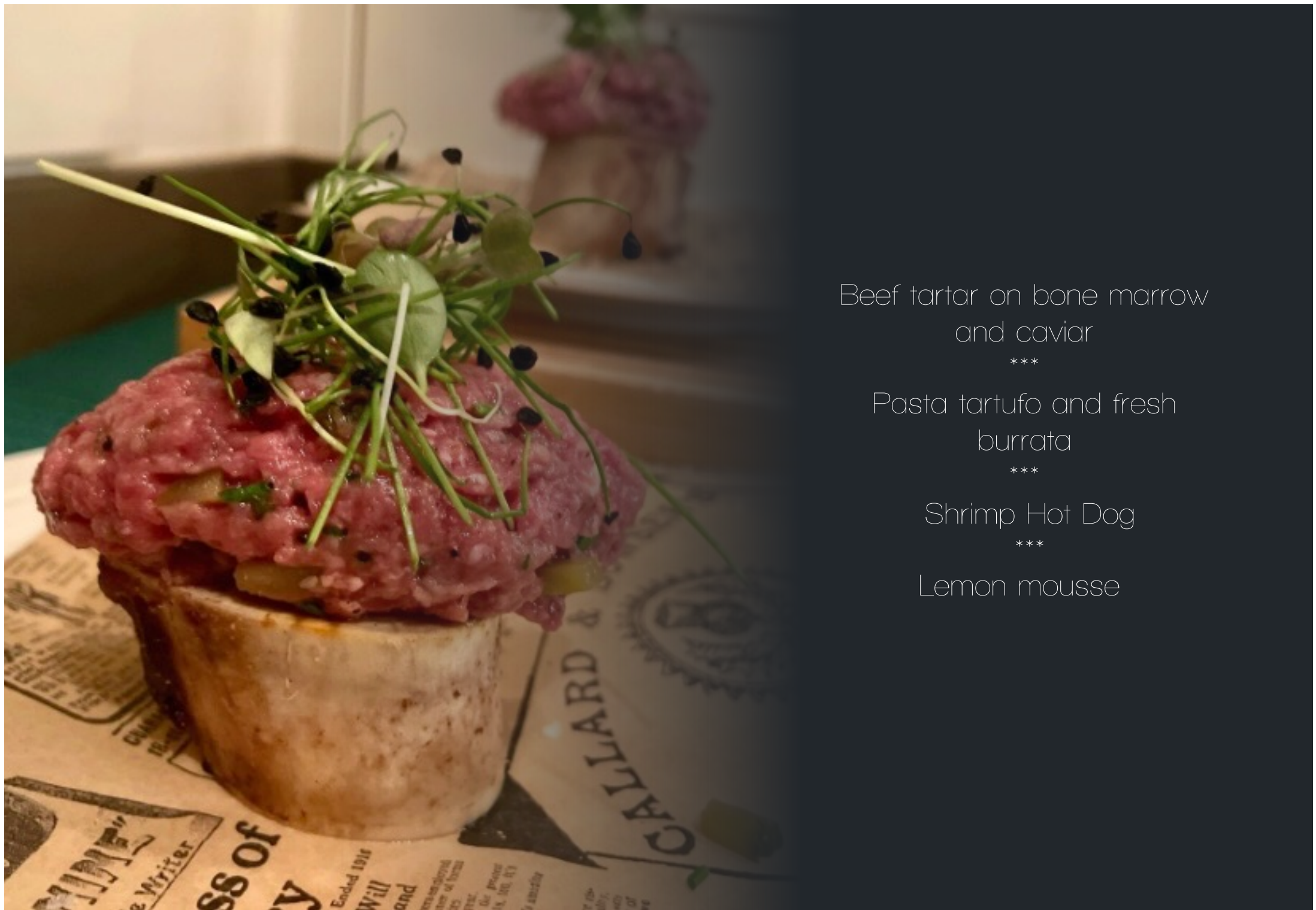
Selection of sushi

Sea bass with mini
vegetables

Cold coconut soup with
seasonal fruits



Sea bass with creamed
grapes and dill



Beef tartar on bone marrow
and caviar

Pasta tartufo and fresh
burrata

Shrimp Hot Dog

Lemon mousse



Courgette flower tempura
stuffed with lobster



Quinoa salad with feta,
strawberries and avocado



Caramelised French toast with
almond ice cream



Fig tart with Crème Anglaise



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