

CHEF IRIS

Croatian chef Iris brings the Mediterranean lifestyle onboard, specializing in authentic Dalmatian dishes made with fresh, local ingredients, often adding a modern twist to traditional flavours. Iris is committed to continuously learning and exploring new cuisines, always striving to create a personalized and exceptional dining experience that makes every meal a memorable part of the journey.

Iris has presented a breakdown of dishes that can be enjoyed by guests when chartering SOLOMAR, using her own recipes and photographs. These are just a flavour of what can be enjoyed as Iris will create dishes based on guests' preference list.

Out of the variety presented here, a selection will be served each day.





BREAKFAST OPTIONS

AVOCADO TOAST EGGS TO ORDER SHAKSHUKA OVERNIGHT OATS PORRIDGE PROTEIN CHIA PUDDING SMOOTHIE BOWL GREEK YOGURT WITH HONEY AND NUTS COLD CUTS SMOKED SALMON FRUIT PLATTER A SELECTION OF VARIOUS JAMS AND SPREADS A VARIETY OF CEREALS FRESHLY BAKED PASTRIES COFFEE & TEA FRESH JUICES A SELECTION OF MILK OPTIONS









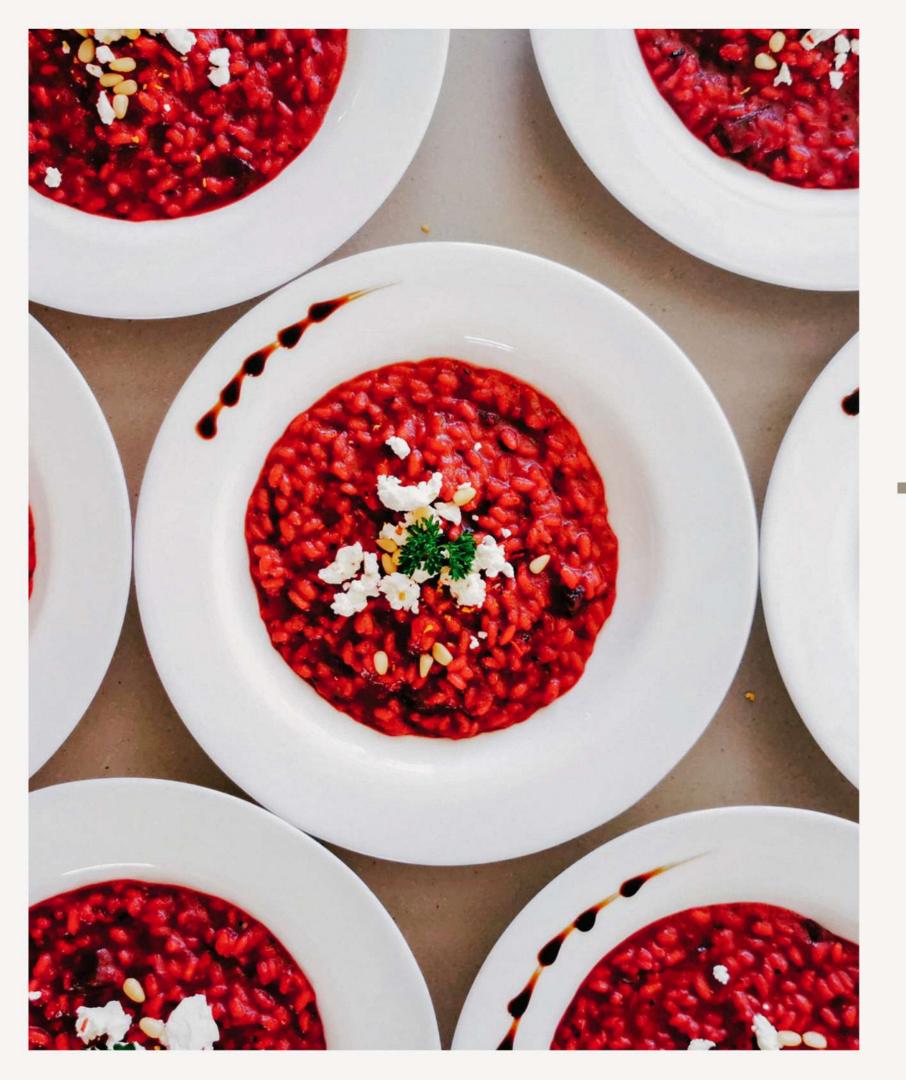
APPETIZERS

TUNA CARPACCIO
SEA BASS CARPACCIO
TUNA TARTARE
SHRIMP TARTARE
SEA BREAM CEVICHE
DALMATIAN OCTOPUS SALAD
LOBSTER SALAD
DIFFERENT STYLE BRUSCHETTAS
CHARCUTERIE BOARDS



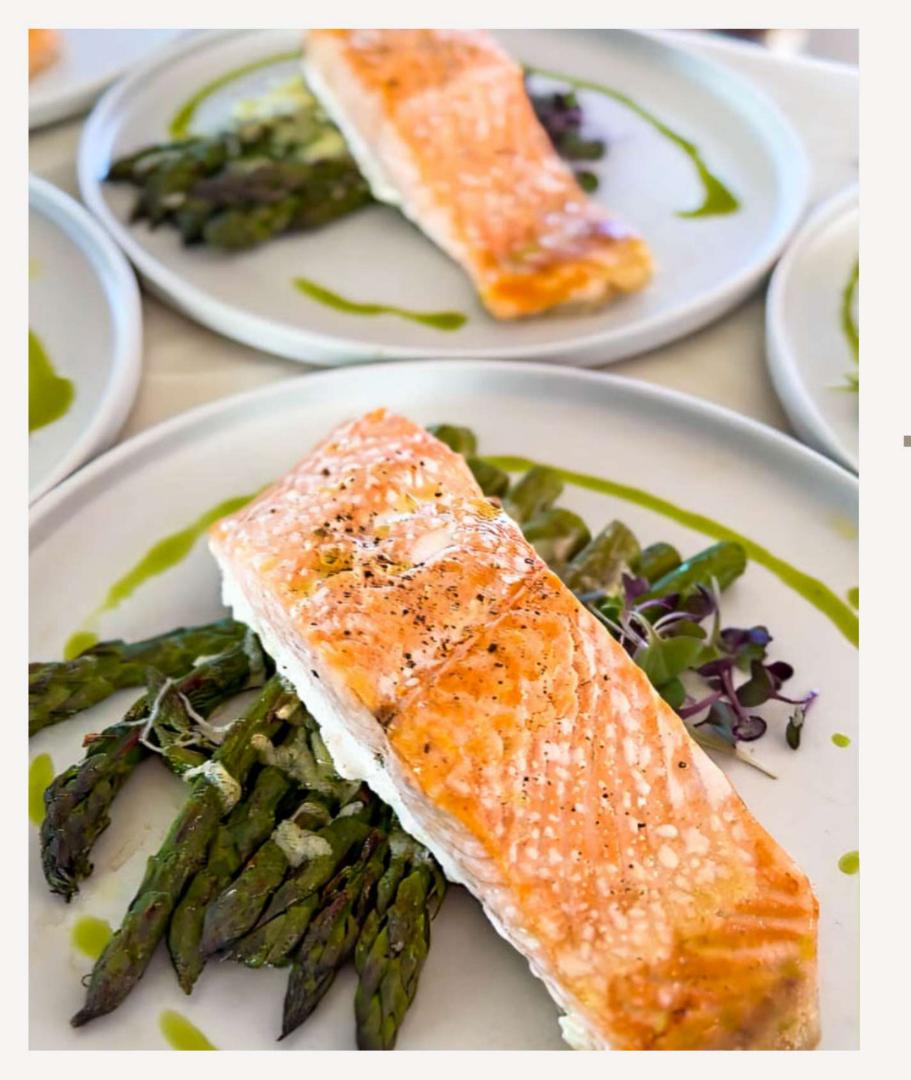
SOUPS

ZUCCHINI SOUP
PUMPKIN SOUP
CUCUMBER MINT SOUP
SWEET CORN SOUP
GAZPACHO
BEETROOT APPLE SOUP
GARLIC SOUP



PASTA & RISOTTOS

HOMEMADE TAGLIATELLE WITH TRUFFLE SAUCE LINGUINE WITH LOBSTER SAUCE BLACK INK CUTTLEFISH RISOTTO MUSHROOM RISOTTO VEGETABLE RISOTTO ŽRNOVSKI MAKARUNI (TRADITIONAL CROATIAN HOMEMADE PASTA) WITH SOUS VIDE VEAL CHEEKS



FISH & SEAFOOD

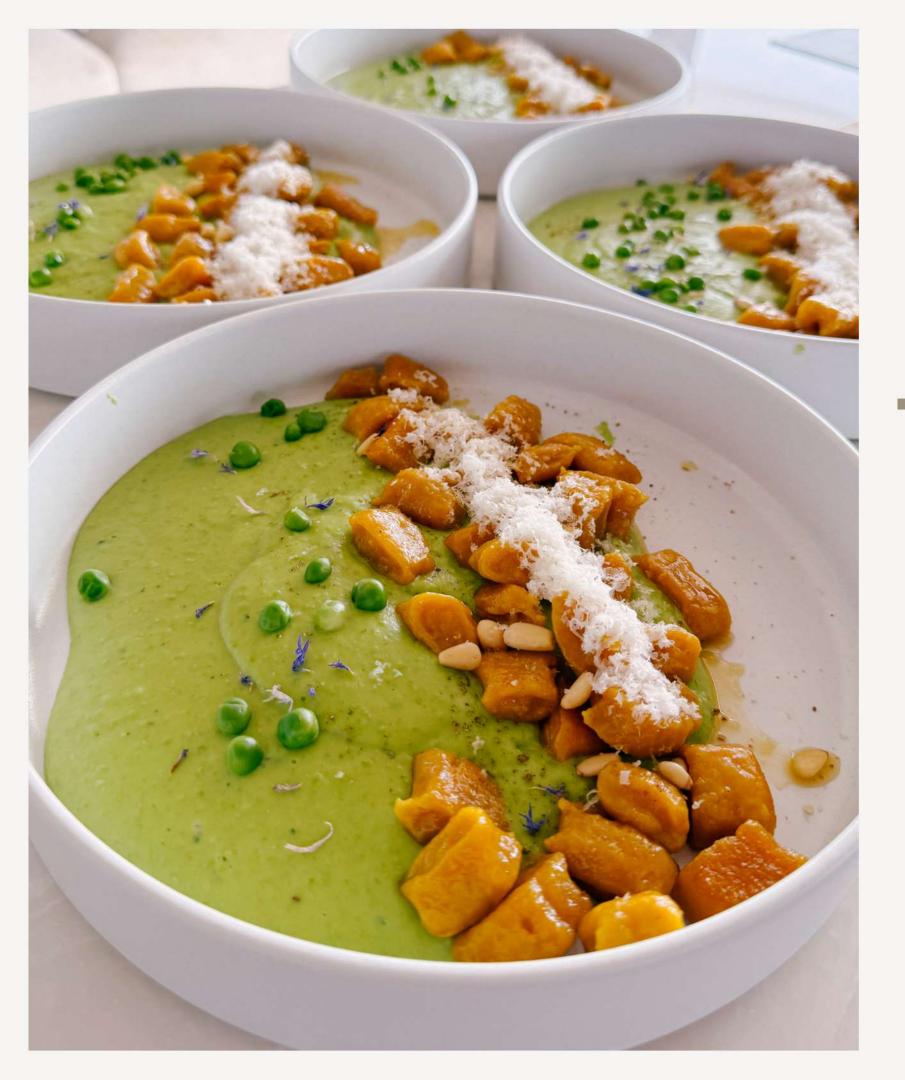
ADRIATIC GRILLED SHRIMP
MONKFISH CHEEK SKEWERS
BAKED SEABREAM WITH VEGETABLES
GRILLED FISH
SEABASS BAKED IN SALT
BAKED OCTOPUS WITH POTATOES
TURBOT IN WINE BUTTER SAUCE
SCALLOPS IN BROWN BUTTER
MUSSELS BUZARA STYLE
VONGOLE BUZARA STYLE
"GREGADA" (FISH STEW WITH POTATOES AND WINE),
"BRUDET" (FISH STEW WITH TOMATOES AND WINE)





MEAT

GRILLED LAMB CHOPS
LAMB CHOPS IN A PISTACHIO CRUST
BRAISED LAMB SHANK
GRILLED STEAKS
BEEF STROGANOFF
BEEF WELLINGTON
"MARRY ME" CHICKEN WITH COUS COUS



VEGETARIAN

STUFFED BELL PEPPERS
GRILLED VEGETABLE PLATTER
TABBOULEH
FALAFEL WITH HUMMUS AND PITA BREAD
VEGETABLE MOUSSAKA
VEGETABLE LASAGNA
GRILLED HALLOUMI
SOPARNIK (TRADITIONAL SAVORY PASTRY FILLED WITH SWISS CHARD, GARLIC, AND OLIVE OIL).











DESSERTS

ROŽATA (DALMATIAN CRÈME CARAMEL)
DIFFERENT STYLES CRÈME BRULÉE
PANNA COTTA WITH BERRIES
COFFEE PANNA COTTA
COCONUT PANNA COTTA
MANGO COCONUT SORBET
LIME CHERRY GRANITA
RASPBERRY VANILLA MILLE FEUILLE
APPLE PIE WITH BOURBON VANILLA ICE-CREAM
AFFOGATO