



CROATIAN CATAMARAN

SOLOMAR

SAMPLE MEAL OVERVIEW



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