



SAMPLE MENU

OVER THE MOON ~ MOON 60 POWER



With more than eighteen years of devoted expertise in the yachting sector, Ivan embodies the traits of efficiency, flawless organization and exact attention to detail. In addition to his professional skills, Ivan loves to fish and is passionate about creating delicious fish delicacies to satisfy the palates of discerning guests. Besides the seafood, his culinary skills cover a wide variety of dishes that are sure to enhance the dining experience onboard. Ivan is fluent in Italian and English, and he also has basic proficiency in German, which ensures smooth communication and enriches the overall guest experience aboard Over the Moon.

Chef **IVAN LENAC**

Nationality Croatian

DAILY BREAKFAST OPTIONS

Homemade bread, Croissants

Coffee, tea, milk, plain/fruit yogurt

Freshly squeezed orange juice

Butter, jams, marmalade, pate, Nutella, honey, cream cheese

Ham, different choices of cheese & salami

Bacon, sausages, toast

Seasonal fruit

Salmon

Choice of eggs

DAY 1

LUNCH

Octopus carpaccio
Homemade pasta with lobster - Dalmatian style
Pavlova cake

DINNER

Langoustine (scampi) tartar with strawberries
Seabass in papillote
Pears cooked in Merlot wine

DAY 2

LUNCH

Anchovies in lemon
Cuttlefish black risotto
Lemon tart with French meringue

DINNER

Beef carpaccio with homemade sour pickled vegetables
Grilled beefsteak with smoked cauliflower mousse
and glazed carrots
Chocolate cheesecake

DAY 3

LUNCH

Italian caprese salad
Rosted squids stuffed with prosciutto and scampi
& aromatic potatoes
Limoncello cake

DINNER

Scallop gratin with pine nuts
Homemade gnocchi with black truffle
Strawberries in a cup

DAY 4

LUNCH

Smoked Yellowfin tuna prosciutto
Turbot fish in oven with vegetables
& dalmatian herbs
Sacher cake

DINNER

Homemade focaccia with red onions
Smoked sardines' marmalade
Octopus, squid, cuttlefish stew with aromatic polenta
Strawberry tiramisu

DAY 5

LUNCH

Squid salad
Sous vide slow cooked octopus with rosemary
Pistachio lava cake with vanilla ice cream

DINNER

Beef tartar
Traditional roasted lamb with vegetables (peka)
Forest fruits cheesecake

DAY 6

LUNCH

Tomatoes tart
"Pašticada" (Dalmatian traditional beef dish)
with homemade gnocchi
Panna cotta with beetroot powder

DINNER

Scampi tartar
Dentex fish with swiss chard
Rosted fennel
Dubrovačka rožata (traditional cake from Dubrovnik)

DAY 7

LUNCH

Tuna tartar with toasted homemade olive bread
Homemade ravioli stuffed with Seabass in wild asparagus & shrimps sauce
Crepes suzette

DINNER

Seabass ceviche
Scorpion fish with swiss chard & ratatouille chef style
Limon sorbetto

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We invite you to discover fascinating Croatia with us!

