



# SAMPLE MENU

APNA ~ SABA YACHT



Chef Ilyas has 27 years of cooking experience, including 14 years on yachts. He is energetic and positive, loving the excitement of a busy kitchen and taking great joy in seeing people enjoy his food. Ilyas has worked on private and charter yachts, as well as in hotels and restaurants. He speaks Russian, Turkish, and English. A natural leader and team player, with his extensive experience and positive attitude, Chef Ilyas will ensure his guests have a wonderful culinary experience on board APNA.

Chef **ILYAS CAKIR**

Nationality Turkish



## BREAKFAST OPTIONS

Breakfast Options  
Fruit (berries, melon)  
Fresh selection of jams/marmalade  
Special selection of cheese  
Three kinds of olives  
Tomato, Cucumber  
Selection of cereals  
Eggs  
Fresh homemade bread, pastries  
Yogurt  
Sausages, ham, bacon,  
Orange juice, watermelon juice, peach juice,  
apricot juice, apple juice, pineapple juice, etc.  
Tea selection, coffee selection  
Pancakes, waffles

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## DAY 1

### LUNCH

Octopus carpaccio  
Homemade pasta with lobster - Dalmatian style

### DESSERT

Pavlova cake

### DINNER

Langoustine (scampi) tartar with strawberries  
Seabass in papillote

### DESSERT

Pears cooked in Merlot wine

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## DAY 2

### LUNCH

Anchovies in lemon  
Cuttlefish black risotto

### DESSERT

Lemon tart with French meringue

### DINNER

Beef carpaccio with homemade sour pickled vegetables  
Grilled beefsteak with smoked cauliflower mousse & glazed carrots

### DESSERT

Chocolate cheesecake

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## DAY 3

### LUNCH

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

### DESSERT

Limoncello cake

### DINNER

Scallop gratin with pine nuts  
Homemade gnocchi with black truffle

### DESSERT

Strawberries in a cup

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## DAY 4

### LUNCH

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

### DESSERT

Sacher cake

### DINNER

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

### DESSERT

Strawberry tiramisu

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## DAY 5

### LUNCH

Squid salad  
Sous vide slow cooked octopus with rosemary

### DESSERT

Pistachio lava cake with vanilla ice cream

### DINNER

Beef tartar  
Traditional roasted lamb with vegetables (peka)

### DESSERT

Forest fruits cheesecake

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## DAY 6

### LUNCH

Tomatoes tart  
“Pašticada” (Dalmatian traditional beef dish) with homemade gnocchi

### DESSERT

Panna cotta with beetroot powder

### DINNER

Scampi tartar  
Dentex fish with swiss chard  
Rosted fennel

### DESSERT

Dubrovačka rožata (traditional cake from Dubrovnik)

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## DAY 7

### LUNCH

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

### DESSERT

Crepes suzette

### DINNER

Seabass ceviche  
Scorpion fish with swiss chard & ratatouille chef style

### DESSERT

Limon sorbetto

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## HAPPY TIME

Selection of special cheeses, olives, wafers

Selection of chips

Selection of nuts

Selection of sea foods

Note: (every day is similar)

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*We invite you to discover fascinating Croatia with us!*