



FREEDOM
MENU SAMPLE

Meet the *Chef*



TOMISLAV ŽAJA

PROFESSIONAL BACKGROUND:

The chef thrives on creating precision and high-quality plates and is passionate about preparing modern, healthy, and nutritious meals. Before assuming his role on Freedom, he served as the head chef in various esteemed restaurants and yachts, with notable experience catering for the President of Croatia.

PERSONAL INTERESTS:

In his free time, Chef Tomislav especially enjoys fishing and photography.

LANGUAGES SPOKEN:

English, Croatian

STARTERS

- 1 Dalmatian Prosciutto, Homemade Sheep, Cow, and Goat Cheeses, Pickled Vegetables, Olive Tapenade
- 2 Sea Bream Nicoise, Boiled Potatoes, Pods, Cherry Tomatoes, Boiled Egg, Olive Powder, Capers, Honey and Mustard Sauce
- 3 Dalmatian Prosciutto, Homemade Sheep, Cow, and Goat Cheeses, Pickled Vegetables, Olive Tapenade
- 4 Smoked Trout in Parsley and Parmesan Sleeve, Smoked Swordfish Carpaccio
- 5 Marinated Tuna, Sesame, Sherry Tomato, Avocado and Sesame Mayo, Fennel
- 6 Pljukanci* with Truffle Cream, Asparagus, Pancetta Chips
- 7 Goff Sashimi Olive Oil and Lime Emulsion, Motar, Orange Gel, Croutons
- 8 Foie Gras, Brioche, Forest Fruit Coulis, Orange
- 9 Chaplains and Mussels in Saffron, Homemade Bread
- 10 Deconstruction Vitello Tonato, Espuma Tuna Mayo, Capers
- 11 Fresh Oysters, Salmon Caviar, Champagne
- 12 Auxiliary Scallops, Mashed Potatoes, Garlic, and Parsley Oil

* Pljukanci is a traditional Istrian rolled pasta made of two "poor man's" ingredients (flour and water). The name preserves the myth of preparation by spitting into the palms before rolling the pasta in its original shape ('pljuknuti' means to spit).



- 13 Mini Wrap of Prawns, Caesar Dressing
- 14 Smoked Salmon Tartare, Avocado Cream, Trout Caviar, Sesame Cracker
- 15 Beef Fillet Carpaccio, Parmesan Arugula, Capers, Tartuffo Oil, Aceto Balsamico Caviar
- 16 Bruschetta Goat Cheese with Honey, Concasse Tomato
- 17 Octopus and Potato Salad, Garlic Cream
- 18 Smoked Turkey, Antipasti, Mini Pepper Stuffed with Feta Cheese
- 19 Cream Soup of Burning Leek, Croutons
- 20 Smoked Tuna Canelone Stuffed with Veal Liver Pate, Tuna Espuma
- 21 Skradin Risotto*
- 22 Clams a la Buzara
- 23 Marinated Tuna on Arugula, Honey, Lemon Puree, Cranberry

* Skradin Risotto is a Croatian delicacy known for its rich flavors. It combines tender risotto rice, slow-cooked veal or chicken, and aromatic herbs. The rice is simmered to a creamy consistency, often topped with Parmesan cheese. A Mediterranean delight in every bite.



MAIN COURSES

- 1 Tuna Steak, Broad Bean Puree, Brunoise
- 2 Monkfish a la Brodet on White, Polenta with Baby Spinach
- 3 Beefsteak, Parsnip Puree, Broccoli, Celery and Carrots, Demiglace
- 4 Oriental Vegetable Risotto, Sautéed Baby Spinach, Fried Squid, Mixed Salad
- 5 Rhombus Fillet, Lemon Puree, Vegetable Wok, Leek Oil, Mixed Leafy Salad
- 6 Duck Breast, Baked Buckwheat, Young Carrots, Glazed Chicory, Chutney Onion, Sauce from Port, and Plums
- 7 Orzotto of Adriatic Prawns, Grated Sheep Cheese, Breaded Adriatic Anchovies, Micro Plants, Leafy Salad
- 8 Pork Belly, Glazed Apple, Half-Baked Radish, Carrot Puree Demiglase, Touile, Granny Smith Apple Gel, Coslow Salad
- 9 Salmon Fillet, Couscous Cous Cous, Sausage Brunoise, Mixed Salad
- 10 Beefsteak Baked with Grana Padana, Lingvini Putanesca, Olive Powder, Dried Tomatoes, Mixed Salad
- 11 Octopus in Its Own Juice, Carrot Cream, Glazed Root Vegetables, Celery Chips, Polenta Medallions with Mozzarella



- 12 Beefsteak Baked with Grana Padana, Lingvini Putanesca, Olive Powder, Dried Tomatoes, Mixed Salad
- 13 Black Cuttlefish Risotto, Marinated Beetroot Cream, Green Parmesan, Leafy Salad
- 14 Palamida, Sweet Potato Puree, Bob, Mixed Salad
- 15 Champagne Fillet, Gregada, Arugula Salad
- 16 Rib Eye Steak, Vegetable Grill, Fried Sweet Potato, Cream Fresh, Herb Oil, Tomato Salad
- 17 Deboned Chicken Thigh, Carrot Cream, Potatoes with Arugula, Onion Jam, Mixed Salad
- 18 Sea Bream Fillet in Škartoc with Vegetables, Leafy Salad with Cherry Tomatoes and Onions
- 19 Spaghetti Pesto Genovese, Swordfish Grill, Mini Tomato, Salad Matovilac
- 20 Lambchop, Pea and Mint Puree, Foil Potatoes, Baked Carrot Cream, Mixed Salad
- 21 Deconstruction Stroganoff, Mixed Leafy Salad
- 22 Octopus al Forno, Potatoes, Onions, and Carrots, Mixed Salad
- 23 Osso Bucco, Broccoli Puree, Glazed Carrots, Shannon, Leafy Salad
- 24 Fish Fillets Brodet, Polenta with Chard, Mixed Salad
- 25 Mediterranean Lobster, Spinatelle Tagliatelle



DESSERTS

- 1 Lava Cake, Vanilla Ice Cream, Berries
- 2 Lemon Tart
- 3 Apple Pie, Cheese Pie, Crumble, Ice Cream
- 4 Creme Brulee
- 5 Cheesecake
- 6 Glass Panacota
- 7 Champagne Granite, Lemon Ice Cream, Mint
- 8 Lemon Pie
- 9 Figs in Prosecco, Mascarpone
- 10 Strawberry Sorbet
- 11 Chocolate Tart
- 12 Pears in Reduced Wine
- 13 Almond Semifreddo
- 14 Almond Cake
- 15 Tiramisu



- 16 Lavender Forest Fruits
- 17 Coconut, White Chocolate
- 18 Pistachio, Raspberry
- 19 Dark Chocolate & Mango
- 20 Amber, Chocolate, and Apple
- 21 Semifreddo Chocolate
- 22 Glazed Nectarine, Vanilla Ice Cream
- 23 Cookies, Mascarpone, Forest Fruits
- 24 Chocolate Souffle



Locally Sourced and Prepared to Perfection

with Passion

Treat yourself to exceptional dining experiences meticulously crafted by our renowned chefs using only the finest ingredients.

Menus are customized to accommodate distinguished guests' unique preferences, dietary needs, and tastes. Whether you desire lavish gourmet dishes or prefer health-conscious alternatives, the chefs aboard Freedom ensure that every dining experience is a personalized delight.

Bon Appetit!