

## CYPRUS COCKTAILS

**OLD WORLD OLD FASHIONED** 15

Woodford Reserve Bourdon, Yeni Raki, Orange Bitters, Figs

**AEGEAN SEA BREEZE** 12

Ouzo, Fresh Grapefruit, Honey, Salt

**MED** 17

Calvados, Highland Park, Fresh Lemon, Orgeat

## WINES BY THE GLASS

### WHITE WINES

SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 15

VERMENTINO, AVIVO, ORGANIC, CALIFORNIA 17

### RED WINES

PINOT NOIR, KENDALL-JACKSON, CALIFORNIA 17

PRIMITIVO, LAYER CAKE, PUGLIA, ITALY 17

## KENDALL JACKSON "ELEGANCE"

### PRIVATE LABEL FOR CELEBRITY CRUISES

*We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaster Randy Ullom.*

CHARDONNAY, "ELEGANCE," CALIFORNIA 17

CABERNET SAUVIGNON, "ELEGANCE," SONOMA COUNTY 19

## GRGICH HILLS "OPULENCE"

### PRIVATE LABEL FOR CELEBRITY CRUISES

*Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!*

CHARDONNAY, OPULENCE, NAPA VALLEY 25

CABERNET SAUVIGNON, OPULENCE, NAPA VALLEY 25

# CYPRUS EXCLUSIVES

## STARTERS

### GREEK MEZZE BOARD

Tzatziki, Hummus, Dolmas, Taramasalata\*,  
Olives & Feta, Pita Bread

### MOROCCAN LENTIL SOUP

Roasted Carrot, Cumin, Yogurt

### x<sup>g</sup> GRILLED OCTOPUS

Gigante Beans Tomato Casserole,  
Lemon-Garlic Aioli, Water-Cress Petit Salad

## ENTRÉES

### GREEK STYLE SLOW

### BRAISED LAMB SHANK x<sup>g</sup>

Roasted Baby Potatoes, Feta, Baby Eggplant,  
Lemon Zest

### CYPRIOT SHORT RIBS x<sup>g</sup>

Olive Oil Potatoes, Apricot, Olives,  
Charred Onions

### HOMEMADE KORDELIA PASTA

Smoke Metsovone Cheese, Boutari Wine Sauce,  
Bottarga\*, Citrus Fragrance

A 20% service charge will automatically be added to your check.

\* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

## STARTERS

### ORGANIC ROASTED RED BEETS \* GF

Topped with Feta Cheese and Sherry Vinaigrette;  
Served with Teardrop Tomatoes, Arugula

### CREAM OF WILD FOREST MUSHROOM SOUP \* GF V

Mushroom Truffle Fricassée

### CLASSIC "CAESAR" SALAD \*

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

### CHILLED SHRIMP COCKTAIL \* GF LF

Classic Cocktail Sauce

### ESCARGOTS À LA BOURGUIGNONNE \* GF

Shallots, Garlic, Parsley, Pernod Butter

### FRENCH ONION SOUP \*

Herb Croutons, Melted Gruyère Cheese

## ENTREES

### SEARED SALMON\* \* GF LF

Crushed Potatoes, Grilled Squashes, Sauce Vierge

### OVEN ROASTED JERK SPICED CHICKEN \* GF

Black Bean & Pineapple Rice Buttered Green Beans,  
Chicken Jus

### SPINACH AND RICOTTA RAVIOLI \* V

Marinara, Vegetarian Parmesan Cream Sauce

### HOME STYLE PORK CHOP \*

Marshmallow Sweet Potatoes, Sautéed Green Beans,  
Zesty Cider, Raisin Sauce

### AGED PRIME RIB OF BEEF\* \* GF

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

## CELEBRITY CLASSICS

### BROILED SALMON\* \* GF

Plain or with Classic Hollandaise Sauce,  
Mashed Potatoes, Seasonal Vegetables

### GRILLED CHICKEN BREAST \* GF

Garden Thyme Jus; Mashed Potatoes,  
Seasonal Vegetables

### GRILLED NEW YORK SIRLOIN STEAK\* \* GF

Beurre Maître d' Hôtel: Mashed Potatoes,  
Seasonal Vegetables

Gluten Free    Vegetarian    No Sugar Added    Lactose Free    Fit Fare

Our Fit Fare menu items combine natural flavor and balanced nutrition--without compromise.

Celebrity Cruises is proud to **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.