

CYPRUS COCKTAILS

OLD WORLD OLD FASHIONED Woodford Reserve Bourdon, Yeni Raki, Orange Bitters, Figs	15
AEGEAN SEA BREEZE Ouzo, Fresh Grapefruit, Honey, Salt	12
MED Calvados, Highland Park, Fresh Lemon, Orgeat	17

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

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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[🍷] GRILLED OCTOPUS

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

ENTRÉES

GREEK STYLE SLOW

BRAISED LAMB SHANK x[🍷]

Roasted Baby Potatoes, Feta, Baby Eggplant,
Lemon Zest

CYPRIT SHORT RIBS 🍷

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

TOMATO WATERMELON SALAD * 🌿

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

SALMON TARTARE*

Celery Root Purée, Trout Roe Caviar, Dill, Apple, Pumpernickel

CLASSIC "CAESAR" SALAD *

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * ✂️ 🐟

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * ✂️

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

ENTREES

GRILLED COBIA ✂️

BBQ Glazed, Yellow Corn Mashed Potatoes, Haricots Verts

SEARED DUCK* * 🌿

"Fried" Wild Rice, Swiss Chard, Parsnip, Orange Duck Jus

STEAK DIANNE* * ✂️

Sirloin Cut, Creamy Cognac Mushroom Sauce, Haricot Vert, Hasselback Potatoes

STUFFED PORTOBELLO MUSHROOM * ✂️ 🌿

Spinach-Goat Cheese, Roasted Red Pepper Coulis, Basil Pesto, Fried Onion

GRILLED LAMB T-BONE* * 🐟

Provençal Ratatouille, Duck Fat Roasted Potatoes, Cabernet-Mint Sauce

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CELEBRITY CLASSICS

BROILED SALMON* * ✂️

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

GRILLED CHICKEN BREAST * ✂️

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* * ✂️

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

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