**EXCLUSIVE COCKTAILS**

**MASTIHA FRESH**
Mastiha Liqueur, Lemon Juice, Chilli Syrup, Mint

**TEARS OF CHIOS MASTIHA**
Skinos Mastiha Liqueur, Vodka, Lime Juice, Agave

**GREEK MOJITO**
Brown Sugar, Lime Juice, Metaxa Brandy, Lemon Juice, Club Soda

**MEDITERRANEAN MULE**
Vodka, Limoncello, Ginger Beer

**PINK LADY**
Beefeater Gin, Triple Sec, Limoncello, Campari, Lemon Juice

**BLACK-OLIVES BRINE & STRAWBERRY MARTINI**
Vodka, Caraway Seeds, Black Peppercorns, Strawberries, Kalamata Olives, Black Olives

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**“ELEGANCE” EXCLUSIVELY FOR CELEBRITY CRUISES**

We are pleased to offer our Celebrity Cellar Masters wines that are created exclusively for Celebrity Cruises by Kendall-Jackson’s Winemaster Randy Ullom.

**CHARDONNAY, CELEBRITY CRUISES, “ELEGANCE”**

**CABERNET SAUVIGNON, CELEBRITY CRUISES, “ELEGANCE”**

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**WINES BY THE GLASS**

**WHITE WINES**

- RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER
- SAUVIGNON BLANC, CLIFFORD BAY, MARLBOROUGH

**RED WINES**

- PINOT NOIR, KENDALL-JACKSON, “VINTNER’S RESERVE”, CA
- CARMÉNÈRE, MONTGRAS, “RESERVA”, COLCHAGUA VALLEY

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**CYPRUS EXCLUSIVES**

**STARTERS**

**TAVERNA SALAD**
Cucumber, Red Onion, Olives, Feta, Tomato

**SEA BASS CEVICHE**
Fresh Tomato, Wild Herbs, Tarbais Beans, Feta

**HOT MELTED CHEESE SAGANAKI**
Kefalograviera Cheese, Lemon, Homemade Pita

**ENTRÉES**

**GREEK STYLE GRILLED SEA BASS**
Greek Olive Oil, Capers, Lemon, Parsley, Sea Salt

**LEMON DILL CHICKEN SOUVLAKI**
Artichokes, Roasted Tomato, Mint, Yogurt Sauce

**LAMB SHANK TAGINE**
Root Vegetables, Potato Purée, Aromatic Spices

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* 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.
CLASSIC

Classic Starters

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 and Melted Gruyère Cheese

Classics Entrées

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

CELEBRITY SIGNATURES

Starters

BELGIAN ENDIVE-ARUGULA SALAD
Green Apples, White Balsamic, Candied Pecans

ROASTED CARROT CUMIN SALAD
with Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS
Topped with Feta Cheese and Sherry Vinaigrette; Served with Teardrop Tomatoes and Arugula

CREAM OF WILD FOREST MUSHROOM SOUP
Mushroom Truffle Fricassée

Entrées

SEARED SALMON*
Crushed Potatoes, Grilled Squashes, Sauce Vierge

OVEN ROASTED JERK SPICED CHICKEN
Black Bean & Pineapple RiceButtered Green Beans, Chicken Jus

BEEF & VEAL SPAGHETTI BOLOGNESE
Herbs & Shaved Parmesan Cheese

HOME-STYLE PORK CHOP
Marshmallow Sweet Potatoes, Sautéed String Beans, Zesty Cider-Raisin Sauce

AGED PRIME RIB OF BEEF*
Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

Gluten Free  Vegetarian  No Sugar Added  Lactose Free  Fit Fare

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. 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.