



CYPRUS  
restaurant

EXCLUSIVE COCKTAILS

<b>MASTIHA FRESH</b> Mastiha Liqueur, Lemon Juice, Chilli Syrup, Mint	9
<b>TEARS OF CHIOS MASTIHA</b> Skinos Mastiha Liqueur, Vodka, Lime Juice, Agave	9
<b>GREEK MOJITO</b> Brown Sugar, Lime Juice, Metaxa Brandy, Lemon Juice, Club Soda	9
<b>MEDITERRANEAN MULE</b> Vodka, Limoncello, Ginger Beer	10
<b>PINK LADY</b> Beefeater Gin, Triple Sec, Limoncello, Campari, Lemon Juice	10
<b>BLACK-OLIVES BRINE &amp; STRAWBERRY MARTINI</b> Vodka, Caraway Seeds, Black Peppercorns, Strawberries, Kalamata Olives, Black Olives	10

“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”	10
CABERNET SAUVIGNON, CELEBRITY CRUISES, “ELEGANCE”	10

WINES BY THE GLASS

<b>WHITE WINES</b>	
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER	9
SAUVIGNON BLANC, CLIFFORD BAY, MARLBOROUGH	10
<b>RED WINES</b>	
PINOT NOIR, KENDALL-JACKSON, “VINTNER’S RESERVE”, CA	10
CARMÉNÈRE, MONTGRAS, “RESERVA”, COLCHAGUA VALLEY	9

CYPRUS EXCLUSIVES

STARTERS

<b>TAVERNA SALAD</b> Cucumber, Red Onion, Olives, Feta, Tomato
<b>SEA BASS CEVICHE</b> Fresh Tomato, Wild Herbs, Tarbais Beans, Feta
<b>HOT MELTED CHEESE SAGANAKI</b> Kefalograviera Cheese, Lemon, Homemade Pita

ENTRÉES

<b>GREEK STYLE GRILLED SEA BASS</b> Greek Olive Oil, Capers, Lemon, Parsley, Sea Salt
<b>LEMON DILL CHICKEN SOUVLAKI</b> Artichokes, Roasted Tomato, Mint, Yogurt Sauce
<b>LAMB SHANK TAGINE</b> Root Vegetables, Potato Purée, Aromatic Spices

\* 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**

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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