

# CYPRUS COCKTAILS

<b>OLD WORLD OLD FASHIONED</b> Woodford Reserve, Yeni Raki, Orange Bitters, Figs	12
<b>AEGEAN SEA BREEZE</b> Ouzo, Fresh Grapefruit, Honey, Salt	12
<b>MED</b> Calvados, Highland Park, Fresh Lemon, Orgeat	12

# WINES BY THE GLASS

<b>WHITE WINES</b> RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	10 11
<b>RED WINES</b> PINOT NOIR, KENDALL-JACKSON, “VINTNER’S RESERVE”, CA CARMÉNÈRE, MONTGRAS, “RESERVA”, COLCHAGUA VALLEY	11 9

# KENDALL JACKSON “ELEGANCE” PRIVATE LABEL FOR CELEBRITY CRUISES

<i>We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson’s Winemaster Randy Ullom.</i>	
CHARDONNAY, CELEBRITY CRUISES, “ELEGANCE”	11
CABERNET SAUVIGNON, CELEBRITY CRUISES, “ELEGANCE”	11

# GRGICH HILLS “OPULENCE” PRIVATE LABEL FOR CELEBRITY CRUISES

<i>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!</i>	
CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS	16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS	25

# CYPRUS EXCLUSIVES

## STARTERS

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

**GREEK MEZZE BOARD**  
Tzatziki, Hummus, Dolmas, Taramasakata\*,  
Olives & Feta, Pita Bread

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

## ENTRÉES

**GREEK STYLE SLOW  
BRAISED LAMB SHANKS**  
Roasted Baby Potatoes, Feta, Baby Eggplant,  
Lemon Zest

**CYPRIOT 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 be automatically 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.

## CLASSICS

### 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, Melted Gruyère Cheese*

### 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

#### ROASTED CARROT CUMIN SALAD ✨ ✨ ✨

*With Avocado, Sunflower Seeds, Arugula,  
Lemon Yogurt Vinaigrette*

#### ORGANIC ROASTED RED BEETS ✨ ✨

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

#### CREAM OF WILD FOREST MUSHROOM SOUP ✨ ✨ ✨

*Mushroom Truffle Fricassée*

### Entrées

#### OVEN ROASTED JERK SPICED CHICKEN ✨ ✨ ✨

*Black Bean & Pineapple Rice Buttered Green Beans,  
Chicken Jus*

#### SPINACH AND RICOTTA RAVIOLI ✨ ✨

*Marinara, Vegetarian Parmesan Cream Sauce*

#### HOME-STYLE PORK CHOP

*Marshmallow Sweet Potatoes, Sautéed String Beans,  
Zesty Cider-Raisin Sauce*

✨ ✨ ✨ **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.

✨ 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.