

CYPRUS COCKTAILS

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

WINES BY THE GLASS

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

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, CELEBRITY CRUISES, “ELEGANCE”	11
CABERNET SAUVIGNON, CELEBRITY CRUISES, “ELEGANCE”	11

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, 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.

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

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

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*

✖️ **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.