













SAMPLE MENU



BREAKFAST

COFFEE: cappuccino-espreso-French-Greek-frappe

TEA: cold or hot in various flavors

MILK-ALMOND MILK

FRUIT JUICES

JAM WITH FRUIT-HONEY-NUTELLA-BUTTER

WHEAT BREAD-WHOLE WHEAT BREAD-RYE BREAD

CAKE: vanilla-chocolate-fruit-carrot

MUFFIN: vanilla-chocolate-fruit-dried fruits

TOAST: cheese-turkey-ham

COOKIES: vanilla-chocolate

CEREALS-BAR CEREALS

YOGHURT: honey- Greek sweets (sour cherry)-fruit- cereals

EGGS: boiled-fried-bacon cheese omelet or vegetables-strapatsada (Greek omelet with feta cheese and tomato)

CROISSANTS: vanilla- chocolate-cinnamon

DONUTS: vanilla-chocolate- caramel

PLATTER WITH GREEK CHEESE AND GREEK MEATS

PLATTER FRESH FRUIT

SALADS

GREEK SALAD: tomato, cucumber, peppers, olives, onion, feta cheese, olive oil

FEAST SALAD: lettuce, roka, red lettuce, graviera cheese Naxos, crouton, cherry tomato, pine nut, balsamic honey sauce

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CAPRESE SALAD: tomato, lettuce hearts, mozzarella, basil pesto, balsamic, olive oil

TABOULI SALAD: goats (πληγουρι), tomato, peppers, onion, fresh mint, fresh basil, olive oil

MARINATED GRILLED VEGETABLES: peppers, courgettes, eggplant, mushrooms

PROSCIUTTO SALAD: roka, manouri cheese, prosciutto, lemon sauce

DAKOS SALAD (CRETE SALAD): nuts, tomato, cream Crete cheese, oregano, cappers, olive oil

CEASAR SALAD :chicken, lettuce, crouton, corn, Parmesan cheese, Caesar sauce

RUCOLA SALAD: roka, roasted haloumi cheese, pine nuts, mustard balsamic sauce

APPITIZERS

SOUPS: mushroom soup, fish soup, chicken soup, vegetables soup, gazpacho

SALAD SAUCE: tzatziki, cheese feta salad, cheese hot salad, eggplant sauce, garlic sauce, fish roe salad, Santorini fava chickpeas

SALMON ROLLS WITH CREAM CHEESE MINT

STEAMED MUSSELS

CHEESE PIES WITH FIG JAM OR HONEY

TART WITH SPINACH AND BACON

MUSHROOMS WITH CREAM GARLIC

EGGPLANT WITH FETA CHEESE

BRUSCETTA WITH EDAM CHEESE, TOMATO AND PROSCIUTTO

SPETSOFAI WITH VEAL SAUSAGES, PEPPERS, TOMATO AND WINE

SAMPLE MENU



LUNCH/DINNER

MOUSAKA: Greek food with potatoes, eggplant, minced, béchamel"

GEMISTA: stuffed tomato and peppers with rise served potatoes

FRESH FISH SELECTION LAST MINUTE SERVED BOILED VEGETABLES AND LEMON SAUCE

FRESH LOBSTER OR SCAMPI WITH TOMATO SAUCE AND GARLIC

OCTOPUS WINE WITH MACARONI AND TOMATO SAUCE

SOUFLE PENNES WITH SAUSAGE

SPAGGETTI CARBONARA

TALIATELES WITH SALMON AND VODKA SAUCE

PIZZA:CHEESE-SPECIAL- GREEK

CHICKEN FILLET WITH LIME SAUCE SERVED BOILED VEGETABLES WITH VINAIGRETTE AND PARMESANA

PORK STUFFED SUNDRIED TOMATO, CHEESE, BACON AND MUSTARD SAUCE

SCALOPS PORK WITH FRIED POTATOES WITH SAUSE YOGURT

STUFFED BURGER BEEF WITH CHEESE FETA AND OLIVES SERVED RISE

BRAISED BEEF WITH GREEK NOODLES

DESSERTS

PANACOTTA WITH SYROPCARAMEL

CHEECE CAKE WITH SOUR CHERRY

MOUSSE CHOKOLATE AND STRAWBERRY

SOUFLE CHOCOLATE WITH VANILLA ICE CREAM

ORANGE PIE

CREPE WITH CHOCOLATE AND BANANA

LOUKOUMADES:DONUTS WITH HONEY

FRESH FRUIT PLATTER

LIMONCELLO MOUSSE



Captain: Stelios Kyriakidis

Nationality: Greek

Crew: 5

Languages: Greek and English

Crew Profile:

CAPTAIN: Stelios Kyriakidis: Captain Stelios has been at sea since birth. Son of one of the most well known sailing instructors in Greece – Stelios just followed his passion for the sea. Stelios is a certified RYA instructor for both sail and motor yachts. He has raced for over 20 years. He has good leadership qualities and is very safety oriented. He wakes up with a smile, sleeps with a smile and dreams with a smile. His knowledge of the Greek islands will impress any visitor on board.

CHEF: Thalia Kosmidi- Thalia has been a chef for over 12 years in large hotels as well as head chef in a well know restaurant. She specializes in Greek and Italian cusine. She is very particular in each ingredient used in her cooking. Everything must be fresh and made from scratch.

ENGINEER: Paraskevas Mandanis – Paraskevas makes sure that Troia is running at her best. Paraskevas has worked for over 30 years at sea as an engineer. He make sure that everything runs smoothly.

STEWARDESS: Martha Papadimitriou – Martha has been in the hospitaty indusry for 4 years. This year she traded the land for the sea. Martha is there to assit you in all your needs. To explain and make any arrangments you might require.

DECK HAND: Dimitris Karagiannis – Dimitris is our golden boy he is very attentive to his guests, quick on his feet and full of positive energy.



SPECIFICATIONS:

Length: 34 meters

Beam: 6,90 meters

Number of crew: 5

Built: 2002/ refit 2015

Builder: Tuzla shipyard

Flag: Greek

Hull Construction: Wood

Hull configuration: Mono hull.

ACCOMMODATION:

Number of cabins: 6

Cabin configuration: 6 double cabins

Bed configuration: 1 owners cabin, 1 VIP cabin, 4 double cabins

Number of guests: 12

EQUIPMENT

Engines: 2 X 400 HP

Cruising speed: 10 knots

Fuel Consumption: 160 lt/hr

WATER SPORTS:

Tenders + Toys:

Water skis

Snorkeling gear

Tubes, banana

Jet ski

