

SEEK

Sample Menu



FABIANA MARCHIORE

Chef

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Born in Brazil in 1979, Fabiana joined the superyacht industry in back 2019. She has found in yachting a perfect field to combine the Ocean, her passion for travels and gastronomy, and her hospitality skills.

She loves preparing elaborated dishes that showcase her skills and creativity. Using only fresh products, Fabiana constantly visits the local markets in search for the best suppliers.

She specializes in Mediterranean cuisine and loves delighting her guests with her tasteful dishes.

Fabiana speaks Spanish, Portuguese and English.



Breakfast

- Espresso coffee and teas
- Cow, soya, hazelnuts and lactose free milk
- Ibiza fresh orange juice
- Smoothie of your choice (Fruit and/or vegetables and/or herbs)
- Variety of mini pastries and breads cooked in the morning (Croissant, Napolitana, raisin bread, plain and brown bread)
- Jams and nutella
- Plate of Iberian charcuterie and cheeses with tomato coulis
- Eggs of your choice (Fried, scrambled, omelette with York ham or/and Emmenthal cheese or smoked salmon or tomatoes and mushrooms) - Variety of yogurt with chia seeds and dry fruits
- Plate of seasonal fresh cut fruits
- Cereal's variety and porridge



Day 1

LUNCH

STARTER:

- Veggie's quinoa tabouleh
- Farm chicken breast Caesar salad
- French oysters with shallot vinaigrette and lemon caviar

MAIN COURSE: Sea bass filet plancha, green asparagus and lime mashed potatoes, herbs green oil

DESSERT: Assortment of homemade sorbets with red fruits

DINNER

STARTER:

- Parmesan lollipop with Iberian ham
- Andalusian gazpacho shot

MAIN COURSE:

- Grilled gambas, mango and avocado tartar, micro sprout salad and coral sauce
- Angus beef tenderloin of your taste, sweet potato puree, rolled vegetables and meat reduction

DESSERT: Chocolate fondant with homemade vanilla ice cream



Day 2

LUNCH

STARTER:

- Thai green papaya salad
- 5 tomatoes caprese with burrata
- Cheek peas veggies salad

MAIN COURSE:

-Barbecue party: Pork ribs with honey, soya and orange juice, Argentina chorizo, beef onglet, chicken breast marinated with lime and basil, argentin chimichurri sauce

-Mix grilled vegetables

DESSERT: Floating island with English pistachio sauce

DINNER

STARTER:

- Fried won ton raviolis with goat cheese and mint
- Pumpkin cream with piri-piri coral and lowcarb bread

MAIN COURSE:

- Porcini ravioli and truffle sauce, parmesano chips
- Grilled rodja (Mediterranean fish), guakiwi (Guacamole with kiwi), basmati rice and virgin sauce

DESSERT: Fine apple pie with mango sorbet



Day 3

LUNCH

STARTER:

- Cod fish, orange, grenadine and black olives salad
- Raw cauliflower and broccoli couscous with veggies -
- Niçoise salad with red tuna tataki

MAIN COURSE: Spaghetti Frutti di mare

DESSERT: Chocolate mousse

DINNER

STARTER:

- Veggies gyozas plancha cooked with teriyaki sauce
- Steamed edamame with Ibiza salt

MAIN COURSE: Mix of nigiris, sashimi, rolls and maki's tempura

DESSERT: Sorted mochis (Japanese dessert)



Day 4

LUNCH

STARTER:

- Cucumber, avocado, raw beetroot and baby spinach salad
- Green lentils with veggies

MAIN COURSE:

- Vegetables and shrimp tempura with lime zest, tartare sauce
- Lamb's leg at low temperature, sauteed potatoes and ratatouille

DESSERT: Fresh fruits with amaretto sabayon

DINNER

STARTER:

- Futo maki sliced bread with salmon and seaweed cream
- Strawberry gazpacho with turkey and grape skewer

MAIN COURSE:

- Tortilla bowl of langoustine, vegetable spaghetti, citrus and ginger vinaigrette
- "Meuniere" sole fillets, mashed potatoes with truffles and wild broccoli

DESSERT: Strawberries crème brûlée



Day 5

LUNCH

STARTER:

- Green broad beans salad
- Veggie's quiche
- Red tuna tartar with tropical flavours and seaweed

MAIN COURSE: Grilled national fish and seafood, vegetables from the island (Parrillada)

DESSERT: Fruit's pie

DINNER

STARTER:

- Ibizan sobrasada tempura with honey
- “Salmorejo” Spanish cold soup shot

MAIN COURSE:

- Galician octopus with romesco sauce and vegetables salad
- Grilled veal filet, celery purée, giant baked potatoes and meat sauce

DESSERT: Pannacota with red fruits coulis



Day 6

LUNCH

STARTER:

- Pear, fennel, blue cheese and rúcula salad
- Wild and white rice salad with veggies
- Tapas of Shrimps "al ajillo" and "del padron" peppers

MAIN COURSE: Ibiza farm chicken wok with noddles

DESSERT: Red fruits tiramisu

DINNER

STARTER:

- Banana chips, "pico de gallo" and sweet and sour cream
- Chicken and cheese quesadillas

MAIN COURSE:

- Peruvian white fish ceviche
- Causa with tuna
- Mini pulled lamb burritos
- Beef mini tacos

DESSERT: Chocolate tacos with fresh fruits



Day 7

LUNCH

STARTER:

- Beef carpaccio
- Middle eastern mezze (Cinnamon carrot salad, hummus and babaganoush) with pita bread
- Mussels Thai style (Coconut milk, green curry, ginger and lemongrass)

MAIN COURSE: Prawn and green asparagus risotto

DESSERT: Fruits salad with limon sorbet and mint

DINNER

STARTER:

- Beetroot and green apple cold soup
- Mini skewer of tomatoes and mozzarella

MAIN COURSE:

- Blue lobster salad
- Lamb french rack with creamy polenta and green olive, confit carrots

DESSERT: Exotic fruits pavlova with coco foam

