



PAXOS



Gather with family and friends for a three-course menu inspired by the sun-soaked flavors of Greece. Fresh pita, shareable mezes, expertly grilled seafood, and traditional dishes come together in a dining experience that's equal parts relaxed and refined—an island escape right at your table. Finish your experience with a dessert that transports you to the heart of the Ionian Sea.

Menu \$45

WARM BREAD & DIPS

Tzatziki / homemade Tarama

MEZES

Select up to two mezes to mix and share

Cold

Greek Salad

Vine-ripened tomatoes, cucumbers, olives, onions, peppers, barrel-aged feta, extra virgin olive oil

Hummus **v**

Large capers & mixed olives

Melitzanosalata **v**

Smoky eggplant caviar, fresh pita

Grilled Vegetables

Peppers, carrots, seasonal vegetables, yogurt mint sauce, Mastelo cheese

Orange Salad **v**

Baby arugula, ruby grapefruit, avocado, pomegranate seeds, acacia honey drizzle

Watermelon & Barrel-Aged Feta Cheese Salad

Crunchy Persian cucumber, shallots, mint spears, extra virgin olive oil

Hot

Moussaka

Baked eggplant, minced beef and lamb, tomato, béchamel

Tiganita Thalassina

Lightly fried calamari, shrimp, & whitefish

Falafel **v**

Yogurt sauce

Fried Feta Rolls

Crisp phyllo, acacia honey

Kolokithokeftedes

Zucchini fritters, herbed Greek yogurt

Grilled Octopus

Potato stew, smoked Paprika

v Vegetarian

\$20 supplement for any extra dish from Entrées section.

18% restaurant gratuities automatically added to all purchases.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

*Public health advisory: consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Welcome to Paxos Greek Taverna!
Nestled in the Ionian Sea,
the island of Paxos is renowned
for its fresh vibrant cuisine
and warm welcoming spirit.

At Paxos on board,
we bring this essence to life
with an original menu featuring
high quality fish, traditionally prepared
main courses, and a variety
of mezes for you to mix
and share with the table.

Our dishes are crafted to evoke
the island's breezy charm,
inviting you to relax, share,
and celebrate authentic flavors.

Enjoy a true taste of Greece!

OUZO COCKTAILS

\$18

Anise & Cherry Splash

Ouzo, lime, cherry juice, Maraschino cherries

Greek Garden Fizz

*Ouzo, lime juice, thyme syrup, Angostura bitters,
cucumber, basil, soda water*

Greek Bloody Mary

*Ouzo, tomato juice, balsamic vinegar, olive oil,
celery salt, paprika, black pepper, cumin*

Raspberry Slush

Ouzo, raspberries, lemon juice, simple syrup

The Bold Greek Martini

Ouzo, orange and pineapple juice, vodka, lemon juice

NON-ALCOHOLIC

\$11

Soumada

Traditional almond milk and almond syrup, on ice

Greek Frappe Coffee

Frothed instant coffee, milk, sugar

Zamboukos Mojito

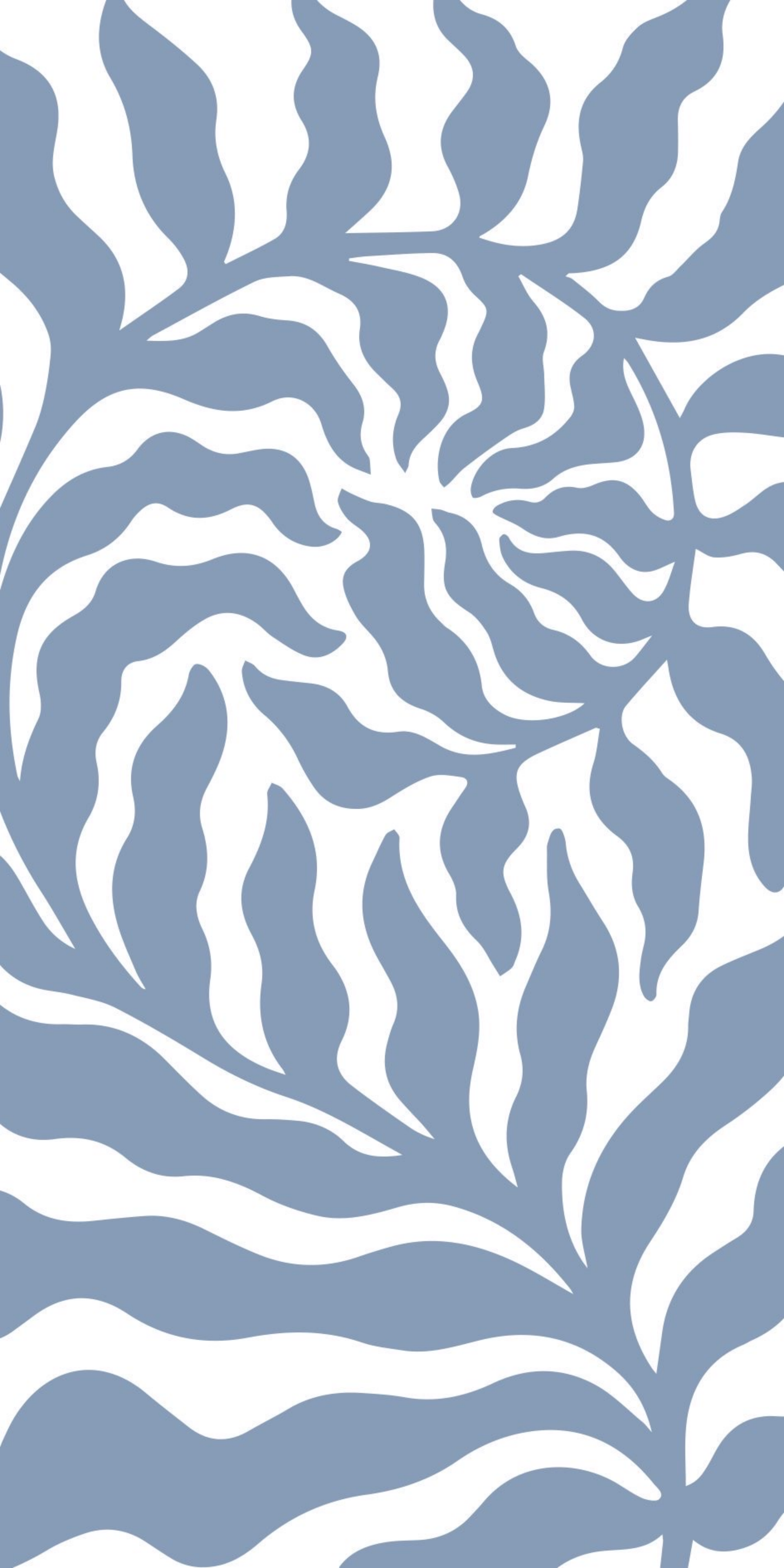
Elderflower syrup, lime, mint, sugar, soda water

The Greek Lantern

Parsley, lime zest, sugar, lemon juice, soda water

Greek Sour Cherry "Sangria"

*Non-alcoholic wine, sour cherry juice,
orange juice, Maraschino cherries, orange*







PAXOS



OUZO



Mitilini

\$9 | \$62

Tirnavou Kardasi

\$10 | \$72

Plomari

\$8 | \$52

CHAMPAGNE & SPARKLING WINES



Laurent Perrier, Brut

\$100

Reims-France

Laurent Perrier, Cuvée Rosé

\$125

Reims-France

Ktima Tselepos Amalia Brut

\$15 | \$60

Arcadia-Greece

Ktima Tselepos Amalia Brut Rosé

\$15 | \$60

Arcadia-Greece

Ca' del Bosco, Franciacorta Cuvée Prestige

\$21 | \$83

Lombardy-Italy

Marchese Antinori, Franciacorta Rosé

\$70

Lombardy-Italy



ROSÉ WINES



Driopi, Agiorgitico

\$14 | \$56

Nemea-Greece

Parparoussis, Sideritis Petit Fleur

\$65

Patras-Greece

Domaine Ott, BY.OTT Côtes de Provence Rosé

\$65

Côtes de Provence-France

Château d'Esclans, Whispering Angel

\$69

Côtes de Provence-France France

Gérard Bertrand, Côte des Roses

\$40

Languedoc-France

WHITE WINES



Biblia Chora, Pangeon Assyrtiko Areti

\$72

Kavala-Greece

Biblia Chora, Sauvignon-Assyrtiko

\$70

Kavala-Greece

Gerovassilion, Chardonnay

\$75

Epanomi-Greece

Geovassilion, Malagousia

\$72

Epanomi-Greece

Parparoussis, Sideritis

\$65

Patras-Greece

Tselepos, Moschofilero Mantinia

\$14 | \$56

Arcadia-Greece

Caymus, Conundrum White Blend

\$74

Napa Valley-California California

Pascal Bouchard,
Montmains les Vieilles Vignes 1er Cru Chablis

\$75

Burgundy-France

Matua, Sauvignon Blanc

\$14 | \$56

Marlborough-New Zealand New Zealand

Schlumberger, Riesling d'Alsace

\$78

Alsace-France (2016)



RED WINES

Driopi, Nemea Reserve Agiorgitico
\$72

Nemea-Greece

Vouni Panayia, Maratheftiko-Mavro-Placota
\$15 | \$58

Paphos-Cyprus

Belle Glos, Pinot Noir
\$92

Monterey County-California

Château Brown le Colombier Red Blend
\$65

Bordeaux-France

Col d'Orcia, Brunello di Montalcino
\$80

Tuscany-Italy

Delas Frères, Haute Pierre Châteauneuf-du-Pape
\$110

Rhône Valley-France

Marqués de Riscal Rioja Reserva
\$65

Rioja-Spain

Torres, Altos Ibéricos Rioja Reserva
\$14 | \$55

Rioja-Spain

*If you have any allergy or sensitivity to specific foods,
please notify our staff before ordering.*

Guests under legal drinking age

are not permitted to purchase or consume alcohol.

*18% Beverage gratuities automatically added to all Guests
without a beverage package and to items
excluded from respective package.*

Prices are subject to change.

Your check may reflect applicable VAT for certain ports or itineraries.





ENTRÉES

All of our entrées are served with "Gigantes" beans from Prespes & roasted lemon potatoes.

The Sea*

Check out our vast selection of fish and seafood on ice to handpick your favorite catch, cooked to perfection.

A limited selection of our premium offering is available for a small supplement based on selection and weight. Perfectly portioned for individual enjoyment or sharing.

The Land

Grilled Lamb Chops*
Served with tzatziki

Giaourtlou Kebab
Grilled pita bread, lamb & beef skewers, tzatziki

Kota Riganati
Roasted chicken thighs marinated with Greek yogurt, lemon, garlic, herbs

Lamb Kleftiko
Parchment-wrapped baked lamb shank, potatoes, tomatoes, onions, Kefalotyri cheese

Sauces **V**

Ladolemono (Greek olive oil, lemon)

Salmoriglio (Italian herbs & garlic)

Creamy Smoked Paprika

Saltsa Tomata (Greek tomato sauce)

Fresh Herbs & Tzatziki



DESSERTS

Karydopita

Spiced walnut cake, vanilla ice cream

Portokalopita

Zesty phyllo cake, orange drizzle

Baklava

Greek yogurt, honey, pistachio

Fresh Fruit

Seasonal selection

DESSERT WINE



Parparoussis, Mavrodaphne

\$9 | \$72

Patras-Greece

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(poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.*

*MSC Cruises takes all possible precautions to ensure that the food
offered to its guests is of the highest quality. Certain foods may have been frozen.*

*These foods are defrosted using the most scrupulous procedures
that do not alter the organoleptic qualities of the products.
All menus are subject to change depending on product availability.*

*The complete list of food ingredients from the menu items
is available upon request. For low sodium diet please contact
your Head Waiter or Restaurant Manager.*

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