



FROM OUR MEZZE CART

BLACK BABA GANOUSH (vv) (gf)
garden crudité

WALNUT AND POMEGRANATE DIP (v)
piquillo pepper / cilantro

CAULIFLOWER COUSCOUS (vv) (gf)
muhammara / dukkah

BEET HUMMUS (v)
quinoa lavash / fried chickpea

WATERMELON AND FETA SALAD (v) (gf)
micro basil / toasted pumpkin seeds

(v) vegetarian (gf) gluten free (vv) vegan



FROM OUR MEZZE CART

FALAFEL (vv) (gf)
eggplant kasundi / tahini

SHORTBREAD (v)
lemon yogurt / pomegranate

CHOCOLATE HUMMUS (vv)
pretzel crisps / strawberries

(v) vegetarian (gf) gluten free (vv) vegan

OPA HOUR

Available from 3:30-5:30 PM

KLEO PATRA COCKTAIL \$13 / \$49 (CARAFE)

kleos mastiha, lemon, basil

ADOPTED FROM THE MODERN CLASSIC COCKTAIL "THE MED", CREATED BY THE DEMIGOD CREDITED WITH GREECE'S COCKTAIL RENAISSANCE, MICHAEL MENEGOS. LIKE PLATO AND SOCRATES, YOU CAN FIND HIM IN ATHENS' BEST WATERING HOLES WAXING POETIC ON GOVERNMENT, PHILOSOPHY, FOOD, AND DRINK.

GREEK BITES*

cod souvlaki, lamb skewer, dips, whole wheat pita

MEZZE PLATTER (V)

red pepper and feta dip, hummus, toursi,
tzatziki, whole wheat pita

CITRUS BRAISED FENNEL SALAD (GF, V)

feta, kalamata olives, almonds

GRILLED COD SOUVLAKI (GF)

yogurt olive oil sauce, lemon, bell peppers

LAMB SAUSAGE SKEWER*

mint and pistachio pesto, whole wheat pita

GREEK SWEETS (V)

baklava, apricot turkish delight, maamoul



OPEN-FIRE GRILL

GOAT CHEESE POLENTA (v)

harissa aioli / saffron baby vegetables

GRILLED SHRIMP (gf)

garlic yogurt / aleppo butter

SPANISH OCTOPUS

sunchokes / muhammara

FIRE-ROASTED CHICKEN THIGH

pita / eggplant purée

HANGER STEAK*

pita / anchovy / mint

(v) vegetarian (gf) gluten free (vv) vegan

*This item may be served undercooked - Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

Virgin Voyages' kitchens are not allergen-free environments.
Please inform our crew if you have a food allergy or any other special dietary need.