



TALEYA

Chef Menus

Spiro Pavlic

Chef



Spiro is a hardworking, highly motivated, and enthusiastic Head Chef who is truly passionate about food.

Spiro's unique methods of cooking centre on local and seasonal ingredients, with modern techniques applied to traditional recipes.

Spiro loves challenges and making people happy. As a strong leader and a team player, Spiro is well known for creating a stimulating, positive and energetic working atmosphere onboard Taleya.



7 Day Menu

Day 1

Lunch

Buratta

Buratta, basil, reduced balsamic vinegar, salt flower, mixed tomato salad

Crab

Tagliolini gluten free pasta, crab champagne sauce

Beef filet / Truffles

Grill file stuffed with black truffles, green peas, potato creamy

Pavlova

Summer fruits, meringue, dehydrated honey

Dinner

Mediterranean Shrimps Salad

Tomato, red onion, caper, olive oil, olives

Pink Risotto

Beetroot carneroli risotto, cheese cream

Flambé Lobster

Vegetables on butter, white herbs sauce, mixed green salad

Exotic Mousse Cake

Mango, pineapple, banana



7 Day Menu

Day 2

Lunch

Tuna Tartar

Avocado, olive oil, chives

Quinoa Vege salad

Roasted vegetables, herbs, lemon dressing

Salmon Glaze

Rosemary potatoes, grilled tomatoes, salad

Strawberry White Roll

Strawberries, strawberry couli, mint

Dinner - Italy

Squid

Carpaccio with agrums and herbs

Crab Ravioli

Pasta gluten free stuffed wit crab meat, basil sauce

Tomato powder

Langustini grill, carrot glaze, spinach cream

Tiramisu Amaretto

Cream mascarpone, coffee, toasted almonds, caramel



7 Day Menu

Day 3

Lunch

Langustini Cesar Salad

Crispy langustini, iceberg salad, cesar dressing

Mussels

Steamed mussel and white wine with garlic and herbs

Sea Bass in Salt

Roasted tomato with olives, chips celery, lemon sauce

Pistachios Cake

Pistachio mousse, cherry gel

Dinner – Asia

Tempura

Shrimp, vegetables

Sushi and sashimi

Tempura maki, tuna rol, crab

Duck Spring Roll

Tataki Salmon

Rice Noodles

Wok vegetables and tofu

Halibut soya

Roasted fish file glazed with soya, green beans with sesame

Wagu A5 Steak

Rice

Green Cheesecake (matcha)



7 Day Menu

Day 4

Lunch

Tagliata

Rib eye, rocket salad, parmesan

Waldorf Salad

Apple, celery, walnuts

Gazpacho

Cold vegetable soup, olive oil

Chicken Parmigiana

Roasted breast, eggplant, tomato and mozzarella

Flambéed Figs

Vanilla ice cream, almond cookies, caramel

Dinner

Lobster Ceviche

Mango, chilli, chive, tomato

Asparagus / Caviar

Steamed, hollandes sauce with caviar

Swordfish Steak

Ratatulli, aioli, celery chips

Ferrero Rocher

Chocolate hazel cake



7 Day Menu

Day 5

Lunch - American / Mexican

Beef Tacos (gluten free)

Avocado guacamole

Chicken Wraps (gluten free)

Mix salad, cheese

Broccoli Salad

Avocado dressing

Mac and Cheese

American Burgers (brioche gluten free)

French fries

Pork Ribs

Lemon Pie

Whipped cream

Dinner - Chef Signature

Gambero Rossi

Carpaccio

Citrus, olive oil, lemon emulsion

Foie gras

Pan fried foie gras, veal jus risotto, chives

Duck

Duck breast glazed with honey, jerusalem artichoke, roasted apricot, duck jus

Apple Pizza

Vanilla sauce



7 Day Menu

Day 6

Lunch - BBQ

Nicosia

Tuna, vegetables, eggs salad

Salad

Potatoes cream salad with herbs

Zucchini

Vegetables stuffed with mix meat in tomato sauce

BBQ

Selection of meet, fish and sea food

Grill marinated vegetables

Roasted sweet potato with rosemary

Chocolate Tart

Milk chocolate with lavender

Dinner - Chef Signature

Cocktail of Shrimp

Aurora sauce, cranberry, red pepper, rice chips, salad

Scallops

Gelatinited with pesto on salt

Octopus

Roasted in white wine, chickpeas hummus, rosemary oil, crispy onion

Bananas

Fried banana in filo pastry, ice cream pina colada



7 Day Menu

Day 7

Lunch - BBQ

Cobb salad

Turkey breast, crispy bacon, vegetables, dressing

Truffles

Risotto with truffles, grated cheese

Black Angus Beef Fillet

Grilled artichoke, mashed potato, beef jus

Raspberry Cake

Raspberry gel , cheesecake biscuit, yogurt chips

Dinner - Chef Signature

Chicken Tonatto

Tuna mayo, salad, capers, olive oil

Ricotta Gnudi

Ricotta cheese balls, tomato basil sauce

Fish (Sea bass)

Celery cream, vegetables chips, lemon gel

Chocolate Souffle

White chocolate sauce and black olives



