

# Lunch

## Starters

### Island Ceviche\*

bay scallops, shrimp, fish, avocado and mango

### **V** Spinach, Cheese and Artichoke Dip

tortilla chips

### Soup of the Day

prepared fresh every day, ask your server for today's special

## Entrées

### Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, anchovies, traditional Caesar dressing and your choice of grilled shrimp or chicken

### Cobb Salad

chicken breast, avocado, bacon, tomato, hard-boiled eggs, Gorgonzola cheese and iceberg lettuce

### Marinara Meatball Sandwich

soft semolina roll filled with meatballs in tomato sauce and smoked provolone cheese, grilled bell peppers and fries

### Signature Burger\*

1/3 lb beef burger, melted sharp cheddar cheese, applewood smoked bacon, caramelized onions and golden honey BBQ sauce, fries

### **V** The Vegan Burger

vegetable patty, sesame bun, lettuce, onion, tomato and spicy mustard sauce, sweet potato fries

### Penne Pasta with Shrimp Arrabbiata

spicy tomato sauce

### Fish and Chips

batter-fried fish fillet, fries, tartar sauce

### Beef Fajitas

Mexican rice and refried beans, traditional condiments

### **V** Moroccan-Style Couscous

vegetables, raisins, and almonds

## Baked Just for You

### Fresh from the oven every day

Chocolate Cake, Ice Cream and Sorbet, No Sugar Added Ice Cream, French baguette, Grissini

## Desserts

### New York Cheesecake

with your choice of: chocolate fudge sauce, butterscotch sauce, or berry fruit compote

### Boston Cream Pie

sponge layered with mousseline cream and glazed with chocolate cream

### Crème Caramel Flan

liquor-steeped FRESH fruit



### Chocolate Cake

### Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



### No Sugar Added Ice Cream

ask your waiter for our daily selection

### Cheese Plate

### Fresh Fruit Plate

# JELLYBEANS

## Sommelier Recommendations

### Sparkling Wines

Prosecco DOC, Valdo, Italy

\$ 10 \$ 40

### White Wines

Meridian, Chardonnay, California

\$ 35

Matua, Sauvignon Blanc, New Zealand

\$ 10 \$ 40

### Rosé Wines

Beringer, White Zinfandel, California

\$ 9 \$ 35

### Red Wines

Cline Cellar, Zinfandel, California

\$ 37

Casa Lapostolle, Merlot, Chile

\$ 9 \$ 37

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol. 18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package. Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.



Vegetarian



Vegan



No Sugar Added

\*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. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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.