



# MARINA SOLUTIONS

YACHT & TRAVEL

A Culinary Experience!

## Appetizers

### Tuna Sashimi

Extra virgin olive oil, red pepper and razor thin yellow fin tuna. With melba toast.

\$100

### Beef Tenderloin Carpaccio

Extra virgin olive oil, a touch of parmesan cheese and premium tenderloin sliced wafer-thin. With melba toast.

\$100

### Shrimp Casserole

Caribbean shrimp, silk and button mushrooms, in a rice casserole that's truly Caribbean.

\$90

## Salads

### Three Hearts Salad

Fresh asparagus, heart of palm, artichoke and shrimp, a dash of extra virgin olive oil and balsamic vinegar.

\$100

### Goat Cheese Salad

Bibb lettuce with vinaigrette, dressing, a pomodori tomato and goat cheese.

\$85

### Cesar Salad

Our imperial salad comes to you fresh from the kitchen. Order additional ingredients if you like including shrimp or chicken for a minor charge.

\$85

## Soups

### Lime Soup

México's hearty classic. Chicken consommé with fresh vegetables, tomato, onion, pepper and whisper thin slices of lime.

\$69

### Onion Soup au Gratin

Another classic, onion soup based on a chicken consommé with a touch of butter and of course, a bit of melted cheese on top.

\$69

### Lobster Bisque

Rich and hearty, served with 'pan de paisano' (tiny baguettes). Subtle perfection.

\$89

