



MEDITERRANEA  
ELITE

The Art Of Living Well

## Exclusive Onboard Favorites

### Hors d'Oeuvres (Black Box 30 each canapés)

- American Wagyu New York Tataki with Mushroom Duxelles & Russian Osetra Caviar. \$280
- Indian Pani Puri with Salmon Parfait & Trout Roe. \$250
- Labneh, Truffle Honey & Hon Shimeji Mushrooms. \$190
- Curry Masala Cauliflower Purée. \$155
- Sweet Chili Shrimp Tempura. \$190
- Bluefin Tuna Tartare, Sesame Ponzu. \$280
- Tomato Tartare with Burrata & Basil Emulsion. \$250



### APPETIZERS

#### TACO BOXES (12 pcs)

- Fresh Bluefin Tuna Crispy Tacos \$140
- Tender Brisket, 12h Slow cooked on Red wine Sauce \$150
- Wild Mushrooms Tacos with Romesco \$130
- Mahi&Shrimp Ceviche Tacos with Guac and Pico. \$160

#### Mini Hand Rolls (30 pcs)

- Floridian Lobster Rolls. \$220
- Chicken Éclair Rolls. \$160
- Ham & Cheese Rolls. \$180
- Puff Pastry Chistorra. \$170



## Empanadas (Boxes of 12 pcs)

- Lobster, Rosemary Brown Butter. \$190
- Braised Ossobuco. \$180
- Caprese (Buffalo Mozzarella & Pistachio Pesto). \$160
- Spinach & Feta Cheese. \$160
- Chicken Fricassée. \$170
- Wild Red Shrimp, Champagne Garlic Béchamel. \$190  
- Sauces included: Chimichurri Aioli, Truffle Aioli, Pink Sauce, Basil Aioli, Tartar Sauce.

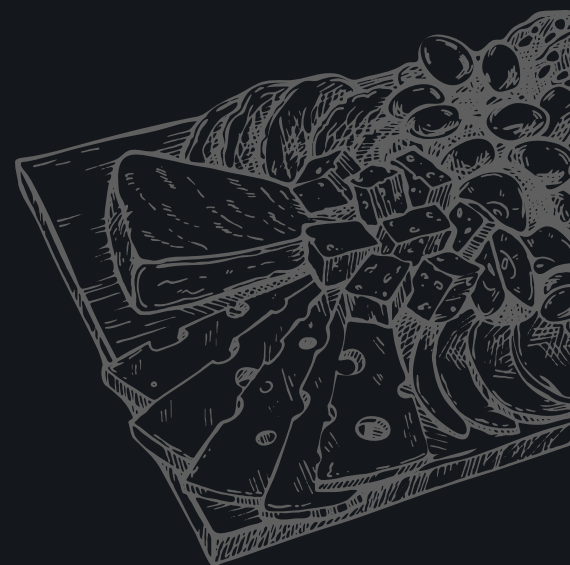


- **Mediterranean Spreads Mezzé** \$180  
Hummus, Tzatziki, Baba Ganoush, Crudités, Pita Bread, Kalamata Olives (Serves 8/10)
- **Caribbean Seasonal Fresh Fruit Platter** \$180
- **Peruvian Fish Ceviche Cups (10 pcs)** \$250
- **Passion Fruit Mixed Ceviche Cups (10 pcs)** \$320  
Octopus, Shrimp, Corvina, Bay Scallops.
- **Two Pounds Wild Pink Key West Shrimp** \$170  
Grilled or Broiled, Lemon Tartara & Cocktailr Sauce).



## CHARCUTERIE BOARDS

- **European Cheese Box** – French Brie, Aged Manchego, English Cheddar, Truffled Pecorino, Fig Jam, Organic Grapes, Crackers \$180
- **Premium Iberico Box** – Iberico Ham, Chorizo, Loin, Sobrasada, Salami, Mahón Cheese, Smoked Idiazábal, 9-Month Manchego, Fresh & Dried Fruits, Marcona Almonds, Gourmet Crackers (Serves 12–15) \$280





## **SPANISH DISHES**

### **Croquetas (Boxes of 40 pcs)**

- Iberico Ham. \$190
- Cod. \$160
- Shrimp & Wild Mushrooms \$180

### **Spanish Omelette (Serves 8–10)**

- Traditional Tortilla. \$120
- With Chorizo. \$150

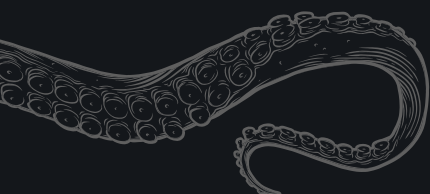
### **Traditional Paella (Serves 12–15)**

- Seafood Paella – Shrimp, Clams, Squid, Lobster Stock. \$350
- Add Lobster. \$280
- Paella Valenciana – Chicken, Rabbit, Pork Ribs. \$290
- Vegetable Paella – Seasonal Vegetables, Creamy Saffron Stock. \$270



## **SALADS (Serves 8–10)**

- **Traditional Greek Salad** – Peppers, Feta, Oregano, Organic Tomatoes, Kalamata Olives, Lemon Vinaigrette. \$240
- **Coliseum Caesar Salad** – Boston Organic letucces, White anchovies, Trout Roe, home Made Croutons. \$180
- **Seasonal House Salad** – Carrot, Radish, Cucumber, Artichokes, Tomato, Zucchini, Italian Dressing. \$190
- **Lobster Roll Salad.** \$250
- **Grilled Octopus Salad** – Tomatoes, Capers, Celery, Fennel, Roasted Red Peppers. \$260





## **MAIN COURSES (Serves 10–15)**

- **29-Day Dry-Aged American Wagyu Bone-In Ribeye** \$870  
Charbroiled to Perfection, Thinly Sliced (16 oz).
- **Black Angus Prime Picanha Platter** \$480  
10-hour Slow Cooked, Veal Demi-Glace, Roasted Onions.
- **Prime Churrasco Platter** \$420  
(Serves 10, with Salad & Mashed Potatoes).
- **New Zealand Lamb Chops** \$550  
Tahini Yogurt, Lemon Braised Potatoes.
- **Corn-Fed Boneless Chicken** \$390  
Garlic Butter.
- **Branzino Or Local Snapper Loins** \$450  
Mediterranean Sauce, Jumbo Asparagus.
- **Lobster Enchilada with Basmati Rice.** \$470
- **Homemade Meat Lasagna with Truffle Béchamel.** \$390



## **Kids Menu (5 each)**

- Wagyu burger and Fries. \$190
- Organic Tender & Fries. \$150
- Penne Pasta Butter/Tomato & Parmesan. \$90

## **DESSERTS (Serves 8/10)**

- Basque Cheesecake. \$180
- Key Lime Pie. \$150
- Pavlova Cake. \$240
- French Bread Pudding – Croissant, Pastry Cream, Apple \$140
- Tiramisu \$180

Customize your own cake with any theme you like for any occasion, just ask us!



## Our Caviar Selection:

Russian Osetra from Poland 90\$ per oz.

Beluga Caviar from Amur River 130\$ per oz.

Blinis.Crème Fraîche & Boiled Eggs.



## Real Caviar

*El caviar auténtico*



## TERMS & CONDITIONS

Minimum order for delivery: \$500

Orders require 100% advance payment

A 20% service charge and \$100 delivery fee will be added to every order

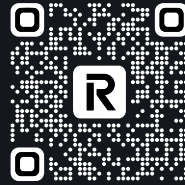
Orders must be placed at least 24–48 hours in advance

### Payment Methods

Credit Cards (5% processing fee)

Revolut: @mediterraneaelite

Zelle: +1 (305) 984-5246



Thank you so much for your business.

Share the experience!

Enjoy the food surrounded by the sea.

### Contact us

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