



# LA PESCADERIA

FISH MARKET

Menus provided for reference only.  
Menus are subject to change  
and will be re-confirmed once onboard

Reserve your spot at  
**La Pescaderia Fish Market**  
and embark on a gourmet journey  
through Mediterranean seafood traditions.  
Step into an authentic coastal dining experience  
where the freshest seafood takes center stage.  
Your voyage begins at the signature  
“fish market” display,  
featuring a stunning selection  
of fresh fish served by weight.

A **three-course\*** menu will be offered,  
with select premium options  
available as a supplement.  
Sophistication meets casual,  
family-friendly dining—an absolute must!

## MENU

\*The **three-course** menu includes *Hot Pita, Mezes*,  
one dish from *Main Courses*, and one *dessert*.

## **Hot Pita Bread & Dips**

*Tzatziki & tarama*

### **Mezes**

Select up to two mezes to mix and share

#### **Cold**

##### *The Greek Salad*

Vine-ripened tomatoes, cucumbers, olives, onions, peppers, barrel-aged feta, and extra virgin olive oil

##### *Hummus*

Large capers & mixed olives

##### *Melitzanosalata*

Smoky eggplant caviar, fresh pita

##### *Grilled Vegetables*

Peppers, carrots, seasonal vegetables, yogurt mint sauce, Mastelo cheese

##### *Orange Salad*

Baby arugula, ruby grapefruit, avocado, pomegranate seeds, acacia honey drizzle

##### *Watermelon & Barrel-Aged Feta Cheese Salad*

Crunchy Persian cucumber, shallots, mint spears, extra virgin olive oil

#### **Hot**

##### *Moussaka*

Baked eggplant, minced beef and lamb, tomato, béchamel

##### *Tiganita Thalassina*

Lightly fried calamari, shrimp, and whitefish

##### *Falafel*

Yogurt sauce

##### *Fried Feta Rolls*

Crisp phyllo, acacia honey

##### *Kolokithokeftedes*

Zucchini fritters, herbed Greek yogurt

##### *Grilled Octopus*

Potato stew, smoked Paprika

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

\*\* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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. 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.

## Main Courses

### *The Sea\*\**

*Please check the board for seasonal availability.  
All of our main courses are served with “Gigantes” beans  
from Prespes & roasted lemon potatoes.  
La Pescaderia offers diners with a exquisite selection  
of fish and seafood MIX GRILL combo.  
A limited selection of our premium offerings is available  
for a small supplement by choice and weight.  
Perfectly portioned for individual enjoyment or sharing.*

### *The Land*

*All of our main courses are served with “Gigantes” beans  
from Prespes & roasted lemon potatoes.*

#### *Grilled Lamb Chops\*\**

Served with tzatziki

#### *Giaourtlou Kebab*

Grilled pita bread, lamb & beef kebabs, tzatziki

#### *Kota Riganati*

Roasted chicken thighs marinated with Greek yogurt,  
lemon, garlic, herbs

#### *Lamb Kleftiko*

Parchment-wrapped baked lamb shank,  
potatoes, tomatoes, onions, Kefalotyri cheese

## Sauces

Ladolemono (Greek olive oil, lemon)

Salmoriglio (Italian herbs and garlic)

Creamy smoked paprika

Saltsa tomata

Fresh herbs & tzatziki

## Desserts

### *Karydopita*

Spiced walnut cake, vanilla ice cream

### *Portokalopita*

Zesty phyllo cake, orange drizzle

### *Baklava*

Greek yogurt, honey, pistachio

### *Fresh Fruit*

Seasonal selection

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## *Wines by the Glass*



*Bruno Paillard, Brut*  
Reims-France

*Berlucchi '61 Saten*  
Lombardy-Italy

*Prosecco Valdobbiadene Superiore di Cartizze DOCG,*  
*Marsuret*  
Veneto-Italy

*Chablis Premier Cru Montmains les Vieilles Vignes,*  
*Pascal Bouchard*  
Burgundy-France

*Sauvignon Isonzo del Friuli DOC, Tenuta Villanova*  
Friuli Venezia Giulia-Italy

*Pinot Grigio Friuli DOC, Jermann*  
Friuli Venezia Giulia-Italy

*Rosa Vittoria Langhe DOC Rosato,*  
*Castello Santa Vittoria*  
Piedmont-Italy

*Whispering Angel, Château d'Esclans*  
Côte de Provence-France

## *From the Ancient Greek Tradition*

*Ouzo Plomari 1 bottle*

*Ouzo Plomari 1 glass 4 cl*

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Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

## ***Champagne & Sparkling Wines***

*Dom Pérignon Vintage*  
Épernay-France

*Laurent Perrier Brut*  
Reims-France

*Laurent Perrier Cuvée Rosé*  
Reims-France

*Louis Roederer Cristal Brut Millesimé*  
Reims-France

*Franciacorta Cuvée Prestige, Ca' del Bosco*  
Lombardy-Italy

*Franciacorta Rosé DOCG, Marchese Antinori*  
Lombardy-Italy

## ***Rosé Wines***

*Bandol Rosé Domaine Ott, Château de Selle*  
Côtes de Provence-France

*BY.OTT Côtes De Provence Rosé, Domaines Ott*  
Côtes de Provence-France

*Cuvée Lampe de Méduse Cru Classé AOC,*  
*Château Sainte Roseline*  
Côtes de Provence-France

*Tourmaline, Barton & Guestier*  
Côtes de Provence-France

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## **White Wines**

*Aidani PGI Cyclade, Hatzidakis*  
Santorini-Greece

*Singladuras Albariño DOC, Bodegas Montecillo*  
Rias Baixas-Spain

*Cigalus Blanc, Gérard Bertrand*  
Languedoc-France

*Curtefranca Convento Santissima Annunciata DOC, Bellavista*  
Lombardy-Italy

*Grande Cuvée Sancerre Blanc, Baron de Ladoucette*  
Loire Valley-France

*Meursault, Chartron et Trébuchet*  
Burgundy-France

*Pouilly Fuissé, Chartron et Trébuchet*  
Burgundy-France

*Pouilly-Fumé le Troncsec, Joseph Mellot*  
Loire Valley-France

*Riesling d'Alsace, Schlumberger*  
Alsace-France

*Vintage Tunina IGT, Jermann*  
Friuli Venezia Giulia-Italy

*Viura Reserva Viña Monty, Bodegas Montecillo*  
Rioja-Spain



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