

PALOMAR

Appetizers

From the Sea

From the Land

Sides

Desserts

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Appetizers

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| TUNA CRUDO* Celtuce, Sunchoke, Shoyu | \$16 |
| OYSTERS* Pickled Oyster, Watermelon Mignonette | \$14 |
| MUSHROOM TARTARE* Fingerling Potato Chips, Black Garlic, Egg Emulsion | \$12 |
| GRILLED JUMBO PRAWNS Endive-Fennel Salad | \$22 |
| GRILLED OCTOPUS Fingerling Potato, Baby Spinach, Pickled Red Onion, Pimenton De La Vera | \$22 |
| GREEK VILLAGE SALAD Tomato, Cucumber, Green Pepper, Red Onion, Feta, Olives, Capers, Parsley | \$9 |
| ROMAINE SALAD Dill, Scallion, Japanese Cucumber, Citrus Dressing | \$9 |
| HEIRLOOM BEET SALAD Feta Cheese, Mint, Roasted Garlic | \$12 |
| THALASSINI SALATA* Seafood Salad: Shrimp, Scallop, Calamari, Mussels, Caper, Celery, Lemon | \$15 |

From the Sea

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| LAVRÁKI* Mediterranean Sea Bass, Chickpeas, Saffron-Carrot Puree | \$34 |
| FESTÓNI* Sea Scallops, Prosciutto, Le Puy Lentils, Clams, Pistachio Pesto | \$44 |
| MONACHÓS* Roasted Monkfish, Fregola, Lobster Foam, Zucchini, Semi-Dried Cherry Tomato | \$39 |
| DOVER SOLE* Olive Oil, Lemon, Lilliput Capers, Grilled Carrots | \$45 |
| COLOSSAL BLACK TIGER SHRIMP Baby Wild Arugula (\$25 Dining Package Supplement) | \$49 |
| WHOLE GRILLED LOBSTER Olive Oil, Lemon, Lilliput Capers, Grilled Carrots (\$25 Dining Package Supplement) | \$49 |

WHOLE FISH FOR TWO MP

BAKED IN SEA SALT WITH HERBS

Olive Oil, Lemon, Grilled Carrots

From the Land

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| TOMI* New York Strip Steak, Baby Romaine, Bone Marrow Butter Certified Angus Beef® | \$39 |
| FILET MIGNON* Patates Tiganites, Bone Marrow Butter Certified Angus Beef® | \$42 |
| GRILLED AUSTRALIAN LAMB CHOPS* Gigantes Beans | \$44 |

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Sides \$9

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| PATATES TIGANITES Hand-Cut Potatoes, Olive Oil, Rosemary |
| POMMES PUREE Whipped Yukon Gold Potato, Fleur De Sel |
| PILAF Jasmine Rice, Butter, Lime, Star Anise |
| HONEY ROASTED CARROTS Ricotta, Cumin |
| GRILLED ASPARAGUS Garlic, Olive Oil |
| WILD ARUGULA Forvm Chardonnay Vinegar, Parmesan |
| RADISH SALAD Daikon, Red, Black and Watermelon Radishes, Lemon, Oregano |
| GIGANTES BEANS Baked Bean Stew with Tomato and Oregano |

Desserts \$12

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| VALRHONA DARK CHOCOLATE MOUSSE CAKE Dark Chocolate Sorbet, Salted Caramel Popcorn |
| VANILLA CHEESECAKE "IN A JAR" Raspberry Compote, Graham Crackers |
| FRENCH APPLE TART À LA MODE Puff Pastry, Golden Apple, Vanilla Bean Ice Cream |
| GALAKTOBOUREKO Greek Yogurt Sorbet, Orange Custard Pie |
| HOUSE MADE SORBET Dark Chocolate, Strawberry, Greek Yogurt, Lime, Arlette Crunch |



Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.