

CARNIVALE DI VENEZIA

STARTER

Tempura Shrimps with Teriyaki Sauce

Quiche with Spinach

Eggplant Salad with Grated Cheese and Crispy Pita

Crispy Vegetable Rolls with Sweet Chili Sauce

Falafel and Special Hummus

Salmon Tartare with Chia and Wasabi

Pulled Pork Bao Bun

Italian Wrap

Mix of Italian Cold Cuts

Fine Cheese Selection with Honey, Lavender, and Pecan Nuts

Carp Roe Toasts

Vol-au-vent with Smoked Salmon and Cream Cheese

Mini Green Beyond Meat Burgers

Eggplant Spread and Crushed Bean served with Crispy Flatbread

CARNIVALE & DIVENEZIA

MAIN COURSES

Oven-Roasted Coquet with Provence Herbs and Semi-Dried Cherry Tomatoes
Grilled Sea Bream Fillet with Lemon and Capers Sauce
Grilled Bavette with Red Wine Demi-Glace Sauce
Slow-Cooked Semi-Smoked Pork Neck

SIDES

Oven-Roasted Potatoes with Rosemary and Curry
Fried Rice with Fresh Vegetables and Wood Ear Mushrooms
Onion Rings
Grilled Corn with Sweet Chili

SALADS

Caesar Salad with Chicken and Anchovies
Mykonos Salad with Feta Cheese
Tropical Veggie Salad

DESSERT - INDIVIDUAL CAKE

Chocolate Mousse Cake with Milk and Mango Jelly with Tropical Fruits