



Acapella

MENU SAMPLE



MEET THE CHEF

TIHOMIR ABRAHAM

Tihomir Abraham is a professionally trained culinary expert with 17 years' experience. Tihomir has worked for private clients, aboard luxury yachts and has a strong background in fine dining restaurants. Tihomir enjoys working on yachts because he loves the intimacy and dynamic environment of adapting to guest preferences, and the freedom to work with the best produce and suppliers. Tihomir possesses a wide range of culinary skills and experience to satisfy any client. Tihomir's greatest joy is surprising guests - "when they think they've seen it all, and then together with my team, we surprise them again - I love that moment". Tihomir is described by colleagues as being calm, diligent and positive - "I like to create a positive working atmosphere wherever I am". Tihomir's creativity and passion are sure to wow guests, and he is looking forward to delighting guests aboard Acapella this season.



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DAY 1

Fresh figs filled with goat cream cheese

≈

Parsley risotto with prosciutto chips and roasted
pine nuts

≈

Aged rump steak tagliata served on baby arugula
and potato gratin

≈

Creamy coleslaw

≈

Lemon semifreddo

DAY 2

Crispy garlic bread with marinated anchovies and
capers tapenade

≈

Veloute carrot soup with sea bass

≈

Turbot al forno with olives and seasonal
vegetables

≈

Baby salad with apple and red beet

≈

Greek yogurt mousse with cherry coulis





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DAY 3

Ricotta gnudi in orange-tomato sauce with fresh basil

≈

Sauteed shrimps on baby lettuce with cantaloupe and chilli

≈

Sea bream fillet grilled with zucchini puree and roasted cherry tomatoes

≈

White chocolate mousse

DAY 4

Pappa pomidore rich tomato soup

≈

Caprese stuffed portobello mushrooms

≈

Beef steak with sated vegetables and rice
mantecato

≈

Chocolate cake with vanilla cream and fresh
berries





DAY 5

Mussels a la bianco

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Aubergines with garlic, parsley and feta

≈

Grilled octopus with olives and selection of
vegetables

≈

Raspberry and cottage cheese crumble

DAY 6

Black risotto, cheese lance, bean cream

≈

Swordfish fillet, zucchini with saffran

≈

Cheescake with dehrydrated strawberries





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DAY 7

Sauteed garlic shrimps with fresh herbs

≈

Tabbouleh

≈

Spice-rubbed seared tuna steak with kohlrabi and
potato ragu

≈

Wild cherry sorbet with mint