



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
Côtes 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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