



M/Y LADY I

SAMPLE MENU

JULY 2025

By Chef Ivo Cirjak





Ivo Cirjak

CHEF

NATIONALITY

Croatian

LANGUAGES

Croatian, English, Italian

With over two decades of culinary experience and more than 13 years in the yachting industry, Chef Ivo brings an exceptional blend of international flavours and five-star service to every charter aboard M/Y LADY I.

Originally from Zadar, Croatia, Chef Ivo began his career in Italy in 2002, where he spent 10 years mastering Mediterranean, Italian, French, Asian, Halal, and fusion cuisines. His time in Italy not only sharpened his skills in refined regional dishes but also made him fluent in Italian. He has since worked on a range of prestigious private and charter yachts, up to 65 meters, consistently delighting guests with his creativity, adaptability, and impeccable presentation.

Chef Ivo has Michelin-level experience and holds multiple maritime and culinary certifications, including STCW, ENG1, Food Hygiene Level 2, and a Boat Skipper B license. In 2024, he further solidified his commitment to excellence by pursuing formal ship cook certification.

Known for his warm, professional demeanour and deep respect for guest preferences and dietary needs, Chef Ivo crafts unforgettable menus tailored to every itinerary—whether it's a sunrise breakfast in the Med or a bespoke tasting dinner under the stars.

Embark on a culinary journey with Chef Ivo aboard M/Y LADY I, where every meal is a celebration.



SOUPS

COLD TOMATO SOUP WITH CRISPY BREAD,
SHRIMPS AND VEGETABLES

SPICY LEGUMES AND CUTTLEFISH SOUP

GROUPER SOUP WITH JULIENNE VEGETABLES

CREAM SOUP WITH BROCCOLI AND CAULIFLOWER

PUMPKIN AND GROUPER CREAM SOUP

CARROT AND GINGER SOUP

SALADS

- SEAFOOD SALAD
- OCTOPUS SALAD
- BROCCOLI, CHERRY TOMATOES, CHEESE
AND CASHEW NUTS SALAD
- GREEK SALAD
- RECONSTRUCTED PANZANELLA SALAD
- AVOCADO CAESAR SALAD





APPETIZERS

OCTOPUS CARPACCIO

SEA BREAM ROLLS AND PICKLED VEGETABLES

PAstry SHRIMP TRIANGLES WITH AVOCADO, LIME AND MINT FOAM

DEGUSTATION OF AUTHOTHONIC CROATIAN CHEESE WITH HOMEMADE ORANGE MARMALADE

RECONSTRUCTED PARMIGIANA

SMOKED SALMON, GREEN BEANS AND MOZZARELLA

TRIS MARINATED FISH

VEGETABLES AND CHEESE MINI PIE

TUNA TARTAR WITH CITRONETTE

ARTICHOKE FILLED WITH ANCHOVIES AND BEAN

ZUCCHINI AND CRABS CANAPE WITH CHEESE

MEDITERRANEAN SUSHI

ADRIATIC MARINATED AND SALTED SMALL FISHES

MUSHROOMS, TOMATOES AND ZUCCHINI GRATIN

SCALLOPS WITH BABY SPINACH AND RUCOLA

WATERMELON WITH FETA CHEESE AND ACETO BALSAMICO

AVOCADO AND SALMON ROLLS ON CRISPY BASE

CANAPE WITH BEETROOT AND GOAT CHEESE

MAIN COURSES

- SEASONAL VEGETABLES MINESTRONE
- SEABASS FILLET IN CHIVES INFUSION
- MONKFISH RISOTTO AND PESTO GENOVESE
- GRILLED TUNA WITH GARLIC CREAM AND ONION CHIPS
- FILLED SQUIDS AND BABY POTATOES
- HOMEMADE GNOCCHI WITH LOBSTER AND CHERRY TOMATOES
- TAGLIATELLE WITH CLAMS
- BRUDET (FISH STEW) WITH GRILLED POLENTA
- BLACK CUTTLEFISH RISOTTO
- SANT PIETRO FISH WITH GRILLED VEGETABLES
- SPAGHETTI WITH MUSHROOM CREAM AND CHIPS
- TAGLIATELLE WITH SHRIMPS AND ASPARAGUS
- GROPER FILLET WITH PEA CREAM AND RADICCHIO
- TIGER SHRIMPS WITH LEMON CREAM
- SEAFOOD ROAST ALLA CHEF
- GRILLED FISH WITH BOILED POTATOES





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MAIN COURSES

ROASTED OCTOPUS WITH LOCAL
SEASONAL VEGETABLES

ŠKARTOC (FISH COOKED WITH VEGETABLES
IN ITS OWN SAUCE)

BUZARA (TRADITIONAL CROATIAN CLAMS
AND CRABS STEW)

GRILL LOBSTER WITH SWISS CHARD AND POTATOES

SPAGHETTI WITH FRESH CHERRY TOMATOES

SWORDFISH FILLET WITH COLD MARINATED
VEGETABLES SAUCE

SEAFOOD RISOTTO

SALMON FILLET WITH SPINACH, CLAMS
AND CELERY FOAM

TUNA STEAK WITH BABY POTATOES, TRUFFLE FLAVORED
GREEN BEAN CREAM AND MUSHROOM CHIPS

BLACK RAVIOLI SHRIMPS IN WHITE TRUFFLE FOAM CREAM

FISH COD FILLET ALLA VICENTINA

BUGGATTINI WITH ANCHOVIES AND DEHYDRATED OLIVES
ORANGE POWDER AND FISH REDUCTION

SEABASS FILLET WITH GLAZED VEGETABLES

WE LOOK FORWARD
TO WELCOMING YOU
ONBOARD!

