



# BASIL + BAMBOO

MEDITERRASIAN KITCHEN

à la CARTE

## TAPAS / SHEA

Fried Eggplant, Zucchini Chips, Tzatziki 🌿  
'Satay' Glazed Chicken  
Salmon, Crispy Rice, Marinated Ikura, Furikake\*

## ZENSAI

Miso Soup, Tofu, Wakame 🌿

## MEDITERRASIAN RAW BAR

Tuna Tartare, Roasted Fennel-Tofu Aioli, Avocado Coulis\*  
Hamachi Crudo, Tom Yum Sauce, Fresno Chili, Micro Greens\*

## SAMPLERS

Sashimi\*  
Nigiri\*  
Sakura Maki\*  
2 pieces each

## SALADS

Artisan Whole Burrata, Figs, Balsamic Caviar, Hazelnut Wasabi Peas, Sourdough Bread 🌿

## WATER

Miso Black Cod, Pea Purée, Jamon Iberico De Bellota, Pickled Wood Ear  
Grilled Spanish Octopus, Romesco, Kalamata Spheres, Tomato Pistou

## EARTH

Free Range Young Chicken, Jerusalem Artichoke, Yuzu Kosho  
Veal Medallions, Creamy Parmesan – Polenta, Ponzu Jus

## VEGETABLES

Crispy Brussels Sprouts, Korean Honey-Soy Glaze 🌿

## DESSERTS

Citrus Olive Oil Cake, Lemon Cream, Greek Yogurt Ice Cream  
Chocolate Caramel Crèmeux, Ginger-Cinnamon Hibiscus Parfait, Sake Caviar  
Vanilla Panna Cotta, Yuzu Curd, Raspberry Sorbet, Pistachio Trocadero

🌿 Vegetarian Option

Please inform your waiter if you have any food allergies or dietary needs. Windstar Cruises galleys are not food allergen-free environments. Our Executive Chef is available to discuss your requirements upon request.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.