

San Limi

CUSTOM



Josip Mioc

CHEF

Croatian

Josip was born in Metković, Croatia. When he was young he was a passionate football player. During his football career, he qualified as a chef and soon started to work summer seasons on the Dalmatian coast as a chef. During the winter, he was upgrading his knowledge in the capital of Croatia, Zagreb. He particularly enjoyed running an advent street food stall during the Christmas market in Metković. In 2018, Josip decided to join the yachting world as a chef and since then he has worked on sailing and motor yachts. In his spare time, he is passionate about working out, running, music, and playing football. He loves traveling as it widens his experience and knowledge of different types of world cuisines.

BREAKFAST MENU

SERVED AT THE TABLE

Various granola, Cold selection of cheeses and salami, Cut fresh fruit, Various berries, Selection of local jams, Butter, Various vegetables (according to your wish), Fresh baked pastries, Various yoghurts, Fresh made fruit juices

A LA CARTE

Boiled eggs, Omelettes, Scramble eggs, Crepes, American pancakes

KIDS CORNER

Various pasta with tomato sauce, Bolognese sauce, Aglio, Al olio
Various types of bread crumb fried meat, French fries

DAY 1

LUNCH

Prawns and zucchini risotto

Greek salad

DINNER

Tuna tartare with guacamole and black olive powder

Seabass file with sautéed leek and peas, couliflower cream and fish reduction

Lemon cream, fresh berries and crumble

DAY 2

LUNCH

Gazpacho with tomato, cucumber and chive

Salmon, cous cous, spinach, asparagus

DINNER

Mushroom risotto

Veal file, sautéed leek and potato, jus

Tiramisu

DAY 3

LUNCH

Beef tagliat

Chicken taquitos

Cous-cous salad

DINNER

RSalad with cherry, asparagus, feta, agilo-peperoncino

Beefsteak, mushroom rague, jus

Lemon sorbet

DAY 4

LUNCH

Salmon Buddha bowl

DINNER

Zucchini-spinach soup, garlic cream, croutons

Beef cheeks, caffe de Paris potato

Raw cake

DAY 5

LUNCH

Selection of Croatian cheeses

Veal risotto

Salad

DINNER

Pan fried Tuna Tataki, avocado creamed onion jam, sundried cherry tomatoes

Lobster tail, blue potatoes salad, bisque

Chocolate sponge, vanilla ice cream, blueberry coulis

DAY 6

LUNCH

Spanish Ribeye steak, potato cream, lamb lettuc, jus

DINNER

Pan fried Foie Gras, beluga lentil ragout, marinated peach, raspberry sauce

Dentex file, spinach, citrus beurre blanc

Lemon tart

DAY 7

LUNCH

Seafood pasta

Greek Salad

DINNER

Ravioli stuffed with Istrian cheese Skuta, grana Padano, black Truffle sauce

Txogitxu Ribeye steak, burned shallot, sauteed baby vegetables, Roquefort chesse, jus

Caramelised peach, honey crumble, vanilla ice cream






