



eat right | live right



YACHT CREW FOOD













HOT DISHES

LASAGNE

Slow cooked beef & pork mince, cooked in a rich tomato sauce with layers of pasta and a creamy, oregano infused bechamel sauce

VEGAN LASAGNE 🐠

Textured soya cooked in a rich tomato sauce, with layers of pasta and a creamy, oregano infused vegan cheese sauce

SHEPHARD'S PIE

Slow cooked minced lamb in a herby sauce, with vegetables and a creamy mashed potato topping

FISH PIE

Mixed fish in a lemon, herb and garlic liquor, topped with sliced potatoes

KOREAN CURRY

Roasted pork belly in a Korean style curry sauce with vegetables and served with kimchi and rice

CHILLI WITH NACHOS ANDRICE

Slow cooked shin of beef in a Mexican style sauce with beans, vegetables and served with guacamole, nachos and rice

Individual portion

10€

WRAPS

SPICY CHICKEN

Wheat flour wrap, chicken in a Sriracha mayo, spinach, yellow pepper, spring onion and mango chutney

KOREAN CHICKEN

Wheat flour wrap, chicken in a Korean sauce, spinach, red pepper, kimchi, spring onion and peanuts

ASIAN TUNA

Wheat flour wrap, tuna in an Asian style dressing, spinach, carrot, red pepper, spring onion and sweet chilli sauce

ITALIAN PESTO BEEF

Wheat flour wrap, roast beef, spinach, sundried tomatoes, pesto, mozzarella and rocket

SPICY GOLDEN CAULIFLOWER

Wheat flour wrap, golden cauliflower, spinach, carrot, red cabbage with lime and coriander, spring onion, vegan chipotle mayo

TROPICAL "CHICKEN" WITH SRIRACHA MAYO

Wheat flour wrap-Spinach, Heura with vegan Sriracha mayo, spinach, yellow pepper, spring onion and mango chutney

Wraps priced at 5€

Vegan Spicy Heura 6.90€

CIABATTA SANDWICH

JAMON Y QUESO

Homemade ciabatta with olive oil, tomato, serrano ham and cheese

CHICKEN AND AVO

Homemade ciabatta with chicken, avocado, mayo, coriander and lime

BEETROOT AND GOATS CHEESE

Homemade ciabatta with beetroot, spinach, homemade pesto and goat's cheese

Ciabattas 7€

SALAD BOWLS

VEGAN RAINBOW BOWL Ve

Kale & seeds, spiced chickpeas, golden cauliflower, red cabbage with lime and a vegan chipotle mayo

SEASONAL MEDITERRANEAN BOWL

Green leaves & seeds, quinoa with fresh herbs, seasonal veggies, feta and a red pepper & fennel dressing



Green leaves & seeds, roasted sweet potato, spiced chickpeas, red cabbage with lime and a lemon & herb vinaigrette

| Each salad bowl | 9€ |
|----------------------------|------|
| Add protein (tuna-chicken) | 3.5€ |
| Vegan protein (Heura) | 4,5€ |

SOUPS

Each week there will be 2 choices of soups - please contact us to find out the Soups of the Week:

CARROT & COCONUT WITH CURRY 100

Carrot, roasted onion, ginger, coconut milk, fresh coriander and lime

ZUCCHINI & BASIL Vo

Zucchini, garlic, spinach and fresh basil leaves

SPICY CREAMY BROCCOLI Vo

Onion, garlic, broccoli, coconut milk, vegetable stock, spinach, thai green curry paste

PARMESAN TOMATO & BASIL

Roasted tomato, garlic, onion, parmesan and fresh basil leaves

BUTTERNUT SQUASH, CHICKPEA & SPINACH Vo

Butternut squash, garlic, onion, chickpeas, fresh spinach and coriander

TUSCAN WHITE BEAN KALE

Kale, garlic, onion, white beans, fresh basil and parmesan

| Per portion | 7€ |
|-------------|----|
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HOMEMADE SWEET OPTIONS

| Brownie | 4€ |
|---|-------|
| Banana Bread | 3.5€ |
| Carrot Muffin | 3.5€ |
| Chocolate Muffin | 3.5€ |
| Lemon and Blueberry Muffin | 3.5€ |
| Energy Balls – Peanut and Chocolate (3 in total) | 4€ |
| Energy Balls – Matcha and Coconut (3 in total) | 4€ |
| Brownie Tray (9 portions) | 30€ |
| Whole Banana Bread (9 portions) | 27.5€ |
| DRINKS | |
| Kombucha | |
| Small (250ml) | 4,2€ |
| Large (500ml) | 7€ |
| Whole Earth | 2.5€ |
| (Apple, Cola, Cranberry, Elderflower, Ginger, Lemon) | |
| Linda organic | 3.5€ |
| (Lemon and ginger, Lemon with Hibiscus flower, Mar and rosemary, Pear with Sichuan pepper, Tomato wit wasabi) | |
| Laccao | 2€ |
| Coconut water (330ml) | 3.5€ |
| Coconut water (1 Litre) | 6.5€ |
| Cold Rosa Blanca | 3.5€ |

JOIN US FOR BRUNCH AT ONE OF OUR LOCATIONS





★ ELEFANTE SANTA CATALINA
★ ELEFANTE SANT AGUSTI

OPENING HOURS 8-15PM EVERY DAY



CONTACT US ON +34 636 43 09 37



CONFIRM YOUR BOAT'S NAME AND LOCATION/ DROP-OFF POINT



PLEASE PROVIDE MINIMUM 24 HOURS' Notice if Possible Last orders by 9am



SEE YOU SOON