



Argo



Miroslav Sobot

HEAD CHEF

Croatian

Head Chef Miroslav Sobot brings more than a decade of international culinary experience to Argo's galley, pairing creativity, precision, and passion in every dish prepared on board. His background spans both private and charter yachts, as well as high-level restaurant kitchens, allowing him to adapt menus with ease to a wide range of guest preferences and dietary requirements. Specialising in Mediterranean cuisine with modern and global influences, he focuses on fresh ingredients, elegant presentation, and highly personalised dining experiences throughout the charter. Beyond the galley, Miroslav draws inspiration from nature, hiking, and the continual discovery of new culinary ideas.

Breakfast

Fresh Mediteranean Start

Fresh orange / citrus juice & seasonal fruits
Cured meats, cold cuts & cheese selection
Various cereals accompanied with milk of Your choice
Selection of jams & yoghurts
Various bagels & breads

Sweet Delight

French toast (with caramelised bananas for example)
Freshly baked croissant & Danish with selection of
spreads or butter
Crepes or pancakes to Your liking

Healthy Options

Creamy smoothies (with fresh fruit, yoghurt & honey)
Chia pudding (with coconut milk)

Gourmet Eggs to Order

Creamy smoothies (with fresh fruit, yoghurt & honey)
Chia pudding (with coconut milk)

Ambiance

Not to forget the sunshine, breeze, privacy
& crystal blue sky & sea

Lunch

As the daytime is 'fun time'...

We would recommend a Family style / Buffet option for daily selection of wonderful food to share with friends & family, not to worry about the time & / or dress code... to keep things chill! Here is a sample.

Salads

We could go with a salad bar / deconstructed salad station, so You can make a salad of Your choice, followed by a dressing / vinaigrette... There could also be a salad of the day... like:

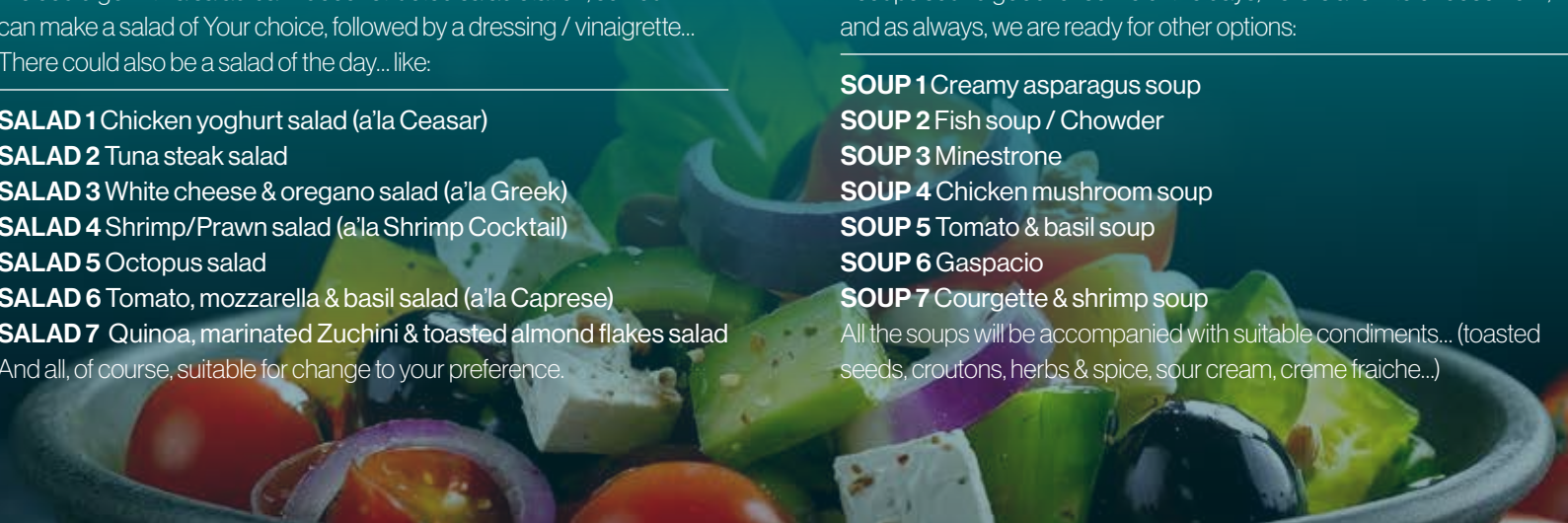
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- SALAD 1** Chicken yoghurt salad (a'la Ceasar)
 - SALAD 2** Tuna steak salad
 - SALAD 3** White cheese & oregano salad (a'la Greek)
 - SALAD 4** Shrimp/Prawn salad (a'la Shrimp Cocktail)
 - SALAD 5** Octopus salad
 - SALAD 6** Tomato, mozzarella & basil salad (a'la Caprese)
 - SALAD 7** Quinoa, marinated Zucchini & toasted almond flakes salad
- And all, of course, suitable for change to your preference.

Soups

If soups sound good for some of the days, here is a few to choose from, and as always, we are ready for other options:

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- SOUP 1** Creamy asparagus soup
 - SOUP 2** Fish soup / Chowder
 - SOUP 3** Minestrone
 - SOUP 4** Chicken mushroom soup
 - SOUP 5** Tomato & basil soup
 - SOUP 6** Gaspacio
 - SOUP 7** Courgette & shrimp soup

All the soups will be accompanied with suitable condiments... (toasted seeds, croutons, herbs & spice, sour cream, creme fraiche...)



Main Dishes

As for desserts... well, a choice of sorbets & ice cream is always available. A nice fruit platter with some nutmeg Chantilly... semifreddo or affogato... Something to cool the hot afternoon sun & refresh your palette.

Day 1

Grilled Seabream fillet (dill & caper sauce)
Basil pesto, cherry tomato & toasted pine nuts pasta
Lemon & fresh herbs marinated chicken thighs
Rosemary potatoes
Quinoa with avocado & pomegranate

Day 2

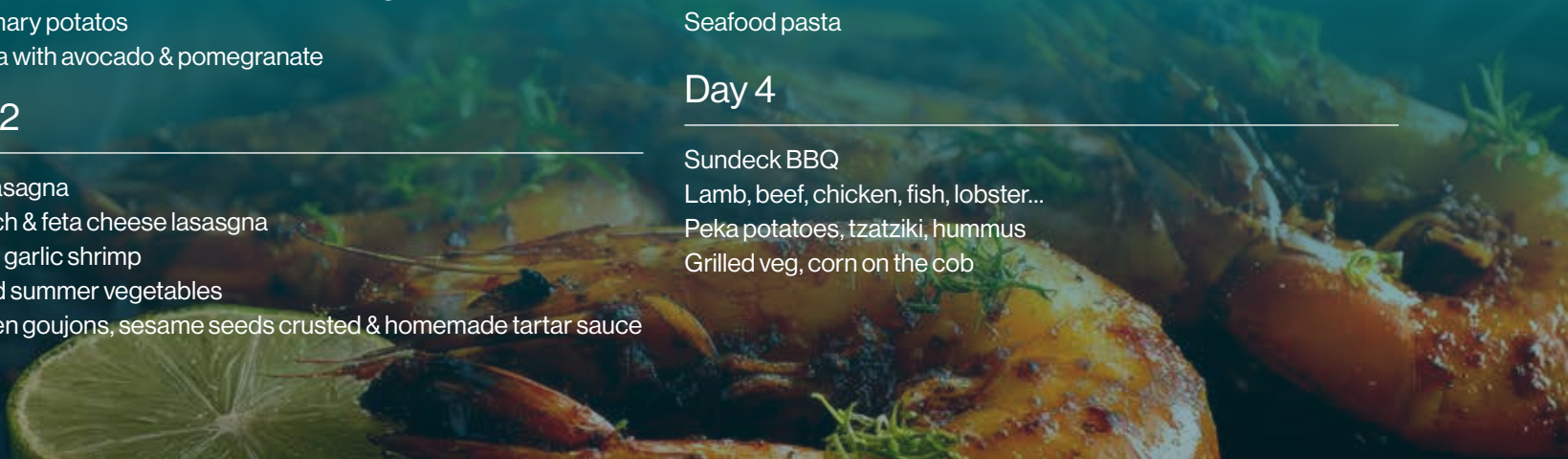
Beef lasagna
Spinach & feta cheese lasagna
Grilled garlic shrimp
Glazed summer vegetables
Chicken goujons, sesame seeds crusted & homemade tartar sauce

Day 3

Fish & chips (fritto misto)
Steak tagliatta, arugula, cherry tomatoes and aged parmesan
Ratatouille
Seafood pasta

Day 4

Sundeck BBQ
Lamb, beef, chicken, fish, lobster...
Peka potatoes, tzatziki, hummus
Grilled veg, corn on the cob



Main Dishes

Day 5

Tuna steak with black sesame seeds, ponzu dressing
Mussels 'buzara'
Courgette carpaccio
Turmeric rice

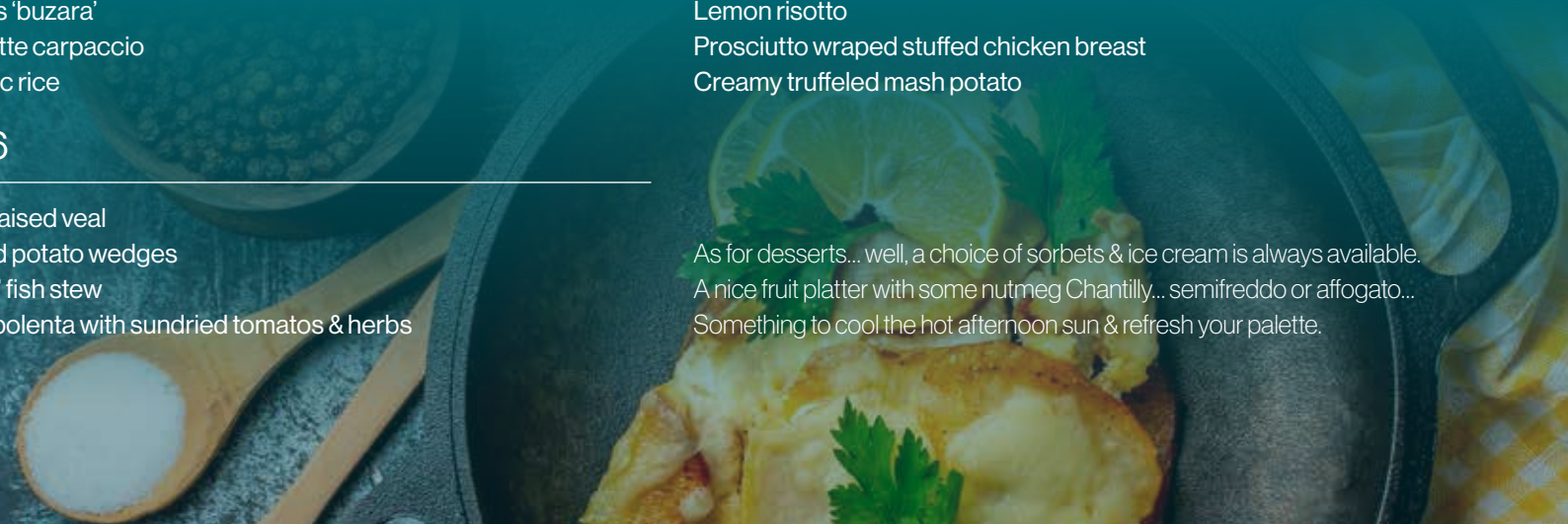
Day 6

Slow braised veal
Smoked potato wedges
'Brodet' fish stew
Grilled polenta with sundried tomatos & herbs

Day 7

Swordfish skewers, grilled
Lemon risotto
Prosciutto wrapped stuffed chicken breast
Creamy truffled mash potato

As for desserts... well, a choice of sorbets & ice cream is always available.
A nice fruit platter with some nutmeg Chantilly... semifreddo or affogato...
Something to cool the hot afternoon sun & refresh your palette.



Dinner

Dinner time is an opportunity to create a more formal dining atmosphere, and you can enjoy a 3 or 4- course dining experience. The menu may feature fusion, traditional, and/or modern cuisine.

Day 1

Adriatic Tuna 'Tartar'

Citrus emulsion, chives, wasabi, avocado, olive oil

Buerre Noisette Scallops

Cauliflower coulis, celery & green apple salad, toasted walnuts

Red Snapper Fillet

Almonds & herb crust, broccoli cream, edamame & wild rice

Lavander Panna Cotta

Lavander infused panna cotta, drizzled with honey & fresh figs

Day 2

Burrata & Grilled Peaches

With prosciutto crudo, fresh basil & aged balsamic vinegar

Lamb Tenderloin

Grilled, Dijon brushed, with pistachio & parmesan crust
Parmenter cream, sauteed leek & spinach
Turmeric cous cous, cucumber & pomegranate

Exotic Millefoglie

Passion fruit, mango, coconut & fresh mint

Day 3

Warm Calamari Salad

Grilled calamari, caramelised fennel
Capers, parsley, olive oil & tangerine

Octopus 'On Fire'

Perfectly boiled, flambeed in cognac/gin with herbs
Celeriac coulis with black garlic, bulgur & brunoise vegetables

Black olives powder

Lemon / Lime Cheesecake

Double bake cheesecake, marinated blueberries with mint & agave syrup



Dinner

Day 4

Foie Gras Medallions

With honey, Port & thyme glazed pear Williams
Toasted pat-a-choux, orange segments

Beef Tenderloin

Parsnip & bourbon vanilla pure, baby spinach, Shi Takke mushrooms
Green peppercorn sauce

Chocolate 'Truffles' Trio

Chocolate ganache, coated 3 ways
Bitter cocoa & chilly
Pistachio crumbs
Almond flakes & orange zest

Day 5

Seabream Carpaccio

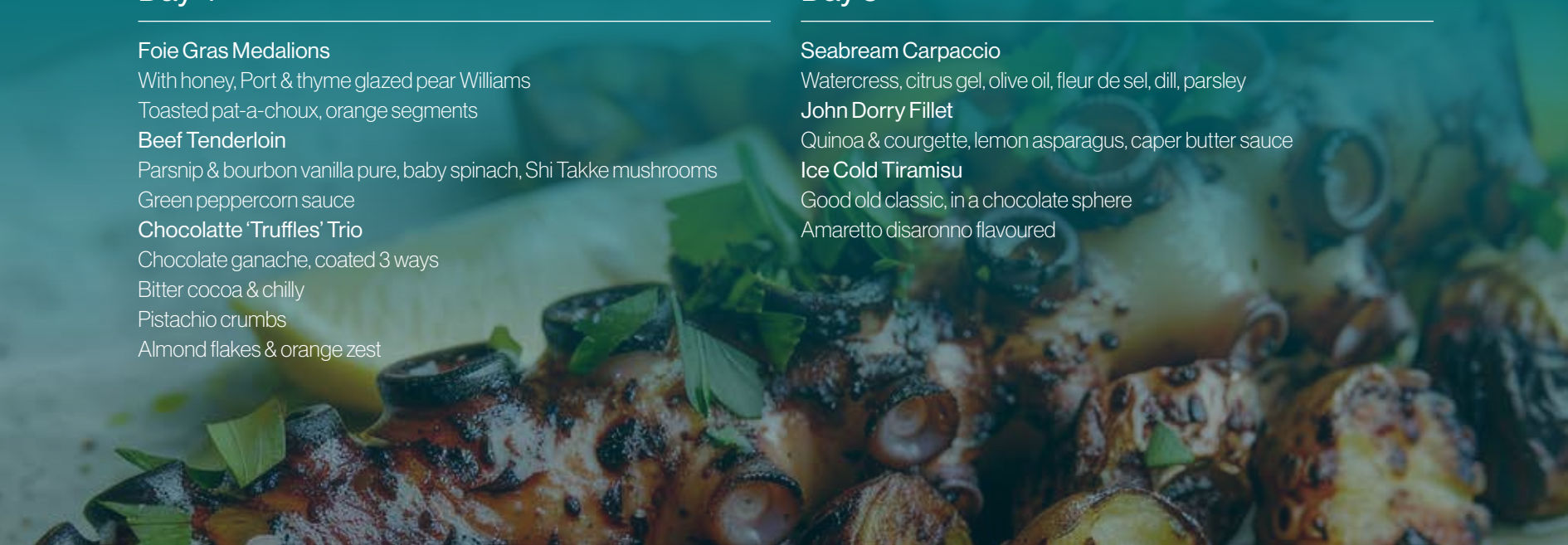
Watercress, citrus gel, olive oil, fleur de sel, dill, parsley

John Dorry Fillet

Quinoa & courgette, lemon asparagus, caper butter sauce

Ice Cold Tiramisu

Good old classic, in a chocolate sphere
Amaretto disaronno flavoured



Dinner

Day 6

'Moules Marniere' / Buzara

Black mussels, fusion style with ginger, shallots, garlic, parsley & tomato Concasse, finished with coconut milk & light chilly

Seabass Roll

Filled with flambeed shrimp, spinach & sundried tomato
Brushed with squid ink, oven baked
Parsley root & chives cream, julienne carrots
Beluga lentils with fennel & peas

Brownie & Raspberry Sorbet

Chocolate brownie with hazelnut & cardamon
Raspberry sorbet quenelle
Fresh marinated raspberries

Day 7

Langoustine Crudo

'Tartar' with whipped ricotta & agrodolce green apple
'Marinated' with avocado, dill & caper powder

Smoked Mussels Pasta

Fresh & smoked black mussels, cherry tomato, tomato sauce, parsley & garlic
Local fresh pasta

Breaded Mackerell Fillet

Panko, herbs & seeds breaded fried mackerel fillet
Olives & tomato tapenade
Arugula & micro greens salad
Homemade aioli

Poached Meringue With Lemon Infused Custard

Meringue clouds poached in milk
Lemon infused egg yolk custard
toasted almond flakes, fresh thyme leaves and dry freeze raspberry powder



The sample menu is just an idea or a direction we can go... and any suggestions, ideas or changes are more than welcome! We can implement some more traditional dishes if desired, as we are always ready to change according to your preference.

Thank You.

Miro

