



ABORDA YACHTING MENU

NATIONAL MACEDONIA FOOD:

Breakfast "Buffet breakfast"

- soft sheep cheese
- hard sheep cheese
 - ajvar (chutney)
- sunny-side-up eggs
- omelette with onions
- omelettes with red pepper and spinach
 - homemade bread with sesame
 - smoked pork neck
 - smoked veal neck
- bruschetta with zucchini and eggplant
 - fruit salad
 - butter
 - honey
 - jam

A la carte dishes:

- rabbit in a dry plums sauce (ili prunes sauce)
 - trout in a pine nuts sauce
 - rolled veal in a pepper sauce
- eel in an onion, carrot and apple sauce
 - suppressed pork leg
- lamb with spinach and sour cream
- stuffed thighs in a caramelized onions sauce
(all meals are by 350 grams)

Menu I

- cold soup made from yoghurt and cucumbers
 - tomato and onion salad
- potatoes and minced meat in the oven (moussaka)
 - baklava

Menu II

- Bruschetta with chutney and hard sheep cheese
- the Macedonian salad (tomatoes, peppers, parsley, onions, garlic)
 - muscle in mustard sauce and baked potatoes
 - homemade soft cheese in a caramel sauce

Menu III

- Bruschetta with smoked trout
 - Season salad
- Trout stuffed with carrots, spinach and dry plums
 - Kadaif cake

Menu IV

- thick chicken soup
- beetroot and apple salad
- breaded Ohrid trout (belvica)
 - yoghurt ice-cream

Menu V

- lamb soup
- stuffed tomatoes with sour cream
 - lamb in mustard sauce
 - tulumbe

Menu VI

- roasted peppers and garlic salad
- gravče na tavče with minced meat
- dessert: Baked pumpkin with vanilla sauce

Menu VII

- Bruschetta with tomato, garlic and leeks
- Eel in a red wine sauce and potatoes with dry peppers
 - Cocoa and lemon cake