



# VALINOR

## LAGOON 55

### YOUR MAJESTIC VACATION

The VALINOR is characterized by an impressive sense of space, maximum comfort, and high performance under sail. A modern classic, the Lagoon 55 stands alone in its curved lines of artistry and modernity. Every detail speaks to the strength and beauty of the boat. Her high-quality interior finishes and natural light in the saloon and staterooms are designed to evoke feelings of peace and harmony. Enjoy your glorious days and moonlit nights at sea. Yacht Chartering on a new level.



- The art of hospitality combined with Lagoon expertise resulting in efficient performance and style.
- The signature of Nauta Design for elegance, comfort, and luxury.
- Ample space on deck and flybridge, air-conditioning throughout, sound-proof engine room, bathing platform, water toys...
- Crew with excellent knowledge of the sailing area.







***While sailing with "VALINOR" you will experience the perfect combination of joy, comfort, and luxury. The all-inclusive experience will be spiced up with an extensive water sports extras selection.***

## SPECIFICATIONS

Yacht Model: Lagoon 55  
Builder: Lagoon-Beneteau

Mainsail type: full batten  
Genoa type: self-tacking job  
Steering type: Steering Wheel  
Mast height: 28,93 m / 94'

Length: 16,56 m / 54'  
Beam: 9 m / 29,5'  
Draft: 1,55 m / 5'  
Displacement: 26,5 t

Engine: 2 x 115 HP Yanmar  
Fuel capacity: 1100 l  
Water capacity: 960 l

Cabins: 5 guest cabins  
1 crew cabin

Bathrooms: 6  
Berths 12

Air Conditioning: YES  
Heating: YES



## EQUIPMENT

Autopilot, GPS plotter, wind instrument, electric winch, electric flat-winder, VHF, electronic engine, throttles and rudder joystick, bow thruster, the power generator 60 V, inverter 60 HZ / 120 V electrical system, service and engine batteries, hydraulic davits, water heater, watermaker, solar panels, and hydraulic water platform.

## GALLEY & COCKPIT

Refrigerator, freezer, dishwasher, icemaker, microwave, kitchen utensils, grill/barbecue, coffee machine, teak table.

## AMENITIES & WATER TOYS

Wi-Fi, Starlink Internet Inmarsat Satellite Phone, LCD TV, Speakers in the saloon, cockpit, flybridge, fusion radio system, eFoli, water mat, stand-up paddle board, sea bob, wakeboard, donut, snorkeling equipment, Subnado Underwater Scooter and Towable Water Lounger.



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# THE CREW



## GIANNIS SCHINAS CAPTAIN

I was born in 1985 in Nafpaktos a coastal town in Aetolia-Akarnania in western Greece. During the course of my life I have found myself totally linked to the sea. The sea has always been my sanctuary where I have spent hours fishing, swimming, windsurfing and soaking up the Greek sun. It was greater love for the sea that urged me to occupy myself professionally with the art of sailing since 2103 and up until today, I have been a professional Skipper with thousands of miles of sailing experience. I am fully aware of the fact that the sea is definitely a place that teaches you something new every single day. My motto is...treat the sea with respect and it too, shall treat you with respect...



## NIKOLAOS KARKANIS HOST/COOK

I was born in Athens, Greece. The Sea has always been part of my natural landscape view. I started sailing as a student and spent many unforgettable summers on the seas with friends and family. As an adult, I found myself working as a host in my family's restaurant, where I realized how much I enjoy providing hosting services to guests. I combined my love for sailing & hosting and began working on sailboats. This unique profession provides a great sense of fulfillment through its never ending challenges and beautiful Greek coast surroundings.



# VALINOR MENU

## BREAKFAST SYMPHONY

*#breakfast, #fruits, #beverages*

*Many agree that it is the most important meal of day. You will soon find out that the sea requires a lot of calories. So, please choose from the below*

Eggs (scrambled, boiled, fried, omelets, poached), yogurt, butter, honey, janes, cereals fresh juice, fresh fruit's assortment, pancakes, crepes, French toasts, cold cuts platter, cheese selection platter, bread, milk, tea, chocolate, nuts, berries

## GUILELESS EARTH

*#salads, #greens, #herbs*

**GREEK SALAD** (tomatoes, cucumber, pepper, onion, cheese<sup>1</sup>, olives, oregano) **VG**

**NTAKOS** (tomato, myzithra cheese, caper, caper leaves, oregano) **VG**

**OCTOPUS SALAD** ( octopus, carrot, pepper, garlic, oregano)

**BOILED SEASONAL VEGETABLES** ( broccoli, cauliflower, zucchini, potato, carrot, lemon) **VE**

**PASTA SALAD** (smoked salmon, lime, avocado)

**TUNA SALAD** (cucumber, lettuce, caper, corn, mayonnaise)

**BEETROOT SALAD** (goat cheese, balsamic dijon mustard) **VG**

**ROCKET SALAD** (parmesan, cherry tomato, prosciutto, balsamic honey vinaigrette)

**OCTOPUS MEZE** (carrots, peppers, oregano, parsley, garlic)

**GREENS COLD SALAD** (lettuce, cabbage, carrots, apple, nuts, balsamic cream dressing) **VE**

**LENTILS SALAD** (smoked salmon, parsley, lime)

## CRETAN FINGERS

*#finger food, #meze, #appetizers, #dips*

**TZATZIKI** (Greek yogurt, cucumber, garlic, carrot, vinegar, anise) **VG**

**SMOKED AUBERGINES** (garlic, parsley) **VE**

**TARAMOSALATA** (fish roe dip)

**MUSHROOM IN THE MIST** (pleurotus, garlic, balsamic-mustard sauce, herbs) **VE**

**SAGANAKI** (gruyere, honey, sesame) **VG**

**MUSSELS SAGANAKI** (mussels, tomato, onion, garlic, herbs, feta cheese)

**WRAPPED FETA** (pastry sheet, Greek honey, sesame) **VG**

**TUNA TARTARE** (sesame, ginger sauce)

**ZUCCHINI BALLS** (zucchini, carrots, fresh onion, peppermint, anise, egg, flour, lemon, spice) **VG**

**SHRIMPS SAGANAKI** (tomato sauce, garlic, melted gruyere)

**STUFFED PEPPERS** (pine, gruyere, parsley, feta, zucchini) **VG**

**FAVA / yellow split peas puree** (capers, sun-dried tomatoes) **VE**

**STEWED SPAGHETTI** (like rolled zucchinis, walnuts, halloumi chesse) **VG**

**SPETZOFAI** (tomat, pepper, onion, parsley, local sausage)

<sup>1</sup> #cheese, #feta or #feta cheese, mean all the same to a Greek





# VALINOR MENU

## AEGEAN NETS

This menu is about fish lovers. Fresh fish bought at the little dream place the Captain has just taken us (or maybe we will be lucky enough to catch one ourselves). Local vegetables and Greek dishes we do not need to reinvent. Our tradition has delivered<sup>2</sup> us the time-distilled knowledge of how to paint with the colors of local ingredients. Freshness, Simplicity.

**BOUILLABAISSE / fish soup** (fish, carrot, celery, potato, onion)

**MILANESE SHRIMP RISOTTO** (shrimp, onion, garlic, saffron, wine, butter, parmesan, herbs)

**SUSHI DREAMS** (spring onion, cucumber strips, red pepper, sliced carrots, avocado, vinegar, wasabi, soy sauce)

**SEAFOOD ORZO** (star anise, shrimp, mussels, parmesan, cherry tomato)

**EL DORADO** (dorado, celery, fresh onions, eggs, lemon)

**GRILLED SEA BASS & FISH BROTH SOUP** (carrots, celery, potatoes, lemon)

**STUFFED SQUID** (rice, raisins, feta, peppers, onions, mountain tea leaves)

**OCTOPUS STIFADO** (tomato, wine, vinegar, baby onions)

**SEAFOOD RISOTTO** (arborio rice, shrimp, mussels, star anise, cherry tomato)

**SEA BREAM** (celery, lemon, onions, mayonnaise)

**GOLDEN FRIED FISH** (red mullet, calamari, shrimp, anchovies)

**GRILLED FISH FILLET** (fish, lemon, oregano)

**FISHERMAN'S PASTA** (tomato, shrimp, mussels, oysters, parsley, caper, olives)

## SHEPHERD'S DREAM

Meat. Roasted, grilled, boiled, fried, stewed. A game of meats of all kinds and in all kinds that go along well with vegetables and salads.

**BEEF TENDERLOIN** (garlic, crème fraîche, wholegrain, mayonnaise)

**CHICKEN CURRY** (basmati rice, Greek yogurt)

**KING'S CHOICE** (lamb, potato, garlic, lemon, oregano)

**GIOUVETSI BEEF** (tomato sauce, pasta, ground cheese)

**LEEK LEMON PORK** (lemon, jasmine rice, raisins, mustard)

**BARBEQUE ON THE ROCKS** (meat trilogy, oregano, lemon, oil)

**TEXAS BEANS 'N BURGERS** (garlic, herbs)

**KLEFTIKO / lamb wrapped in baking paper** (vegetables, potatoes, mixture of cheeses)

**SOUVLAKI / pork or chicken** (Greek salad, mint, feta, pita, yogurt, anise)

**OVEN ROASTED CHICKEN** (green apples, plums, orange juice)

**CHICKEN LEMON / velouté soup** (mayonnaise, vegetables, eggs)

<sup>2</sup>Greek word "paradosi / παράδοση", has two translations in English. The first is "tradition" and the second is "deliverance"





# VALINOR MENU

## GRANDMA'S FAIRY TALES

**MOUSSAKA** (the classical Greek hit) aubergines, potatoes, ground beef & pork, tomato, Bechamel sauce, nutmeg, cream cheese

**GEMISTA** tomato, aubergine, pepper, potato, zucchini, rice, garlic, onion, anise, parsley **VE**

**RATATOUILLE NIÇOISE** potato, zucchini, aubergine, pepper, onion, garlic, parsley, herbs **VE**

**CABBAGED - ROLLED RICE** leek, lemon **VE**

**KAGIANAS** eggs, tomato, garlic, chesse, butter

**GREEN BEANS** potato, zucchini, tomato, onion, parsley **VE**

**SPINACH CANNELLONI** bacon, milk cream, onion, metsovone cheese, thyme

**PESTO BASIL PASTA** garlic, parmesan cheese, pinoli **VG**

**RISOTTO WITH MUSHROOMS** onion, garlic, safran, wine, butter, parmesan, cheese, herbs **VG**

## SWEET MEMORIES

Spoon Desserts **VE**

Cheese Cake

Salami Mosaic

Greek yogurt with honey, fruits and walnuts

Apple Pudding

Milk pie with orange juice, ice cream and roasted almonds

Panna Cotta

Almond Pistachio Baklava

Fruit Salad **VE**

## DISCLAIMER

*We hope the above menu will give you an idea of the dishes that can be cooked onboard. The ingredients of a dish can be subject to change.*

*Every meal (lunch or dinner) will consist of one plate type from the above sections other than the "Cretan Fingers", for all crew members, per meal, plus two or three common shared plates from "Cretan Fingers" section.*

*Breakfast is self-served on a buffet.*

*All dishes may contain alcohol, salt, pepper, sugar, oil.*

*We welcome suggestions and ideas (of course).*

*Please inform us prior to your departure about your special preferences on food, possible allergies on food material or cooking procedure and equipment.*

*Please also consider our advice to build together the basics of your cooking plan, the sooner the better. Let's find together the golden ratio of minimalism, freshness, tradition and imagination.*







*We wish you warm welcome  
and many great experiences  
onboard*

**VALINOR**

*in Greece*



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