

WATER RESTAURANT DINNER

Starters

Scallops <i>Sautéed with caramelized cauliflower, haricots verts, and saffron sauce</i>	29
Red prawns <i>Tartare, raspberries, avocado</i>	29
Octopus <i>White coco beans, Lardo di Colonnata</i>	28
Asparagus <i>Mousseline, poached egg, Metsovone cheese foam</i>	28
Beef fillet <i>Carpaccio, marinated mushrooms from Halkidiki and truffle cream</i>	27
Superfood Salad <i>Avocado, parmesan, asparagus, rocket, pumpkin seeds, olive oil-lemon dressing</i>	22

Main Courses

Amberjack <i>Grilled on charcoal with cherry tomatoes, courgette, taramas, capers, basil, bottarga</i>	35
Sea bass <i>Sautéed, stuffed Savoy cabbage with seasonal vegetables, smoked fish sauce</i>	36
Tortellini <i>Beef ragout and seasonal mushrooms</i>	35
Lamb <i>Slowly cooked for 12 hours, grilled seasonal greens, lamb fricassée, pita bread</i>	38
Beef <i>Tender beef cheek braised, sweet potato purée, truffles, pine nuts</i>	38

Dessert

Chocolate <i>Guanaja dark chocolate ganache, Tanariva liquid chocolate, Tulakalum ice cream</i>	19
Mango <i>Ivoire chocolate cream with Greek yogurt and passion fruit</i>	19
Berries <i>Madagascar vanilla cream, blueberry sorbet, citrus caviar, raspberry confit</i>	19