

WATER RESTAURANT DINNER

Starters

Gazpacho (V, VG)

Vegetable tartare and avocado

21

Tuna Crudo (G)

Caper berries, florina red peppers, olives,
pickled cucumbers, virgin olive oil, aged balsamic

29

Risotto (V, G)

Wild mushrooms and Greek truffle
from Chalamondas Mountain

29

See bass Ceviche (G)

Citrus, avocado, lime, chili, cilantro

27

Langoustines (G)

Haricot beans, cauliflower, saffron sauce

38

Grilled crab legs (G)

Chili-herb butter

48

Cherry tomato salad (V)

Sea fennel, creamy goat cheese, caper leaves,
carob rusks, basil-olive oil

22

Niçoise salad (G)

Fresh tuna, anchovies, tomatoes, rocket,
capers, virgin olive oil

27

V Vegetarian, VG Vegan, G Gluten Free

Gluten free pasta available upon request

If you have any food allergy, intolerance or sensitivity,
please inform your server before ordering your meal

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Fish

Filet of sole

Brown butter sauce, grilled peppers,
capers, tarama and fennel

39

Grilled swordfish steak (G)

Mediterranean salad, tomato-oregano pesto

37

Sea bass (G)

Lemon beurre blanc, green peas, dill, wild greens

38

Linguini

King crab, langoustine, cherry tomatoes,
lemon confit and fresh basil

52

Lobster tortellini

Lobster bisque with Armagnac and Oscietra Caviar

60

Meat

Grilled rib eye steak (G)

King oyster mushroom, thyme-rosemary butter

40

Roasted rack of lamb (G)

Baked honey-thyme carrots, chimichurri

39

Free range chicken breast (G)

Asparagus, baby potatoes, Greek Metsovone
cheese- morel mushroom sauce

37

WATER RESTAURANT DINNER

Dessert

Lemon tart

Meringue, berries, ginger confit,
Greek yogurt ice cream

18

Pâte à choux

Tropical ice cream and exotic fruits

18

White chocolate Namelaka

Seasonal baked fruit, Madagascar vanilla ice cream

19

Chocolate Lover

Dark chocolate ice cream, hazelnut praline,
salty caramel

22