

THE WATER RESTAURANT

Inspired by the sea and land, 3-star Michelin Chef Mauro Colagreco has created this menu that incorporates local ingredients and flavours with his own cooking philosophy

Chef Colagreco brings his freshness to the table and he invites you to take a trip with him on this Mediterranean gourmet experience.

A handwritten signature in black ink, appearing to read 'Mauro Colagreco', with a large, stylized initial 'M'.

Mauro Colagreco

STARTER

King crab, heirloom tomatoes, Feta marinated with lemon and pimento, fresh anchovies	35
Mushroom consommé, poached egg, crispy tuile	32
Langoustine carpaccio, citrus cream, Oscietra caviar	56
Foie gras terrine, date confit, lemon jelly, homemade brioche	42
Warm octopus, Jamon Iberico, white coco beans, lardo di Colonnata, spicy oil	36
Calamari stuffed with Greek roasted vegetables, kakavia jus with lemon	35

FISH

Monkfish poached in Mikrolimano shrimp broth, spicy butter, spinach and basil	44
Scorpion fish cooked in foamy lemon butter, cucumber, pear, horseradish	52
Turbot, braised fennel, amaranth, citrus sauce with pomegranate	48

LOBSTER

Roasted lobster tail with butter, fondant potatoes, lobster claw tempura, lobster bisque	90
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MEAT

Black pork from Mount Olympus roasted in sage with apricots, pistachios, creamy potatoes	44
Lamb saddle marinated in spicy yogurt, carrots, kumquats, chick pea pancake	48
Côte de veau with marjoram, celery mousse with thyme	54
Beef filet, artichokes, porcini mushrooms, Oscietra caviar butter	60

DESSERT

22

Chocolate ganache, burnt rosemary ice cream, virgin olive oil

“Naranjo en Flor” almond foam, saffron cream, orange sorbet, crystal tuile

Lemon tart, meringue, Campari, coffee ice cream

White chocolate mousse, passion fruit sorbet

Raspberry and Litchi Pavlova

THE OVER WATER RESTAURANT

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TASTING MENU

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140 Euro per person – or – with wine pairing 190 Euro per person

Tasting menu only available for entire table

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White chocolate mousse, passion fruit sorbet

Raspberry and Litchi Pavlova

“Let food be thy medicine and medicine be thy food”.

HIPPOCRATES