

# 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

Sea Tartar with scallops, prawns, sea urchin, avocado, basil cream	54
Asparagus mousseline, chives, caviar, poached egg	32
Sea bass carpaccio, citrus virgin olive oil, lobster roe	36
Sautéed foie gras with seasonal fruit, 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

Sea bass poached in Mikrolimano shrimp broth, spicy butter, spinach and basil	44
Sea Bream cooked in foamy lemon butter, cucumber, pear, horseradish	44
Dentex, braised fennel, amaranth, citrus sauce with pomegranate	44

## 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 rack encrusted with walnuts and herbs, fava bean mousseline, savory	44
Côte de veau with marjoram, cannelloni with gorgonzola, pine nuts and spinach	45
Beef filet, artichokes, porcini mushrooms, Oscietra caviar butter	55

TASTING MENU

Asparagus mousseline, chives, caviar, poached egg

Calamari stuffed with Greek roasted vegetables, kakavia jus with lemon

Sea Bream cooked in foamy lemon butter, cucumber, pear, horseradish

Beef filet, artichokes, porcini mushrooms, caviar butter

White chocolate mousse, passion fruit sorbet

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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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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

"Let food be thy medicine and medicine be thy food".

HIPPOCRATES