

THE OVER WATER RESTAURANT

Welcome to the Over Water Restaurant at Sani Asterias.

Our Executive Chef, Demis Kokkinidis, has designed a distinctive menu that combines Mediterranean and local ingredients with a touch of French flair, sure to delight every gourmet palate.

Complement your meal with a choice from our extensive wine cellar, expertly selected by our sommeliers to provide the perfect pairing.

We hope you enjoy every moment of your dining experience with us.

A LA CARTE DINNER

STARTERS

Red Prawns	46
<i>Tartare, raspberries, avocado</i>	
Calamari	48
<i>Cacio e pepe style with truffles and Pecorino Romano sauce</i>	
Asparagus	40
<i>Mousseline, poached egg, Metsovone cheese foam</i>	
Beef Fillet	42
<i>Carpaccio, marinated mushrooms from Halkidiki and truffle cream</i>	
Foie Gras	46
<i>Seasonal fruits, Tahitian vanilla, brioche</i>	
Lobster cappelletti	48
<i>Miso and clams sauce. celeriac mousseline</i>	
Seasonal soup	36
<i>Homemade velouté soup of the season</i>	

MAINS

Sea Bass	56
<i>Poached, pumpkin purée, seasonal mushrooms, chicken jus</i>	
Cod	52
<i>Sautéed, celeriac purée, seasonal greens and citrus foam</i>	
Lamb	60
<i>Slowly cooked for 12 hours, aubergine, tomato and cumin purée, flatbread with fresh herbs</i>	
Veal Fillet	60
<i>Potatoes and mushrooms sautéed with spinach, veal jus</i>	
Tagliolini	50
<i>Homemade mushroom pasta with chantarelles and smoked cheese sauce</i>	

DESSERT

Chocolate	24
<i>Warm crispy tart, coffee ice cream</i>	
Apple	22
<i>Caramel, sunflower seed, brown butter ice cream</i>	
Crispy Waffle	24
<i>Caramelized waffle, Tahitian vanilla ice cream, hazelnut praline</i>	
Citrus	22
<i>Lemon, kumquat, orange and elderflower</i>	

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