



AGUA

Dinner Menu

Address: The Crescent

Phone: (345) 949 2482

Cuisine: Seafood

FOR THE TABLE

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| Antipasto Misto | CI\$20 |
| Salumi, cheese, giardiniera, olive, gnocco fritto | |
| Fritto Misto <input type="checkbox"/> | CI\$26 |
| Lightly fried seafood, zucchini, artichoke, napoli and agresto sauce | |
| Ceci Fried Cauliflower <input type="checkbox"/> | CI\$18 |
| Sultana raisins, roasted pepper, caper, chili aioli | |
| Whipped Ricotta <input type="checkbox"/> | CI\$16 |
| Zucchini scapece, roasted hazelnut, honey, crostini bread | |

ANTIPASTI

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| Burrata <input type="checkbox"/> | CI\$16 |
| Marinated local tomato, balsamic, basil, grilled bread | |
| Tuna Tartare | CI\$22 |
| Crispy quinoa tuille, passion fruit sauce, avocado | |
| Tuna Sashimi | CI\$22 |
| Fried avocado, pickled jicama, unagi sauce, chili aioli | |
| Smoked Fish Pate | CI\$13 |
| Everything spice, crostini, giardiniera, crispy shallot, condimenti | |
| Octopus Anticucho | CI\$22 |
| Aji panca marinated, potato, aji verde pepper sauce | |
| Rocoto Shrimp | CI\$21 |
| Wild shrimp, hot smoke Rocoto sauce, corn chalaquita, potato chips | |

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| Beef Cheek | CI\$19 |
| Slow-cooked Niman Ranch cheek, pepian corn, chalaquita criolla, aji amarillo | |
| Wagyu Truffle Carpaccio | CI\$35 |
| 3oz wagyu tenderloin, black truffle vinaigrette, hazelnut sponge, roasted hazelnuts | |
| Crab Causa | CI\$20 |
| Snow crab, aji amarillo mash potato, avocado, miso and sriracha mayo, green onion, unagi, togarashi | |
| Nikkei Scallop Tiradito | CI\$25 |
| Cured scallop, Italian truffle caviar, yuzu leche de tigre, sweet potato purée, unagi, seasoning pepper, lime | |
| Peruvian Medley | CI\$30 |
| Classic ceviche, crab causa, nikkei scallop | |

CEVICHE

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| Clasico Peruano | CI\$19 |
| Fresh catch, leche de tigre limena, sweet potato, seasoning pepper, cancha | |
| Panca Ceviche | CI\$19 |
| Local catch, aji panca leche de tigre, avocado, cancha, herb oil | |
| Nippon | CI\$19 |
| Fresh catch, acevichado sauce, ponzu gel, seasoning pepper, red onion, leche de tigre | |
| Trio | CI\$27 |
| All three styles | |

INSALATA

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| Misticanza Salad <input type="checkbox"/> | CI\$11 |
| Lettuce, cucumber, tahini dressing, carrot, radish, mixed seeds | |
| Organic Quinoa Salad <input type="checkbox"/> | CI\$16 |
| Avocado, roasted red pepper, pickled pearl onion, tomato, olives, cucumber, almond | |
| Local Tomato Salad <input type="checkbox"/> | CI\$15 |
| Crispy chickpeas, crumbled grilled halloumi, pomegranate, red onion, mint, parsley | |
| Agua Caesar Salad | CI\$14 |
| Lettuce, bottarga, breadcrumb, parmigiano | |

PASTA

Pasta is made in-house, using imported organic flours selected from small artisanal Italian pasta makers.

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| Agnolotti del Plin | CI\$25 |
| Beef filling, parmigiano reggiano, butter and sage, demi glace | |
| Pici | CI\$23 |
| Duck ragout, fava beans, pecorino fondue | |
| Fettuccine | CI\$25 |
| Egg yolk pasta, lamb bolognese, mint, ricotta salata | |
| Gnocchi alla Sorrentina <input type="checkbox"/> | CI\$24 |
| Homemade potato gnocchi, tomato sauce, smoked mozzarella, parmigiano reggiano | |
| Caribbean Ravioli | CI\$34 |
| Handmade shrimp ravioli, Caribbean lobster tail, parsley cream, confit cherry tomato, squid ink tuille | |
| Ravioli al Tartufo <input type="checkbox"/> | CI\$33 |
| Truffle and parmigiano fonduta, homemade ravioli, Italian black truffle, oyster mushroom, parmigiano reggiano | |
| Tagliatelle | CI\$28 |
| Tuna crudo, anchovy butter, chili, parsley, pangrattato | |
| Risotto | CI\$20 |
| Acquerello rice, slow cooked niman ranch lamb shoulder, caramelized onion puree, beetroot salad, herb breadcrumbs, black garlic cream | |

ENTRÉES

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| Agua Tuna | CI\$44 |
| Yellowfin tuna, potato croquette, bok choy, yuzu aioli, chili aioli | |
| Snapper a lo Macho | CI\$36 |
| Queen snapper, fingerling potato, callaloo, olives taggiasche, seasoning pepper sauce | |
| Mahi Mahi | CI\$35 |
| Eggplant parmigiano, tomato glaze, zucchini sauce, cherry tomato | |

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| Simply Served | MP |
| Local fresh catch, broccolini, lettuce | |
| Lamb | CI\$45 |
| Lamb rack, braised lamb shoulder, seco sauce, aji amarillo mashed potato, green herbs crumble | |
| Chicken a la Brasa | CI\$28 |
| All-natural roasted chicken, triple cooked chips, tomato cucumber salad, aji aioli | |
| 8oz Niman Ranch Short Ribs | CI\$40 |
| 24 hour slow cooked beef, mashed potato, pearl onion, marinated carrots | |
| 10oz Grilled "Entrana" | CI\$52 |
| Niman Ranch skirt steak, pastel de papa, green pea puree, marinated cherry tomato, chimichurri | |
| 8oz Beef Tenderloin | CI\$49 |
| Grass-fed beef tenderloin, ratatouille, zucchini puree, tomato gel, peppers demi-glaze | |

SIDES

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| Parmigiana di Melanzane | CI\$11 |
| Fried eggplant, tomato sauce, mozzarella, parmigiano reggiano, Italian basil | |
| Broccolini | CI\$10 |
| Piquillo | |
| Sweet Potato Fries | CI\$7 |
| Garlic aioli | |
| Crispy Brussels Sprouts | CI\$12 |
| Piquillo pepper, balsamic, mint | |
| Yuca Fries | CI\$7 |
| Yuzu aioli | |

Last updated: Wed 29 Jan, 2025