



# AGUA

## Dinner Menu

Address: The Crescent

Phone: (345) 949 2482

Cuisine: Seafood

### FOR THE TABLE

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

### ANTIPASTI

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

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

## CEVICHE

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

## INSALATA

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

# PASTA

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

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

# ENTRÉES

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

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

## SIDES

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

Last updated: Wed 29 Jan, 2025