



AGUA

Dinner Menu

Address: The Crescent

Phone: (345) 949 2482

Cuisine: Seafood

FOR THE TABLE

Antipasto Misto	CI\$20
Salumi, cheese, giardiniera, olive, gnocco fritto	
Fritto Misto	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

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	

Beef Cheek	CI\$17
Niman Ranch slow-cooked cheek, pepian corn, chalaquita criolla, aji amarillo	
Wagyu Truffle Carpaccio	CI\$32
3oz wagyu tenderloin, black truffle vinaigrette, hazelnut sponge, roasted hazelnuts	
Lobster Causa	CI\$20
Aji amarillo mash potato, Caribbean lobster, avocado, shiitake crackers, hibiscus powder	
Wahoo Nikkei	CI\$20
Local wahoo, pickle ginger, ponzu gel, quinoa pops, gochujang aioli	
Peruvian Medley	CI\$26
Clasico Ceviche, Lobster Causa, Wahoo Nikkei	

CEVICHE

Clasico Peruano	CI\$19
Fresh catch, leche de tigre limena, sweet potato, seasoning pepper, cancha	
Chicha Morada	CI\$19
Local fresh catch, chicha morada leche de tigre, cancha, sweet potato puree	
Nippon	CI\$19
Fresh catch, acevichado sauce, ponzu gel, seasoning pepper, red onion, leche de tigre	
Trio	CI\$27
All three styles	

INSALATA

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.

Agnolotti del Plin	CI\$25
Beef filling, parmigiano reggiano, butter and sage, demi glace	
Pici	CI\$23
Duck ragout, fava beans, pecorino fondue	
Pappardelle	CI\$25
Lamb bolognese, mint, ricotta salata	
Gnocchi alla Sorrentina v	CI\$24
Homemade potato gnocchi, tomato sauce, smoked mozzarella, parmigiano reggiano	
Lobster & Shrimp Fregola	CI\$32
Maine lobster, wild shrimp, seasoning pepper, cucumber foam, squid ink tuille	
Tagliatelle	CI\$28
Tuna crudo, anchovy butter, chili, parsley, pangrattato	
Truffle Risotto v	CI\$32
Acquerello rice, Italian white truffle oil, truffle butter, local organic oyster mushroom	
Vegan Ravioli v Vegan	CI\$24
Pappa al pomodoro filling, sundried tomato, potato sauce, olive powder	

ENTRÉES

Agua Tuna	CI\$44
Yellowfin tuna, potato croquette, bok choy, yuzu aioli, chili aioli	

Snapper	CI\$36
Queen snapper, fingerling potato, callaloo, olives taggiasche, seasoning pepper sauce	
Mahi	CI\$35
Eggplant parmigiano, tomato glaze, zucchini sauce, cherry tomato	
Simply Served	MP
Local fresh catch, broccolini, lettuce	
Fried Lamb Chops	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	
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

Mash Cassava Gratin	CI\$9
Aji amarillo, parmigiano	
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: Fri 22 Dec, 2023