



# AGUA

## Lunch Menu

Address: The Crescent  
Phone: (345) 949 2482

Cuisine: Seafood

### ANTIPASTI

<b>Burrata</b> <input type="checkbox"/>	CI\$16
Marinated local tomato, balsamic, basil, grilled bread	
<b>Ceci Fried Cauliflower</b> <input type="checkbox"/>	CI\$12
Sultana raisins, roasted pepper, caper, chili aioli	
<b>Fritto Misto</b>	CI\$18
Lightly fried seafood, zucchini, artichoke, Napoli and agresto sauce	
<b>Tuna Sashimi</b>	CI\$22
Fried avocado, pickled jicama, unagi sauce, chili aioli	
<b>Tuna Tartare</b>	CI\$22
Crispy quinoa tuille, passionfruit sauce, avocado	
<b>Smoked Fish Pate</b>	CI\$13
Allspice, crostini, giardiniera, crispy shallot	
<b>Octopus Anticucho</b>	CI\$22
Aji panca marinated, potato, aji verde & aji panca pepper sauce	
<b>Beef Cheek</b>	CI\$17
Niman Ranch slow-cooked beef cheek, pepian corn, chalaquita criolla, aji amarillo	
<b>Wagyu Truffle Carpaccio</b>	CI\$32
3oz wagyu tenderloin, black truffle vinaigrette, hazelnut sponge, roasted hazelnuts	
<b>Crab Causa Roll</b>	CI\$25
Snow crab, Aji amarillo mashed potato, avocado, miso and siracha mayo, green onion, unagi, seasoning pepper, lime	
<b>Nikkei Scallop Tiradito</b>	CI\$25
Cured scallop, Italian truffle caviar, yuzu leche de tigre, sweet potato puree, unagi, seasoning pepper, lime	

## Peruvian Medley

Classic ceviche, crab causa, nikkei scallop

CI\$30

## CEVICHEs

### Clasico Peruano

Fresh catch, leche de tigre limena, cancha, seasoning pepper, sweet potato

CI\$19

### Chicha Morada

Local fresh catch, aji panca leche de tigre, avocado, cancha, herb oil

CI\$19

### Nippon

Fresh catch, acevichido sauce, ponzu gel, seasoning pepper, red onion, leche de tigre

CI\$19

### Trio

Try 3 styles

CI\$27

## PANINI

### Agua Burger

Niman ranch beef, fonduta, mushroom, caramelised onion, mustard, tomato jam, fries

CI\$20

### Vegan Burger Vegan

Lentil, quinoa, chipotle mayo, red pepper relish, avocado, arugula, cassava

CI\$18

## HEALTHY LUNCH

Add: Chicken CI\$10 / Shrimp CI\$13 / Fish CI\$18 / Vegan Patty CI\$9 / Octopus CI\$17

### Misticanza Salad v

Lettuce, cucumber, carrot, radish, mixed seed, tahini dressing

CI\$11

### Organic Quinoa Salad Vegan

Avocado, roasted red pepper, pickled pearl onion, confit, olive, cucumber, almond

CI\$16

### Agua Ceasar Salad

Lettuce, bottarga, bread crumb, Parmigiano Reggiano

CI\$14

### Local Tomato Salad v

Crispy chickpea, crumbed grilled halloumi, pomegranate, red onion, mint, parsley

CI\$15

**Superfood Salad** v **CI\$20**

Brown rice, hummus, avocado, pita bread, cucumber, tomato, almond, pomegranate, sweet potato, pumpkin and sunflower seeds, kale, lemon tahini dressing

## PASTA

Pasta is made in-house using imported organic flour or selected from small artisan Italian pasta makers.

**Agnolotti del Plin** **CI\$21**

Braised beef shoulder filling, parmigiano reggiano, butter and sage, demi-glace

**Fettuccine** **CI\$21**

Egg yolk pasta, lamb Bolognese, mint, ricotta salata

**Gnocchi alla Sorrentina** v **CI\$20**

Homemade potato gnocchi, tomato sauce, smoked mozzarella, parmigiano reggiano

**Caribbean Ravioli** **CI\$32**

Handmade shrimp ravioli, Caribbean lobster tail, parsley cream, confit cherry tomato, squid ink tuille

**Tagliatelle** **CI\$24**

Tuna crudo, anchovy butter, chili, parsley, herbs, breadcrumbs

**Ravioli al Tartufo** v **CI\$29**

Truffle and parmigiano fonduta, homemade ravioli, Italian black truffle, oyster mushroom, parmigiano reggiano

**Risotto** v **CI\$28**

Acquerello rice, Niman Ranch lamb shoulder, caramelized onion puree, beetroot salad, herb breadcrumb, black garlic cream

## ENTRÉES

Our seafood is wild caught with a preference for local fishermen. All our purveyors are chosen based on their dedication to sustainable practices

**Agua Tuna** **CI\$38**

Yellowfin tuna, potato croquette, bok choy, yuzu aioli, chili aioli

**Mahi Mahi** **CI\$29**

Local mahi-mahi, tomato, eggplant, persillade, tomato sauce, arugula sponge, caramelized onion, hazelnut crust

**Simply Served****MP**

Local fresh catch, broccolini, local mixed greens

**Fish and Chips****CI\$28**

Fresh wild cod, beer batter, triple cooked chips, mushy pea, tartar sauce

**Lomo Saltado****CI\$25**

Niman ranch steak, bell pepper, onion, tomato, soy demi-glaze marinade, jasmine rice

**Chicken a la Brasa****CI\$19**

All-natural roasted chicken, triple cooked chips, tomato cucumber salad, aji aioli

**6oz Niman Ranch Short Ribs****CI\$35**

24 hrs slow cooked beef, mashed potato, pearl onion, marinated carrots

15% gratuity will be added to your check

Last updated: Wed 29 Jan, 2025