



AGUA Lunch Menu

Address: The Crescent
Phone: (345) 949 2482

Cuisine: Seafood

ANTIPASTI

Burrata <input type="checkbox"/>	CI\$16
Marinated local tomato, balsamic, basil, grilled bread	
Ceci Fried Cauliflower <input type="checkbox"/>	CI\$12
Sultana raisins, roasted pepper, caper, chili aioli	
Fritto Misto	CI\$18
Lightly fried seafood, zucchini, artichoke, Napoli and agresto sauce	
Tuna Sashimi	CI\$22
Fried avocado, pickled jicama, unagi sauce, chili aioli	
Tuna Tartare	CI\$22
Crispy quinoa tuille, passionfruit sauce, avocado	
Smoked Fish Pate	CI\$13
Everything spice, crostini, giardiniera, crispy shallot	
Octopus Anticucho	CI\$22
Aji panca marinated, potato, aji verde & aji panca pepper sauce	
Beef Cheek	CI\$17
Niman Ranch slow-cooked beef 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 mashed 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	

CEVICHEs

Clasico Peruano	CI\$19
Fresh catch, leche de tigre limena, cancha, seasoning pepper, sweet potato	
Chicha Morada	CI\$19
Local fresh catch, chicha morada leche de tigre, cancha, sweet potato puree	
Nippon	CI\$19
Fresh catch, acevichido sauce, ponzu gel, seasoning pepper, red onion, leche de tigre	
Trio	CI\$27
Try 3 styles	

PANINI

Agua Burger	CI\$20
Niman ranch beef, fonduta, mushroom, caramelised onion, mustard, tomato jam, fries	
Vegan Burger Vegan	CI\$18
Lentil, quinoa, chipotle mayo, red pepper relish, avocado, arugula, cassava	

HEALTHY LUNCH

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

Misticanza Salad v	CI\$11
Lettuce, cucumber, carrot, radish, mixed seed, tahini dressing	
Organic Quinoa Salad Vegan	CI\$16
Avocado, roasted red pepper, pickled red onion, confit tomato, olive, cucumber, almond	
Agua Ceasar Salad	CI\$14
Lettuce, bottarga, bread crumb, parmigiano	
Local Tomato Salad v	CI\$15
Crispy chickpea, crumbed grilled halloumi, pomegranate, red onion, mint, parsley	
Superfood Salad v	CI\$20
Brown rice, hummus, avocado, 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
Beef filling, Parmigiano Reggiano, butter and sage, demi-glace	
Pappardelle	CI\$21
Lamb bolognese, mint, ricotta salata	
Gnocchi alla Sorrentina v	CI\$20
Homemade potato gnocchi, tomato sauce, smoked mozzarella, parmigiano reggiano	
Lobster & Shrimp Fregola	CI\$28
Maine lobster, wild shrimp, seasoning pepper, cucumber foam, squid ink tuille	
Tagliatelle	CI\$24
Tuna crudo, anchovy butter, chili, parsley, pangrattato	
Mushroom Ravioli v	CI\$22
Mushroom and fonduta filling, burnt onion sauce, fresh oyster mushroom	
Truffle Risotto v	CI\$28
Acquerello rice, Italian white truffle oil, truffle butter, local organic oyster mushroom	
Vegan Ravioli Vegan	CI\$20
Pappa al pomodoro filling, sun-dried tomato, potato sauce, olive powder	

ENTRÉES

Agua Tuna	CI\$38
Yellowfin tuna, potato croquette, bok choy, yuzu aioli, chili aioli	
Mahi	CI\$28
Eggplant parmigiana, tomato glaze, zucchini sauce, cherry tomato	
Simply Served	MP
Local fresh catch, broccolini, lettuce	
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, rice

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

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

15% gratuity will be added to your check. No split checks please.

Last updated: Tue 09 Jan, 2024