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 V — **CI$18**

Sultana raisins, roasted pepper, caper, chili aioli

Whipped Ricotta V — **CI$16**

Zucchini scapece, roasted hazelnut, honey, crostini bread

ANTIPASTI

Burrata V — **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 Carpcaccio **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 V **CI$11**

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

Organic Quinoa Salad V **CI$16**

Avocado, roasted red pepper, pickled pearl onion, tomato, olives, cucumber, almond

Local Tomato Salad V **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 artisinal 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