AGUA

Dinner Menu

Address: The Crescent
Phone: (345) 949 2482

Cuisine: Seafood

FOR THE TABLE

Antipasto Misto — **CI$22**

Salumi, Assorted Cheese, Giardiniera, Olive, Gnocco Fritto

Fritto Misto V — **CI$26**

Lightly Fried Seafood, Zucchini, Artichoke, Napoli & Agresto Sauce

Ceci Fried Cauliflower V — **CI$18**

Sultana, Roasted Pepper, Caper, Chili Aioli

Whipped Ricotta V — **CI$16**

Zucchini Scapece, Roasted Hazelnut, Honey, Crostini Bread

ANTIPASTI

Burrata V — **CI$16**

Marinated Tomato, Balsamic Reduction, Grilled Bread

Tuna Tartare — **CI$22**

Avocado, Green Onion, Ponzu Acevichado Sauce, Crispy Quinoa Tuille, Sweet Potato

Tuna Sashimi — **CI$22**

Fried avocado, pickled jicama, unagi sauce, chili aioli

Smoked Fish Pate — **CI$15**

Giardiniera, Crostini Bread, Crispy Shallot

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$19**

Slow-cooked Niman Ranch cheek, pepian corn, chalaquita criolla, aji amarillo

Wagyu Truffle Carpcaccio **CI$35**

3oz wagyu tenderloin, black truffle vinaigrette, hazelnut sponge, roasted hazelnuts

Crab Causa **CI$24**

Snow crab, aji amarillo mash potato, avocado, miso and sriracha mayo, green onion, unagi, togarashi

Nikkei Scallop Tiradito **CI$25**

Cured scallop, Italian truffle caviar, yuzu leche de tigre, sweet potato purée, unagi, seasoning pepper, lime

Peruvian Medley **CI$28**

Classic ceviche, crab causa, nikkei scallop

CEVICHE

Clasico Peruano **CI$19**

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

Panca Ceviche **CI$20**

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

Ceviche Nikkei **CI$20**

Local Catch, Yuzu Leche De Tigre, Ponzu Gel, Green Oil, Peruvian Furikake, Sweet Potato, Wakame

Trio **CI$28**

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

Heirloom Tomato Salad V **CI$17**

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$28**

Beef filling, parmigiano reggiano, butter and sage, demi glace

Rigatoni Carbonara **CI$24**

Homemade Rigatoni, Egg Yolk Sauce, Pecorino Romano, Guanciale

Fettuccine Bolognese **CI$25**

Homemade Egg Fettuccini, CAB Brisket Bolognese, Parmigiano Fondue, Rosemary Powder

Gnocchi alla Sorrentina V **CI$24**

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

Linguine Allo Scoglio **CI$24**

Homemade Linguine, Mussels, Octopus, Calamari, Garlic, Cherry Tomato, Parsley

Tagliatelle **CI$28**

Tuna crudo, anchovy butter, chili, parsley, pangrattato

Ravioli al Tartufo V **CI$30**

Homemade Tagliolini, Summer Black Truffle, Parmigiano Reggiano, Butter & Sage

Risotto **CI$32**

Acquerello Rice, Slow Cooked Lamb Shoulder, Caramelized Onion Puree, Beetroot Salad, Herb Breadcrumbs, Black Garlic Cream

ENTRÉES

Agua Tuna **CI$44**

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

Snapper Majarisco **CI$38**

Local Queen Snapper, Wild Shrimps, Calamari, Octopus, Mashed Plantain, Aji Amarillo

Cod Miso **CI$38**

Fresh Wild Cod, Miso Marinade, Fried Cassava, Brussels Sprouts, Green Onion, Micro Greens

Simply Served **MP**

Local Fresh Catch, Broccolini, Local Mixed Green

Lamb **CI$48**

Lamb rack, braised lamb shoulder, seco sauce, aji amarillo mashed potato, green herbs crumble

Chicken a la Brasa **CI$29**

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

8oz Niman Ranch Short Ribs **CI$40**

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

10oz Grilled "Entrana" **CI$57**

Niman Ranch Skirt Steak Entraña, Mixed Mushrooms, Soy Sauce, Bell Pepper Purée, Asian Style Chimichurri

8oz Beef Tenderloin **CI$52**

Grass-Fed Beef, Ratatouille, Zucchini Puree, Tomato Gel, Pepper Demi-Glaze

SIDES

Parmigiana di Melanzane **CI$11**

Fried eggplant, tomato sauce, mozzarella, parmigiano reggiano, Italian basil

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: Tue 23 Dec, 2025