AGUA

Lunch Menu

Address: The Crescent
Phone: (345) 949 2482

Cuisine: Seafood

ANTIPASTI

Burrata V — **CI$16**

Marinated local tomato, balsamic, basil, grilled bread

Ceci Fried Cauliflower V — **CI$12**

Sultana raisins, roasted pepper, caper, chili aioli

Fritto Misto — **CI$18**

Lightly fried seafood, zucchini, artichoke, Napoli and agresto sauce

Tuna Crudo — **CI$22**

Local Yellowfin Tuna, Cucumber & Dill Gremolata, Citrus, Olive Oil

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$15**

Allspice, crostini, giardiniera, crispy shallot

Octopus Anticucho — **CI$22**

Aji panca marinated, potato, aji verde & aji panca pepper sauce

Beef Cheek — **CI$19**

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

Nigiri of the Day — **CI$25**

Chef's Selection of Nigiri, Peruvian Style Ponzu, Pickled Ginger, Wasabi

Salmon — **CI$28**

Faroe Island Salmon, Spicy Mayo, Tobiko, Green Onion, Crispy Sushi Rice

CEVICHES

Clasico Peruano **CI$20**

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

Chicha Morada **CI$20**

Local fresh 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**

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

Agua Poke **CI$25**

Local Yellow Fin Tuna, Sushi Rice, Mixed Greens, Avocado, Carrot, Cabbage, Cucumber, Wakame, Acevichado Sauce, Ponzu, Sesame Seeds

Misticanza Salad v **CI$11**

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

Organic Quinoa Salad Vegan **CI$16**

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

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

Agua Ceasar Salad **CI$14**

Lettuce, bottarga, bread crumb, Parmigiano Reggiano

Local Tomato Salad V **CI$17**

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

PASTA

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

Agnolotti del Plin **CI$25**

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

Rigatoni Carbonara **CI$24**

Homemade Rigatoni, Egg Yolk Sauce, Pecorino Romano, Guanciale

Fettuccine Bolognese **CI$24**

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

Gnocchi alla Sorrentina V **CI$22**

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

Pappardelle al Cinghiale **CI$28**

Homemade Pappardelle, American Wild Boar Ragù, Parmigiano Reggiano 24-Months, Rosemary Powder, Lemon Zest

Linguine allo Scoglio **CI$32**

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

Tagliatelle al Tonno **CI$26**

Tuna Crudo, Anchovy Butter, Chili Flakes Parsley, Herbs, Breadcrumbs

Conchiglie con Pesto di Broccoli V **CI$30**

Homemade Tagliatelle Pasta, Broccoli Pesto Sauce, Raisins, Breadcrumbs, Pecorino Romano, Anchovies, Garlic, Sundried Tomato

Risotto di Funghi Procini V **CI$26**

Acquerello Rice, Italian Porcini Mushroom, Parsley Breadcrumbs, Mushroom Fondue

ENTRÉES

Our seafood is wild caught with a preference for localfishermen. All our purveyors are chosen based on their

dedication to sustainiable practices

Agua Tuna **CI$38**

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

Cod Miso **CI$35**

7oz Wild Cod, Miso Marination, Wasabi Mashed Potato, Marinated Cabbage, Bell Pepper

Fish and Chips **CI$28**

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

Aji de Gallina **CI$25**

Slow-Cooked Free-Range Chicken Breast, Aji Amarillo Sauce, Potato Chips, Olive Powder, Parsley Oil, Jasmine Rice

Chicken a la Brasa **CI$28**

All-Natural Roasted Chicken, Triple Cooked Chips, Tomato Cucumber Salad, Aji Aioli

Short Ribs **CI$36**

24 hr Slow-Cooked Angus Beef, Mashed Potato, Baby Carrot, Chalaquita

15% gratuity will be added to your check

Last updated: Tue 23 Dec, 2025