



AGUA RESTAURANT & LOUNGE

Dinner Menu

Address: The Crescent

Phone: (345) 949 2482

Cuisine: Eclectic/Seafood

Test

Delivery terms: T&Cs

Delivery times: times

ANTIPASTI

Burrata

CI\$15

Local tomato, balsamic, basil, grilled bread

Tuna Tartare

CI\$19

Crispy tuille quinoa, passion fruit, avocado

Tuna Sashimi

CI\$17

Fried avocado, pickled jicama, unagi sauce, chili aioli

Smoked Fish Pate

CI\$13

Crostini, giardiniera, crispy shallot

Octopus Anticucho

CI\$19

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

Shrimp a la Plancha

CI\$16

Aji panca, garlic, mustard, white wine, fried yucca

Beef Cheek

CI\$15

Slow cooked cheek, pepian corn, chalaquita criolla, aji amarillo

Pork Carpaccio

CI\$14

Slow cooked pork loin, kale, dry apricot, mustard honey aioli, toasted almond, ajo blanco

CEVICHEs

Clasico Peruano	CI\$17
Fresh catch, seasoning pepper, cilantro, sweet potato, cancha	
Thai Style	CI\$17
Fresh catch, chili, coconut, lemongrass, cilantro, crispy calamari, plantain	
Cayman Style	CI\$17
Fresh catch, tomato, orange, seasoning pepper, scotch bonnet, cilantro, plantain	
Vegan	CI\$15
Cucumber, tomato, onion, orange, seasoning pepper, sweet potato, cilantro, cancha	
Trio <input type="checkbox"/>	MP
Pick 3 Styles	

INSALATE

Misticanza Salad	CI\$9
Lettuce, cucumber, carrots, radish, mixed seeds, tahini dressing	
Agua Caesar Salad	CI\$12
Lettuce, bottarga, bread crumb, parmigiano	
Local Tomato Salad	CI\$14
Crispy chickpea, crumbed grilled halloumi, pomegranate, red onion, mint, parsley	
Organic Quinoa Salad	CI\$13
Avocado, roasted red pepper, pickled pearl onion, tomato, olive, cucumber, almond	

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	CI\$12
Sultana, roasted pepper, caper, chili aioli	
Whipped Ricotta	CI\$16
Zucchini scapece, honey, roasted hazelnut, crostini bread	

PASTA

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

Gluten-free pasta available.

Black Garlic Raviolo	CI\$24
Italian sausage, mascarpone cheese, shiitake mushroom	
Linguine	CI\$30
Clams, white wine, garlic, parsley	
Risotto	CI\$26
Beetroot, goat's cheese fonduta, roasted hazelnut	
Fregola	CI\$28
Soffritto, wild shrimp, octopus, fresh catch, lemon, squid ink crumble	
Tagliatelle	CI\$28
Tuna crudo, anchovy butter, chili, parsley, pangrattato	
Pappardelle	CI\$25
Lamb bolognese, mint, ricotta salata	
Pici	CI\$26
Duck ragout, fava bean, pecorino fondue	
Bucatini	CI\$22
"cacio e pepe" black pepper, pecorino cheese	

ENTRÉES

Agua's seafood is wild caught with a preference for local day boat catch from our Cayman Islands fishermen.

Agua's meat purveyors are chosen based on their dedication to sustainable practices, responsible animal husbandry and natural means of production.

Agua Tuna	CI\$38
Yellowfin tuna, potato croquette, bok choy, yuzu aioli, chili aioli, pickled ginger	

Snapper	CI\$33
Seafood fume, aji panca, sweet potato, corn, lima beans, pickled red onion, crispy quinoa, rice	
Mahi	CI\$33
Bomba rice, soffrito, squid ink, blood orange aioli, sweet peas, gremolada	
Simply Served	MP
Local day boat fresh catch, broccolini, lettuce	
Fried Lamb Chops	CI\$36
New Zealand lamb, panko breaded, potato pavé, brussel sprout, mushroom, sweet sour gel	
Chicken a la Brasa	CI\$27
Roasted chicken, triple cooked chips, tomato cucumber salad, aji aioli	
10oz Grilled "Entrana"	CI\$42
Niman ranch skirt steak, asparagus, sweet potato fries, chimichurri	
8oz Beef Fillet	CI\$44
Grass-fed beef, whipped potato, sauteed callaloo, baby carrots, bordelaise sauce	
Nikkei Pork Ribs	CI\$29
Niman ranch pork, bok choy, chicha morada, plantain crema, criolla, miso glaze	

SIDES

Asparagus	CI\$9
Olive oil	

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Last updated: Thu 02 May, 2024