



## 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

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

## INSALATE

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

## FOR THE TABLE

<b>Antipasto Misto</b>	<b>CI\$20</b>
Salumi, cheese, giardiniera, olive, gnocco fritto	
<b>Fritto Misto</b>	<b>CI\$26</b>
Lightly fried seafood, zucchini, artichoke, napoli and agresto sauce	
<b>Ceci Fried Cauliflower</b>	<b>CI\$12</b>
Sultana, roasted pepper, caper, chili aioli	
<b>Whipped Ricotta</b>	<b>CI\$16</b>
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.

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

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

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

## SIDES

<b>Asparagus</b>	<b>CI\$9</b>
Olive oil	

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Last updated: Thu 02 May, 2024