



## AGUA RESTAURANT & LOUNGE

### Lunch Menu

Address: The Crescent

Phone: (345) 949 2482

Cuisine: Eclectic/Seafood

Delivery terms: T&Cs

Delivery times: times

## ANTIPASTI

<b>Burrata</b> <input type="checkbox"/>	CI\$15
Local tomato, balsamic, basil, grilled bread	
<b>Ceci Fried Cauliflower</b> <input type="checkbox"/>	CI\$9
Sultana, roasted pepper, caper, chili aioli	
<b>Fritto Misto</b>	CI\$17
Lightly fried seafood, zucchini, artichoke, napoli and agresto sauce	
<b>Tuna Sahimi</b>	CI\$17
Fried avocado, pickled jicama, unagi sauce, chili aioli	
<b>Tuna Tartare</b>	CI\$19
Passion fruit sauce, avocado, crispy quinoa tuille	
<b>Smoked Fish Pate</b>	CI\$13
Crostini, giardinera, crispy shallot	
<b>Octopus Anticucho</b>	CI\$19
Aji panca marinated, potato, aji verde and aji panca pepper sauce	
<b>Shrimp a la Plancha</b>	CI\$16
Aji panca, garlic, mustard, white wine, fried yucca	
<b>Beef Cheek</b>	CI\$15
Slow-cooked cheeks, pepian corn, chalaquita criolla, aji amarillo	
<b>Pork Carpaccio</b>	CI\$14
Slow-cooked pork loin, kale, dry apricot, mustard honey aioli, toasted almond, ajo blanco	

**Whipped Ricotta** **CI\$12**  
Zucchini scapece, honey, roasted hazlenut, crostini bread

## 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** **CI\$24**  
Pick 3 styles

## TIRDITO

**Wahoo Mango** **CI\$17**  
Fresh catch, mango sauce, leche de tigre, rocoto aioli, quinoa cracker, tobiko

**Nikkei Tuna** **CI\$20**  
Torched tuna, chicharron, rocoto aioli, avocado fruit salsa, green leche de tigre

**Wahoo Watermelon-coconut** **CI\$18**  
Watermelon juice, coconut flakes, cucumber chalaquita, coconut gel, cancha, pickled jalapenos

## PANINI

**Agua Burger** **CI\$17**  
Niman ranch beef, fonduta, mushroom, caramelised onion, mustard, tomato jam, fries

**Vegan Burger** **CI\$16**  
Lentil, quinoa, chipotle mayo, red pepper relish, avocado, arugula, yuca fries

## HEALTHY LUNCH

Add: Chicken CI\$6 / Shrimp CI\$9 / Fish CI\$9 / Vegan Patty CI\$9 / Octopus CI\$15 / Lobster Tail CI\$15

<b>Misticanza Salad</b>	<b>CI\$9</b>
Lettuce, cucumber, carrot, radish, mixed seed, tahini dressing	
<b>Organic Quinoa Salad</b>	<b>CI\$13</b>
Avocado, roasted red pepper, pickled red onion, confit tomato, olive, cucumber, almond	
<b>Solterito Salad</b>	<b>CI\$13</b>
Corn, butter bean, lima bean, tomato, queso fresco, avocado, citrus olive oil	
<b>Local Tomato Salad</b>	<b>CI\$14</b>
Crispy chickpea, crumbed grilled halloumi, pomegranate, red onion, mint, parsley	
<b>Agua Ceasar Salad</b>	<b>CI\$12</b>
Lettuce, bottarga, bread crumb, parmigiano	
<b>Superfood Salad</b>	<b>CI\$18</b>
Brown rice, pita bread, hummus, avocado, cucumber, tomato, almond, pomegranate, sweet potato, pumpkin and sunflower seeds, kale, lemon tahini dressing	

## PASTA

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

Gluten-free pasta available.

<b>Tortellini</b>	<b>CI\$20</b>
Cream reduction, garlic confit, ham, green peas	
<b>Vegan Raviolo</b> <span style="border: 1px solid green; padding: 0 2px;">Vegan</span>	<b>CI\$22</b>
Diced pumpkin, spinach creama, cashew sauce, almond	
<b>Risotto</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$22</b>
Beetroot, goat's cheese fonduta, roasted hazelnut	
<b>Fregola</b>	<b>CI\$24</b>
Soffritto, wild shrimp, octopus, fresh catch, lemon, squid ink crumble	
<b>Pappardelle</b>	<b>CI\$21</b>
Lamb bolognese, mint, ricotta salata	

<b>Tagliatelle</b>	<b>CI\$24</b>
Tuna crudo, anchovy butter, chilli, parsley, pangrattato	
<b>Linguine</b>	<b>CI\$26</b>
Clams, white wine, garlic, parsley	
<b>Bucatini</b> <input type="checkbox"/>	<b>CI\$18</b>
"Cacio e pepe" black pepper, pecorino cheese	

## ENTRÉES

<b>Agua Tuna</b>	<b>CI\$32</b>
Yellowfin tuna, potato croquette, bok choy, yuzu aioli, chilli aioli	
<b>Mahi</b>	<b>CI\$27</b>
Bomba rice, soffritto, squid ink, blood orange aioli, sweet peas, gremolada	
<b>Simply Served</b>	<b>MP</b>
Local day boat fresh catch, broccolini, lettuce	
<b>Fish and Chips</b>	<b>CI\$22</b>
Beer-battered cod, triple cooked chips, mushy peas, tartar sauce	
<b>Lomo Saltado</b>	<b>CI\$29</b>
Niman ranch steak, bell pepper, onion, rice	
<b>Chicken a la Brasa</b>	<b>CI\$19</b>
Roasted chicken, triple cooked chips, tomato and cucumber salad, aji aioli	

15% gratuity will be added to your check. No split checks please.

Last updated: Mon 21 Mar, 2022