

SOUP AND SALADS

Soup Du Jour

Please ask your server for the daily Soup

\$5.95

Arugula Salad

Arugula, caramelized Walnuts, Blue Cheese, Bosch Pears, Blueberries and Sugar Cane Emulsion

\$8.95

Caprese Salad

Fresh Mozzarella Cheese, Tomatoes, Basil Dressing & Aged Balsamic

\$8.50

Agua House Salad

Baby Greens, Tomatoes, Carrots, Cucumbers, Fennel in a clear French Mustard Dressing

\$6.50

Spinach Salad

Baby Spinach, Fresh Strawberries, Aged Parmigiano Reggiano Cheese, Aged Aceto Balsamico and Extra Vergin Olive Oil

\$8.95

CEVICHEs

Mix and match our ceviches by the spoon...min. 3 per order

Spoon

Portion

Clasico Peruano

Corvina, Lime Juice, red Onion and Cilantro

\$ 3.00

\$ 11.00

Mixto Peruano

Wahoo, Shrimp, Octopus, Aji Amarillo, Lime, Red Onion and Cilantro

\$ 3.00

\$ 11.00

Thai

Corvina, Coconut Milk, Kefir Lime Leaf, Red Curry, Lime and Cilantro

\$ 3.00

\$ 11.00

Cayman Style

Wahoo, White Vinegar, Tomato, Lime Juice, Red Onion and Cilantro

\$ 3.00

\$ 11.00

Baja

Shrimp with Red Pepper sauce, Lime, Red Onion and Cilantro

\$ 3.00

\$ 11.00

PERUVIAN TIRADITOS

Tris Tiradito

Taste them all with our Agua Tiraditos Platter

\$ 12.50

Wahoo Amarillo

Thin Wahoo with Aji Amarillo Emulsion, Soy Sauce, Lime Juice and Cilantro

\$ 10.50

Pulpo al olivo

Thin sliced Octopus with Black Olive emulsion and Lime Juice

\$ 9.95

Tuna Nikkey

Thin Sliced Tuna with Oyster and Soy sauce, Sesame Oil and Lime Juice

\$ 11.50

*15% Automatic Gratuity will be added to your check. *** Split Main \$ 4.50.

** Consuming Raw or undercooked seafood may increase your risk of contracting food borne illness, please ask your server for more information.

COLD & RAW

Tuna Tartare

Avocado Brunoise, Sweet & Sour Sauce, First Pressed Truffle Oil & Red Caviar \$ 12.50

Polpo e Patata

Warm marinated Octopus served over a Mediterranean mashed Potato \$ 9.95

Beef Carpaccio

Thinly Sliced Raw Beef Tenderloin in a Portobello veloutée, Arugula, Shitake Mushrooms and topped with Shaved Reggiano \$ 10.50

Antipasto Misto

A Unique selection of imported European Cheeses and Cold Cuts \$ 13.95

Beef Tartare

Chopped Raw Beef Tenderloin served over crispy Bread, fresh Tomatoes, Roasted Eggplant puree and Goat Cheese \$ 14.50

HOT STARTERS

Crab Portobello

Portobello Mushroom stuffed with Lump Crab Meat and served with creamy Mushroom sauce & Arugula \$ 14.50

Cracked Conch

Local Conch thin sliced, tenderized and the crispy fried;
Served with a side of Local Scotch Bonnet Pepper Mayonnaise \$ 11.50

Fritto Misto

Fried Shrimp, Squid and Artichokes with a side of Wasabi Mayonnaise \$ 12.50

Lobster Roll

De-shelled Lobster Tail Wrapped in Wonton with Fontina Cheese and Avocado;
Side of Sweet and Sour Honey sauce \$ 11.50

P.E.I. Mussels, Clams and Chorizo

Sautéed in a Spicy Light Tomato sauce \$ 10.95

Shrimp Skewers

Grilled Shrimp served over Homemade Potato Gnocchi sautéed
in a creamy Saffron sauce \$ 10.50

Focaccia Ligure Al Formaggio

Fried homemade Focaccia stuffed with Stracchino Cheese, side of Greens \$ 9.50

Chicken Satay

Kebab Chicken Fillet, Infused Red Curry Paste & Peanut Butter Fondue \$ 8.50

Foie Gras

Pan Seared, served on caramelized homemade Pan Brioche, Port Wine sauce
and Orange Comfiture \$ 18.95

Asian style Short Ribs

Slowly braised and served over grilled local Bok Choy and Edamame Bean Puree \$ 13.95

HOMEMADE PASTA AND RICE

Lobster & Shitake Ravioli

Stuffed with Mascarpone Potato sauce and Shitake; tossed with Lobster chunks \$ 26.95

Seafood Spaghettini

Clams, Shrimp, Mussels, Squid and Lobster in White Wine Garlic Sauce with diced Tomatoes \$ 24.50

Risotto ai Porcini

Arborio rice tossed with Porcini Mushroom and Aged Parmigiano Reggiano Cheese topped with White Truffle Oil \$ 22.50

Buffalo Mozzarella Tortelli

Stuffed with Imported Fresh Buffalo Mozzarella and Tomato Comfit, Sautéed with a Basil Butter Sauce \$ 23.95

Paella Mixta

Traditional Spanish Style with Chicken, Chorizo, Veggies and Seafood \$ 25.95

FISH

Wasabi Tuna

Seared Local Yellow Fin Tuna, Japanese Marinade, Potato Croquette, Tempura Green Beans and Wasabi Mayo \$ 26.95

Mix Grill

Gingered Tuna, Blackened Grouper, Grilled Snapper. Served with Green Curry Sauce, White Rice and Mango Crab Salad \$ 27.95

Cous Cous Crusted Wahoo

Served with Sweet Potato "Risotto Style" and Thai Basil Butter Sauce \$ 24.50

Grilled Lobster and Shrimp

Served over homemade Green Fettuccine with Crustacean sauce \$31.95

Branzino alla Ligure

Baked Mediterranean Striped Bass fillet, Tomato, Scallions, Black Olives, Pine Nuts and Capers on a bed of Potatoes with a Small Side of Crispy Greens \$ 26.50

Crusted White Bass

Pacific Bass crusted with crispy Potato; over Mango Beurre Blanc and Veggies \$ 29.95

MEAT

Filet Mignon

Over Red wine Pear sauce, mash Potato, caramelized Pearl Onions and Spinach \$ 35.95

Stuffed Chicken Breast

With Mozzarella & Sundried Tomatoes, Wrapped in Prosciutto, served with Mash & Vegetable \$ 23.95

Grilled Entraña

Argentina Style Marinated Skirt Steak served with Chimiciurry sauce, Crispy Sweet Potato and Parsley Salad \$ 28.95

Ossobuco Milanese

Veal Shank Slowly Cooked in Wine Served over Risotto Milanese \$ 36.95

Herb Crusted Rack of Lamb

Served with Fingerlings Potatoes and Bacon wrapped Green Beans over Mint Gravy \$ 36.50



SUNDAY BRUNCH

FROM 11:30AM TILL 3PM
ALL YOU CAN EAT FROM OUR DELICIOUS
AND EXTENSIVE BUFFET,
FOOD (CI\$ 33.00)
W UNLIMITED BUBBLES (CI\$ 45.00)

BUSINESS LUNCH

MONDAY TO FRIDAY
FROM 11:30AM TO 4:00PM
3 COURSES MENU (WITH CHOICES) FOR CI\$ 15.95
EVERY DAY A DIFFERENT MENU!
GLASS OF WINE CI\$ 5.00

MENUS AVAILABLE:

VEGAN MENU
VEGETARIAN MENU
GLUTEN FREE MENU