

ANTIPASTI

BURRATA <i>Marinated Local Tomato, Balsamic, Basil, Grilled Bread</i>	16	OCTOPUS ANTICUCHO <i>Aji Panca Marinated, Potato, Aji Verde & Aji Panca Pepper Sauce</i>	22
CECI FRIED CAULIFLOWER <i>Sultana Raisins, Roasted Pepper, Caper, Chili Aioli</i>	12	BEEF CHEEK <i>Niman Ranch Slow-Cooked Cheek, Pepian Corn, Chalaquita Criolla, Aji Amarillo</i>	17
FRITTO MISTO <i>Lightly Fried Seafood, Zucchini, Artichoke, Napoli & Agresto Sauce</i>	18	WAGYU TRUFFLE CARPACCIO <i>3oz Wagyu Tenderloin, Black Truffle Vinaigrette, Hazelnut Sponge, Roasted Hazelnuts</i>	32
TUNA SASHIMI <i>Fried Avocado, Pickled Jicama, Unagi Sauce, Chili Aioli</i>	22	LOBSTER CAUSA <i>Aji Amarillo Mash Potato, Caribbean Lobster, Avocado, Shiitake Crackers, Hibiscus Powder</i>	20
TUNA TARTARE <i>Crispy Quinoa Tuille, Passionfruit Sauce, Avocado</i>	22	WAHOO NIKKEI <i>Local Wahoo, Pickled Ginger, Ponzu Gel, Quinoa Pops, Gochujang Aioli</i>	18
SMOKED FISH PATÉ <i>Allspice, Crostini, Giardiniera, Crispy Shallot</i>	13	PERUVIAN MEDLEY 26 <i>Clasico Ceviche, Lobster Causa, Wahoo Nikkei</i>	

CEVICHE

CLASICO PERUANO <i>Fresh Catch, Leche de Tigre Limena, Cancha, Seasoning Pepper, Sweet Potato</i>	19
CHICHA MORADA <i>Local Fresh Catch, Chicha Morada Leche De Tigre, Cancha, Sweet Potato Puree</i>	19
NIPPON <i>Fresh Catch, Acevichado Sauce, Ponzu Gel, Seasoning Pepper, Red Onion, Leche de Tigre</i>	19
TRIO <i>Try Three Styles</i>	27

PANINI

AGUA BURGER <i>Niman Ranch Beef, Fonduta, Mushroom, Caramelized Onion, Mustard, Tomato Jam, Fries</i>	20
VEGAN BURGER <i>Lentil, Quinoa, Chipotle Mayo, Red Pepper Relish, Avocado, Arugula, Cassava</i>	18



HEALTHY LUNCH

ADD ALL-NATURAL CHICKEN 10 - ADD VEGAN PATTY 9
ADD SHRIMP 13 - ADD FISH 18 - ADD OCTOPUS 17

MISTICANZA SALAD 11
*Lettuce, Cucumber, Carrot, Radish,
Mixed Seeds, Tahini Dressing*

ORGANIC QUINOA SALAD 16
*Avocado, Roasted Red Pepper, Pickled Red
Onion, Confit Tomato, Olive, Cucumber, Almond*

AGUA CAESAR SALAD 14
Lettuce, Bottarga, Bread Crumb, Parmigiano

LOCAL TOMATO SALAD 15
*Crispy Chickpea, Crumbed Grilled Halloumi,
Pomegranate, Red Onion, Mint, Parsley*

SUPERFOOD SALAD 20
*Brown Rice, Hummus, Avocado,
Cucumber, Tomato, Almond, Pomegranate,
Sweet Potato, Pumpkin & Sunflower Seeds,
Kale, Lemon Tahini Dressing*

PASTA

Pasta is made in-house, using imported
organic flours selected from small
artisanal Italian pasta makers.

AGNOLOTTI DEL PLIN 21
*Beef Filling, Parmigiano Reggiano,
Butter & Sage, Demi Glace*

FETTUCINE 21
Egg Yolk Pasta, Lamb Bolognese, Mint, Ricotta Salata

GNOCCHI ALLA SORRENTINA 20
*Homemade potato gnocchi, tomato sauce,
smoked mozzarella, parmigiano reggiano*

LOBSTER & SHRIMP FREGOLA 28
*Maine Lobster, Wild Shrimp, Seasoning
Pepper, Cucumber Foam, Squid Ink Tuille*

TAGLIATELLE 24
*Tuna Crudo, Anchovy Butter, Chili,
Parsley, Pangrattato*

MUSHROOM RAVIOLI 22
*Mushroom & Fonduta Filling, Burnt Onion Sauce,
Fresh Oyster Mushroom*

TRUFFLE RISOTTO 28
*Acquerello Rice, Italian White Truffle Oil,
Truffle Butter, Local Organic Oyster Mushroom*

VEGAN RAVIOLI 20
*Pappa Al Pomodoro Filling, Creamy Potato Sauce,
Olive Powder, Sundried Tomato*

ENTREES

Our seafood is wild caught with a preference for
local fishermen. All our purveyors are chosen based
on their dedication to sustainable practices.

AGUA TUNA 38
*Yellowfin, Potato Croquette, Bok choy,
Yuzu Aioli, Chili Aioli*

MAHI 28
*Eggplant Parmigiana, Tomato Glaze,
Zucchini Sauce, Cherry Tomato*

SIMPLY SERVED MP
Local Fresh Catch, Broccolini, Lettuce

FISH & CHIPS 28
*Fresh Wild Cod, Beer Batter, Triple Cooked Chips,
Mushy Pea, Tartar Sauce*

LOMO SALTADO 25
Niman Ranch Steak, Bell Pepper, Onion, Rice

CHICKEN A LA BRASA 19
*All-Natural Roasted Chicken, Triple Cooked Chips,
Tomato Cucumber Salad, Aji Aioli*

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