

SOUP AND SALADS

Soup of the Day

Please ask your Server for the Daily Soup

Daily Price

Arugula Salad

Arugula, Caramelized Walnuts, Blue Cheese, Bosc Pears, Blueberry and a Balsamic Sugar Cane Emulsion

\$ 9.95

Agua House Salad

Baby Greens, Tomatoes, Carrots, Cucumber, Fennel and French Mustard Dressing

\$ 7.50

Kale Salad

Local Kale, Red Beets, Pine Nuts, Homemade Stracciatella Cheese and Raspberry Vinaigrette

\$ 10.50

Quinoa Salad

Red and Black Quinoa, Mixed Greens, Roasted Pumpkin, Sliced Bosc Pear, Sunflower Seeds, Red Pepper Purée, Feta Cheese and Lemon Vinaigrette

\$ 10.50

COLD & RAW

Tuna Tartare

Avocado Brunoise, Sweet & Sour Sauce, White Truffle Oil and Red Caviar

\$ 14.50

Yango's Sashimi

Torched Sashimi of Wahoo and Tuna marinated in Soy, Sesame and Ginger

\$ 15.50

Peruvian Pulpo al Olivo

Slowly cooked Octopus served with a traditional Olive Sauce and diced Avocado

\$ 14.50

Tuna Paté

Creamy Local Tuna Paté served with homemade crispy Ciabatta Orange Marmalade and Citrus - Herb Salad

\$ 10.95

Crudo

Cured and Sliced Fresh Local Catch, avocado cream, red pepper sauce, Crispy tortilla and Dill

\$ 14.50

Burrata Cheese

Imported Burrata served with Tomato, Arugula and aged Balsamic

\$ 12.95

Peruvian Trio

Experience three Peruvian recipes in a single Dish, Pulpo Olivo, Classic Tiradito and Mixto Ceviche

\$15.95

Antipasto Misto

Selection of Charcuterie served with marinated Olives, Sundried Tomatoes, Chicken Liver Paté and Stracchino Cheese

\$ 15.50

Beef Carpaccio

Beef Tenderloin over a Portobello Veloutée, Arugula, Shitake Mushrooms Topped with shaved 24 month Aged Parmigiano Reggiano

\$ 12.95

Paté Brûlée

Chicken Liver Paté served Crème Brûlée Style, with Homemade Pan Brioche and Local seasonal Fruit Confiture

\$ 10.50

Consuming Raw or undercooked Seafood may increase your risk of contracting Food Borne Illness
Automatic Gratuity will be added to your check Split Main

CEVICHERS

Add the real "Peruvian Touch" with a Pisco Sour CI 10.00

<i>Mix and match our Ceviches by the Spoon... min. 3 per order</i>	Spoon	Portion
Clasico Peruano Fresh Catch, Lime Juice, Seasoning Peppers, Red Onion and Cilantro	\$ 3.50	\$ 13.50
Mixto Peruano Fresh Catch, Shrimp, Octopus, Aji Amarillo, Lime Juice ,	\$ 3.50	

HOMEMADE PASTA AND RICE

Lobster & Shitake Ravioli

Mascarpone and Shitake Ravioli tossed with Lobster in a Chive Butter Sauce \$ 27.95

Seafood Spaghetini

Clams, Shrimp, Mussels, Squid and Lobster in a White Wine Garlic Sauce \$ 26.95

Risotto ai Porcini

Arborio Rice tossed with Porcini Mushroom, Aged Parmigiano Reggiano Cheese and a Drizzle of White Truffle Oil \$ 23.95

Fresh Buffalo Mozzarella Tortelli

Stuffed with Mozzarella and Tomato Confit, sautéed in a Basil Butter Sauce \$ 24.95

Peruvian Arroz

Traditional Peruvian rice served with Clams, Shrimp, Mussels, Squid and Lobster in a Creamy Sweet Pepper sauce \$ 28.95

Short Rib Ravioli

Filled with slowly braised Angus Short Ribs and Truffle Spinach, served over Fontina Cheese Fondue and Red Wine Reduction \$ 25.95

FISH

Wasabi Tuna

Japanese Marinated Seared Local Yellow Fin Tuna, Potato Croquette, Green Bean Tempura, with a Duo of Wasabi and Chili Mayo \$ 29.95

Peruvian Mix Grill

Grilled Local Catch topped with Tiger Shrimp and Calamari in a traditional Peruvian Aji Panca Pepper Sauce served with Vegetables and Jasmine Rice \$ 28.50

Cous Cous Crusted Mahi-Mahi

Served with "Risotto Style" Sweet Potato and Thai Basil Butter Sauce \$ 26.95

Grilled Lobster and Shrimp

Served over Homemade Green Fettuccine with Crustacean Sauce \$ 34.50

Mediterranean Red Snapper

Oven baked Fillet of Local Red Snapper with New Potatoes, Tomatoes, Pine Nuts, Capers, Olives, Scallions, Mediterranean Seasonings and Herbs \$ 27.95

Seafood Skewer

Lobster, Shrimp, Octopus and Fresh Catch, served with Sweet Potato Mash, Mixed Vegetables and Lemon Butter Caper Sauce \$ 35.95

MEAT

8 oz Angus Filet Mignon

Merlot Herb Demi-Glace, Mashed Potatoes, caramelized Pearl Onions and Spinach \$ 37.95

Stuffed Chicken Breast

With Arugula, Sundried Tomatoes and Parmesan Cheese, Mashed Potatoes and Spinach served with a Parmesan Fondue and Demi Glace \$ 25.50

House Smoked Short Ribs

Slowly Braised, Sweet Potato Mash, sautéed onions and mushrooms \$ 28.95

10 oz Grilled Entraña

"Argentinean Style" marinated Angus Skirt Steak, served with an Herb Salad crispy Sweet Potato Fries and Chimichurri Sauce \$ 34.95

12 oz Rack of Lamb

Herb Marinated New Zealand Rack of Lamb, served with Roasted New Potatoes, Bacon wrapped Green Beans and a Mint Gravy \$ 38.50

Ossobuco Milanese

Veal Shank slowly braised in a Wine Sauce, served with Risotto Milanese \$ 39.95

ADD TO ANY ENTRÉE: 6OZ Lobster Tail CI\$ 17.50
3OZ Foie Gras CI\$ 19.95 / 3 Tiger Shrimp Skewer CI\$ 7.50

MENUS AVAILABLE

BUSINESS LUNCH - VEGAN - VEGETARIAN - GLUTEN FREE - IDEAL PROTEIN

SUNDAY BRUNCH

FROM 11:30AM TILL 3PM
ALL YOU CAN EAT FROM OUR DELICIOUS
AND EXTENSIVE BUFFET,
FOOD (C1\$ 39.00)
WITH UNLIMITED BUBBLES (C1\$ 54.00)

VISIT OUR SISTER
RESTAURANT

