

## 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

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

## CEVICHEs

*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>	<b>Spoon</b>	<b>Portion</b>
<b>Clasico Peruano</b> Fresh Catch, Lime Juice, Seasoning Peppers, Red Onion and Cilantro	\$ 3.50	\$ 13.50
<b>Mixto Peruano</b> Fresh Catch, Shrimp, Octopus, Aji Amarillo, Lime Juice , Red Onion and Cilantro	\$ 3.50	\$ 13.50
<b>Thai</b> Fresh Catch, Coconut Milk, Kaffir Lime Leaf, Red Curry, Lime Juice and Cilantro	\$ 3.50	\$ 13.50
<b>Cayman Style</b> Fresh Catch, Vinegar, Lime, Tomato, Red Onion, Orange Juice Cilantro & Scotch Bonnet	\$ 3.50	\$ 13.50
<b>Baja</b> Shrimp, Red Pepper Sauce, Lime Juice, Red Onion and Cilantro	\$ 3.50	\$ 13.50
<b>Beef</b> Local Seasoning Peppers, Tamarind, Lime Juice, Cucumber, Red Onion and Cilantro	\$ 3.50	\$ 13.50

## HOT STARTERS

<b>Crab Portobello</b> Portobello Mushroom stuffed with Crab Meat, Spiced Remoulade and Arugula	\$ 14.50
<b>Polpo Anticucho</b> Grilled Octopus, Sautéed Parsley Potato, Aji Panca pepper sauce	\$ 14.50
<b>Fritto Misto</b> Fried Shrimp, Scallops and Calamari with a Side of Wasabi Mayo	\$ 13.95
<b>Lobster Roll</b> Lobster Meat wrapped in a Spring Roll Shell with Fontina Cheese and Avocado, served with a Sweet & Sour Honey Sauce	\$ 12.95
<b>Dijon Mussels</b> Fresh P.E.I. Mussels, Grainy Dijon Mustard, Shallots, Garlic, Parsley, White Wine Butter Sauce	\$ 12.95
<b>Crispy Goat Cheese Fritters</b> Smoked Pepper Sauce, Arugula and Aged Balsamic	\$ 11.50
<b>Polpette</b> Classic Italian Meat Balls braised with tomato sauce and served with Crispy Crostini	\$ 9.50
<b>Foie Gras</b> 3 oz Pan Seared Foie Gras, served with Caramelized Homemade Pan Brioche, Port Wine Reduction and Orange Confiture	\$ 24.95

# 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

