

GLUTEN FREE MENU

Gluten free Bread

\$ 3.50

SALADS

Burrata Cheese

Imported Burrata Cheese served with Tomato, Arugula and aged Balsamic

\$ 12.95

Arugula Salad

Arugula, caramelized Walnuts, Gorgonzola Cheese, Bosc Pears, Blueberries & Balsamic Dressing

\$ 9.95

Agua House Salad

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

\$ 7.50

Kale Salad

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

CEVICHEs

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

Spoon

Portion

Clasico Peruano

Fresh Catch, Lime Juice, Red Onion and Cilantro

\$ 3.50

\$ 13.50

Mixto Peruano

Fresh Catch, Shrimp, Octopus, Aji Amarillo, Lime Juice, Red Onion & Cilantro

\$ 3.50

\$ 13.50

Thai

Fresh Catch, Coconut Milk, Kaffir Lime Leaf, Red Curry, Lime, Cilantro

\$ 3.50

\$ 13.50

Cayman Style

Fresh Catch, Vinegar, Lime Juice, Tomato, Red Onion, Cilantro
Scotch Bonnet and Orange Juice

\$ 3.50

\$ 13.50

Baja

Shrimp, Red Pepper Sauce, Lime Juice, Red Onion and Cilantro

\$ 3.50

\$ 13.50

Beef

Local Seasoning Peppers, Tamarind, Lime Juice, Cucumber, Red Onion and Cilantro

\$ 3.50

\$ 13.50

COLD & RAW

Tuna Tartare

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

\$ 14.50

Pulpo Anticucho

Grilled Octopus, Sautéed Parsley Potato, Aji Panca Pepper Sauce

\$ 14.95

Beef Carpaccio

Thinly Sliced Beef Tenderloin with Arugula, Shitake & Shaved 24 months aged Reggiano

\$ 12.95

Paté Brûlée

Chicken Liver Pate Crème Brûlée Style, served with toasted Gluten Free Bread
and Local Seasonal Fruit Confiture

\$ 10.50

HOT APPETIZERS

Dijon Mussels

Fresh P.E.I. Mussels, Grainy Dijon Mustard, Shallots, Garlic, Parsley, White Wine and Butter

\$ 12.95

Foie Gras

Pan seared, served on an Almond Salad, Port Wine Sauce, Orange Confiture & caramelized Bread

\$ 24.95

PASTA AND RICE

Seafood Pasta

Sautéed with Clams, Shrimp, Mussels, Squid, Lobster and diced Tomatoes in a White Wine Garlic Sauce

\$ 26.95

Peruvian Arroz

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

\$ 28.95

Amatriciana

Gluten Free Pasta tossed with Pancetta in a spicy Tomato Sauce

\$ 21.50

Risotto ai Porcini

Arborio Rice with Porcini Mushroom & Parmigiano Reggiano Cheese with a drizzle of White Truffle Oil

\$ 23.95

FISH

Grilled Lobster and Shrimp

Served with Mashed Potatoes, Vegetables and a Crustacean Sauce

\$ 34.50

Pan Fried Mahi-Mahi

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

\$ 26.95

Sesame Crusted Tuna

with Fingerling Potatoes, Vegetables, pickled Ginger and Wasabi

\$ 29.95

Mediterranean Infused Red Snapper

Oven baked Local Red Snapper Fillet with Fingerling Potatoes, Tomatoes, Capers, Olives, Scallions, Mediterranean Seasonings and Herbs

\$ 27.95

MEAT

Stuffed Chicken Breast

With Arugula, Sundried Tomatoes and Parmesan Cheese, Mashed Potatoes and Spinach served with A Wild Mushroom Cream Sauce

\$ 25.50

Grilled Entraña

"Argentinean Style" marinated Skirt Steak with Fingerling Potatoes, Herbs Salad and Chimichurri Sauce

\$ 34.95

8 oz Filet Mignon

Over Herbs infused Demi-Glace, Mashed Potatoes, caramelized Pearl Onions and sautéed Spinach

\$ 37.95

12 oz Rack of Lamb

Herb Marinated New Zealand Rack of Lamb, roast potatoes and sweet peas

\$ 38.50