

STARTERS

Soup of the day

Please ask your Server for the Daily Soup

Daily Price

Tuna Tartare

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

\$ 14.50

Peruvian Pulpo al Olivo

Slowly cooked Octopus with traditional Olive Sauce and diced Avocado

\$ 14.50

Tuna Pâté

Creamy Tuna Pâté served with homemade crispy Ciabatta, Orange Marmalade and Citrus Herb -Salad

\$ 10.95

Yango's Sashimi

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

\$ 15.50

Peruvian Trio

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

\$ 15.95

Dijon Mussels

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

\$ 12.95

Crudo

Cured and Sliced Fresh Local Catch, avocado cream, red pepper sauce, crispy tortilla and dill

\$14.50

Calamari Fritti

Fried Calamari with a Side of Wasabi Mayonnaise

\$ 9.50

Burrata Cheese

Imported Burrata Cheese served with Tomato, Arugula and aged Balsamic

\$ 12.95

Antipasto Misto

Selection of European Charcuterie served with Marinated Olives, Sundried Tomatoes, Chicken Liver Pâté and Stracchino Cheese

\$ 15.50

Beef Carpaccio

Thin Sliced Raw Tenderloin on a Portobello Veloutée, Shitake, Arugula, and shaved Parmigiano Reggiano

\$ 12.95

Polpette

Classic Italian Meat Balls braised with tomato sauce and served with Crispy Crostini

\$ 9.50

Paté Brûlée

Chicken Liver Pate served Crème Brûlée Style with homemade Pan Brioche and Local Fruit Confiture

\$ 10.50

SALADS

Grilled or Blackened Additions:

Chicken CI\$ 9.00 | Fresh Catch CI\$ 12.00 | Shrimp CI\$14.00

Agua House Salad

Baby Greens, Tomato, Carrots, Cucumbers, Fennel with French Mustard Dressing

\$ 7.50

Arugula Salad

Baby Arugula, Caramelized Walnuts, Blue Cheese, Bosc Pears and Blueberries, Balsamic Emulsion

\$ 9.95

Kale Salad

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

\$ 10.50

Greek Salad

Bell Peppers, Cucumber, Tomato, Olives and Red Onion topped with Feta Cheese and Oregano

\$ 9.95

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

MENUS AVAILABLE

VEGAN - VEGETARIAN - GLUTEN FREE - BUSINESS LUNCH

** Consuming Raw or undercooked seafood may increase your risk of contracting food borne illness

*15% Automatic Gratuity will be added to your check

CEVICHESES

<i>Mix and match our Ceviches by the spoon...min. 3 per order</i>	Spoon	Portion
Clasico Peruano Fresh Catch , Lime Juice, Red Onion, Cilantro	\$ 3.50	\$ 13.50
Thai Fresh Catch, Coconut Milk, Kefir Lime Leaf, Curry, Lime Juice, Cilantro	\$ 3.50	\$ 13.50
Mixto Fresh Catch, Shrimp, Octopus, Aji Amarillo, Lime Juice and Cilantro	\$ 3.50	\$ 13.50
Cayman Style Fresh Catch, Vinegar, Tomato, Lime, Scotch Bonnet, Red Onion, Cilantro 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

MAINS FROM THE SEA

Lobster & Shitake Ravioli Mascarpone and Shitake Ravioli tossed with Lobster Chunks in a Chive Butter Sauce	\$ 25.95
Spaghettini Seafood Homemade Spaghetti sautéed with Seafood and diced Tomatoes in a White Wine Garlic Sauce	\$ 24.95
Crispy Fish Tacos Local Catch, Tomato, Mozzarella, Onion, Lettuce and Sides of Guacamole, Pico de Gallo and Sour Cream	\$ 15.50
Grilled Mahi Mahi Grilled Mahi Mahi with Mashed Potatoes, Vegetables and Peruvian Aji Panca Pepper Sauce	\$ 19.95
Asian Style Salmon Pan seared Salmon Steak with Jasmine Rice, Market Vegetables and Soy ginger Glaze	\$ 18.50
Mediterranean Snapper Grilled Local Snapper Fillet, Couscous with Spinach and a Mediterranean sauce of Tomatoes, Pine Nuts, Capers, Olives and Scallions	\$ 19.95
Wasabi Tuna Seared Local Yellow Fin Tuna in a Japanese Marinade, Potato Croquette, Tempura Green Beans and Wasabi and Chili Mayonnaise	\$ 27.95

MAINS FROM THE LAND

Penne Bolognese Penne Pasta tossed with traditional Italian Tomato Meat Sauce	\$ 16.95
Risotto ai Porcini Arborio Rice tossed with Porcini Mushroom, Parmigiano and a Drizzle of White Truffle Oil	\$ 21.95
Spaghettini Arrabbiata Homemade Spaghettini tossed with Tomato Sauce, Onions and Chili Flakes	\$ 14.95
Fresh Buffalo Mozzarella Tortelli Stuffed with Mozzarella and Tomato Confit, sautéed in a Basil Butter Sauce	\$ 22.95
Short Rib Ravioli Filled with slowly braised Angus Short Ribs and Truffle Spinach, served over Fontina Cheese Fondue and Red Wine Reduction	\$ 23.95
Chicken Portobello Chicken Breast sautéed in a creamy Mushroom Sauce served with Mashed Potatoes and Vegetables	\$ 17.95
Chicken Schnitzel Breaded and crispy fried thin Chicken Breast served with Potato Salad and Cranberry Sauce	\$ 16.95
Short Ribs House Smoked and Slowly Braised, Sweet Potato Mash, sautéed onions and mushrooms	\$ 24.00
Steak and Frites 10 oz. C.A.B. Chuck Eye Steak, Truffle Parmesan Fries, Green Salad, Chimichurri	\$ 18.95
Vegetarian Platter with Goat cheese Mix of grilled Vegetables and Goat Cheese	\$ 15.95