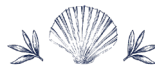


ANTIPASTI

- BURRATA** 16
Marinated Tomato, Balsamic Reduction, Grilled Bread
- CECI FRIED CAULIFLOWER** 12
Sultana Raisins, Roasted Pepper, Capers, Chili Aioli
- FRITTO MISTO** 18
Lightly Fried Seafood, Zucchini, Artichoke, Napoli & Agresto Sauce
- TUNA SASHIMI** 22
Fried Avocado, Pickled Jicama, Unagi Sauce, Chili Aioli
- TUNA TARTARE** 22
Crispy Quinoa Tuille, Passionfruit Sauce, Avocado
- SMOKED FISH PATÉ** 13
Giardiniera, Crostini Bread, Crispy Shallot

- OCTOPUS ANTICUCHO** 22
Aji Panca Marinated, Potato, Aji Verde & Aji Panca Pepper Sauce
- BEEF CHEEK** 19
Slow-Cooked Niman Ranch Cheek, Pepian Corn, Chalaquita Criolla, Aji Amarillo
- WAGYU TRUFFLE CARPACCIO** 35
3oz Wagyu Tenderloin, Black Truffle Vinaigrette, Hazelnut Sponge, Roasted Hazelnuts
- LOBSTER CAUSA** 20
Caribbean Lobster, Aji Amarillo Mashed Potato, Aji Panca Dressing, Avocado, Chalaquita, Togarashi
- WAHOO NIKKEI** 18
Local Wahoo, Pickled Ginger, Ponzu Gel, Quinoa Pops, Gochujang Aioli

PERUVIAN MEDLEY 26
Classic Ceviche, Lobster Causa, Wahoo Nikkei



CEVICHE

- CLASICO PERUANO** 19
Local Catch, Leche de Tigre Limeña, Cancha, Seasoning Pepper, Sweet Potato
- PANCA CEVICHE** 19
Local Catch, Aji Panca Leche De Tigre, Avocado, Cancha, Herb Oil
- NIPPON** 19
Local Catch, Acevichado Sauce, Ponzu Gel, Seasoning Pepper, Red Onion, Leche de Tigre
- TRIO** 27
Try Three Styles

PANINI

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



HEALTHY LUNCH

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

MISTICANZA SALAD 11
Mix Greens, Cucumber, Carrot, Radish, Mixed Seeds, Tahini Dressing

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

AGUA CAESAR SALAD 14
Romaine Lettuce, Bottarga, Breadcrumbs, Parmigiano Reggiano

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

SUPERFOOD SALAD 20
Brown Rice, Hummus, Avocado, Pita Bread, 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
Braised Beef Shoulder Filling, Parmigiano Reggiano, Butter & Sage, Demi-Glace

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

GNOCCHI ALLA SORRENTINA 20
Handmade Potato Gnocchi, Tomato Sauce, Smoked Mozzarella, Parmigiano Reggiano

LOBSTER & BURRATA RAVIOLI 32
Handmade Burrata Ravioli, Maine Lobster Tail, Marinated Cherry Tomato, Parsley Sauce

TAGLIATELLE 24
Tuna Crudo, Anchovy Butter, Chili Flakes Parsley, Herbs, Breadcrumbs

CACIO & PEPE RAVIOLI 22
Handmade Pecorino Fondue Ravioli, Szechuan pepper, Pecorino Chips, Oyster Mushroom

OSSOBUCO RISOTTO 29
Acquerello Rice, Italian Saffron, Ossobuco Ragu, Parmigiano Reggiano

EGGPLANT RAVIOLI 20
Roasted Eggplant filling, Handmade Ravioli, Tomato Pesto, Taggiasca Olives, Cherry Tomato, Bell Pepper Sauce



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 MAHI 29
Local Mahi-Mahi, Tomato, Eggplant, Persillade, Tomato Sauce, Arugula Sponge, Caramelized Onion, Hazelnut Crust

SIMPLY SERVED MP
Local Fresh Catch, Broccolini, Local Mix Green

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

LOMO SALTADO 26
Niman Ranch Beef Steak, Bell Pepper, Onion, Tomato, Soy Demi-Glaze Marinade, Jasmine 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.