

## ANTIPASTI

<b>BURRATA</b> <i>Marinated Tomato, Balsamic Reduction, Grilled Bread</i>	16	<b>OCTOPUS ANTICUCHO</b> <i>Aji Panca Marinated, Potato, Aji Verde &amp; Aji Panca Pepper Sauce</i>	22
<b>CECI FRIED CAULIFLOWER</b> <i>Sultana, Roasted Pepper, Capers, Chili Aioli</i>	12	<b>BEEF CHEEK</b> <i>Slow-Cooked Niman Ranch Cheek, Pepian Corn, Chalaquita Criolla, Aji Amarillo</i>	19
<b>FRITTO MISTO</b> <i>Lightly Fried Seafood, Zucchini, Artichoke, Napoli &amp; Agresto Sauce</i>	18	<b>WAGYU TRUFFLE CARPACCIO</b> <i>3oz Wagyu Tenderloin, Black Truffle Vinaigrette, Hazelnut Sponge, Roasted Hazelnuts</i>	35
<b>TUNA SASHIMI</b> <i>Fried Avocado, Pickled Jicama, Unagi Sauce, Chili Aioli</i>	22	<b>CRAB CAUSA</b> <i>Snow Crab, Aji Amarillo Mashed Potato, Avocado, Miso &amp; Siracha Mayo, Green Onion, Unagi, Togarashi</i>	24
<b>TUNA TARTARE</b> <i>Crispy Quinoa Tuille, Passionfruit Sauce, Avocado</i>	22	<b>NIKKEI SCALLOP TIRADITO</b> <i>Cured Scallop, Italian Truffle Caviar, Yuzu Leche de Tigre, Sweet Potato Puree, Unagi, Seasoning Pepper, Lime</i>	25
<b>SMOKED FISH PATÉ</b> <i>Giardiniera, Crostini Bread, Crispy Shallot</i>	13	<b>PERUVIAN MEDLEY 30</b> <i>Classic Ceviche, Crab Causa, Nikkei Scallop</i>	



## CEVICHE

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

## PANINI

<b>AGUA BURGER</b> <i>Niman Ranch Beef, Fonduta, Mushroom, Caramelized Onion, Mustard, Tomato Jam, Fries</i>	20
<b>VEGAN BURGER</b> <i>Lentil, Quinoa, Chipotle Mayo, Red Pepper Relish, Avocado, Arugula, Cassava</i>	18



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** 23  
*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*
- CARIBBEAN RAVIOLI** 30  
*Handmade Shrimp Ravioli, Caribbean Lobster Tail, Parsley Cream, Confit Cherry Tomato, Squid Ink Tuille*
- TAGLIATELLE** 24  
*Tuna Crudo, Anchovy Butter, Chili Flakes, Parsley, Herbs, Breadcrumbs*
- RAVIOLI AL TARTUFO** 29  
*Truffle and Parmigiano Fonduta, Homemade Ravioli, Italian Black Truffle, Oyster Mushroom, Parmigiano Reggiano*
- RISOTTO** 28  
*Acquerello Rice, Niman Ranch Lamb Shoulder, Caramelized Onion Puree, Beetroot Salad, Herb Breadcrumb, Black Garlic Cream*



ENTRÉES

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, 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*
- 6oz NIMAN RANCH SHORT RIBS** 35  
*24 hrs Slow Cooked Beef, Mashed Potato, Pearl Onion, Marinated Carrots*

Our purveyors are chosen based on their dedication to sustainable practices, responsible animal husbandry, and natural means of production.