

ANTIPASTI

BURRATA <i>Marinated Tomato, Balsamic Reduction, Grilled Bread</i>	16	OCTOPUS ANTICUCHO <i>Aji Panca Marinade, Potato, Aji Verde & Aji Panca Pepper Sauce</i>	22
CECI FRIED CAULIFLOWER <i>Sultana, Roasted Pepper, Capers, Chili Aioli</i>	12	BEEF CHEEK <i>Slow-Cooked Niman Ranch Cheek, Pepian Corn, Chalaquita Criolla, Aji Amarillo</i>	19
FRITTO MISTO <i>Lightly Fried Seafood, Zucchini, Artichoke, Napoli & Agresto Sauce</i>	18	WAGYU TRUFFLE CARPACCIO <i>3oz Wagyu Tenderloin, Black Truffle Vinaigrette, Hazelnut Sponge, Roasted Hazelnuts</i>	35
TUNA SASHIMI <i>Fried Avocado, Pickled Jicama, Unagi Sauce, Chili Aioli</i>	22	CRAB CAUSA <i>Snow Crab, Aji Amarillo Mashed Potato, Avocado, Miso & Siracha Mayo, Green Onion, Unagi, Togarashi</i>	24
TUNA TARTARE <i>Avocado, Green Onion, Ponzu Acevichado Sauce, Crispy Quinoa Tuille, Sweet Potato</i>	22	NIGIRI SAMPLER <i>Chef's Selection of Nigiri, Peruvian Style Ponzu, Pickled Ginger, Wasabi</i>	25
SMOKED FISH PATÉ <i>Giardiniera, Crostini Bread, Crispy Shallot</i>	15	PERUVIAN MEDLEY 28 <i>Classic Ceviche, Crab Causa, Tuna Tartare</i>	

CEVICHE

CLASICO PERUANO <i>Local Catch, Leche de Tigre Limeña, Cancha, Seasoning Pepper, Sweet Potato</i>	19
PANCA CEVICHE <i>Local Catch, Aji Panca Leche De Tigre, Avocado, Cancha, Herb Oil</i>	20
CEVICHE NIKKEI <i>Local Catch, Yuzu Leche De Tigre, Ponzu Gel, Green Oil, Peruvian Furikake, Sweet Potato, Wakame</i>	20
TRIO <i>Try Three Styles</i>	28

PANINI

AGUA BURGER <i>Niman Ranch Beef, Fonduta, Mushroom, Caramelized Onion, Mustard, Tomato Jam, Fries</i>	20
VEGAN BURGER <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

AGUA POKE 25
Local Yellow Fin Tuna, Sushi Rice, Mixed Greens,
Avocado, Carrot, Cabbage, Cucumber, Wakame,
Acevichado Sauce, Ponzu, Sesame Seeds

MISTICANZA SALAD 11
Mixed 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

HEIRLOOM TOMATO SALAD 17
Crispy Chickpea, Crumbled 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 24
Braised Beef Shoulder Filling,
Parmigiano Reggiano, Butter & Sage, Demi-Glace

RIGATONI CARBONARA 24
Homemade Rigatoni, Egg Yolk Sauce,
Pecorino Romano, Guanciale

FETTUCCHINE BOLOGNESE 23
Homemade Egg Fettuccini, CAB Brisket Bolognese,
Parmigiano Fondue, Rosemary Powder

GNOCCHI ALLA SORRENTINA 22
Handmade Potato Gnocchi, Tomato Sauce,
Smoked Mozzarella, Parmigiano Reggiano

LINGUINE ALLO SCOGLIO 32
Homemade Linguine, Mussels, Octopus,
Calamari, Garlic, Cherry Tomato, Parsley

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

TAGLIOLINI AL TARTUFO 29
Homemade Tagliolini, Summer Black Truffle,
Parmigiano Reggiano, Butter & Sage

RISOTTO 28
Acquerello Rice, Lamb Shoulder,
Caramelized Onion Puree, Beetroot Salad,
Herb Breadcrumbs, 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

COD MISO 35
Fresh Wild Cod, Miso Marinade, Fried Cassava,
Brussels Sprouts, Green Onion, Micro Greens

SIMPLY SERVED MP
Local Fresh Catch, Broccolini, Local Mixed 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 25
All-Natural Roasted Chicken, Triple Cooked Chips,
Tomato Cucumber Salad, Aji Aioli

6oz NIMAN RANCH SHORT RIBS 35
24 hr 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.