

FOR THE TABLE

ANTIPASTO MISTO 20
Salumi, Cheese, Giardiniera, Olive, Gnocco Fritto

FRITTO MISTO 26
Lightly Fried Seafood, Zucchini, Artichoke, Napoli & Agresto Sauce

CECI FRIED CAULIFLOWER 15
Sultana Raisins, Roasted Pepper, Caper, Chili Aioli

SAVORY PANNACOTTA 16
Ricotta & Parmesan Water Pannacotta, Chard Tomatillo, Crispy Celery, Thyme Crackers



ANTIPASTI

CEVICHE

BURRATA 15
Marinated Heirloom Tomato, Balsamic, Basil, Grilled Bread

TUNA TARTARE 19
Crispy Quinoa Tuille, Passionfruit Sauce, Avocado

TUNA SASHIMI 19
Fried Avocado, Pickled Jicama, Unagi Sauce, Chili Aioli

SMOKED FISH PATÉ 13
Everything Spice, Crostini, Giardiniera, Crispy Shallot, Condimenti

OCTOPUS ANTICUCHO 21
Aji Panca Marinated, Potato, Aji Verde & Aji Panca Pepper Sauce

MINI PULPO 17
Baby Octopus, Potato Foam, Fingerling Potato Chips, Rosemary Powder, Aji Panca

BEEF CHEEK 17
Niman Ranch Slow-Cooked Cheek, Pepian Corn, Chalaquita Criolla, Aji Amarillo

VITELLO TONNATO 19
Slow-Cooked Veal Loin, Homemade Tuna Confit, Fried Caper, Bagnetto Verde

LOBSTER CAUSA 20
Aji Amarillo Mash Potato, Caribbean Lobster, Avocado, Shiitake Crackers, Hibiscus Powder

NIKKEI TUNA 20
Torched Tuna, Chicaron, Rocoto Aioli, Avocado Fruit Salta, Green Lecha De Tigre

CLASICO PERUANO 18
Fresh Catch, Leche de Tigre Limena, Sweet Potato, Seasoning Pepper, Cancha

TRICOLOR 18
Fresh Catch, Aji Amarillo, Rocoto Sauce, Corn, Sweet Potato, Leche de Tigre

NIPPON 18
Fresh Catch, Acevichido Sauce, Ponzu Gel, Seasoning Pepper, Red Onion, Leche de Tigre

TRIO 26
Try Three Styles

INSALATA

MISTICANZA SALAD 9
Lettuce, Cucumber, Carrot, Radish, Mixed Seeds, Tahini Dressing

AGUA CAESAR SALAD 12
Lettuce, Bottarga, Breadcrumbs, Parmesan

HEIRLOOM TOMATO SALAD 14
Crispy Chickpea, Crumbed Grilled Halloumi, Pomegranate, Red Onion, Mint, Parsley

ORGANIC QUINOA SALAD 14
Avocado, Roasted Red Pepper, Tomato, Pickled Pear Onion, Olive, Cucumber, Almond



PERUVIAN MEDLEY 26
Clasico Ceviche, Lobster Causa, Tuna Nikkei

SIDES

- MASH CASSAVA GRATIN** 9
Aji Amarillo, Parmigiano
- BROCCOLINI** 9
Piquillo
- SWEET POTATO FRIES** 7
Garlic Aioli
- CRISPY BRUSSEL SPROUTS** 10
Pequillo Pepper, Balsamic, Mint
- YUCA FRIES** 7
Yuza Aioli

PASTA

Pasta is made in-house, using imported organic flours selected from small artisinal Italian pasta makers.

- AGNOLOTTI DEL PLIN** 25
Beef Filling, Parmigiano Reggiano, Butter & Sage, Demi Glace
- PICI** 23
Duck Ragout, Fava Bean, Pecorino Fondue
- PAPPARDELLE** 23
Lamb Bolognese, Mint, Ricotta Salata
- LOBSTER SPAGHETTINI** 27
Caribbean Lobster, Cherry Tomato, Seasoning Pepper, Basil
- FREGOLA** 28
Soffrito, Wild Shrimp, Octopus, Fresh Catch, Lemon Zest, Squid Ink Tuille
- TAGLIATELLE** 28
Tuna Crudo, Anchovy Butter, Chili, Parsley, Pangrattato
- RISOTTO** 24
Beetroots, Goat Cheese Fondue, Roasted Hazelnut
- VEGAN RAVIOLI** 22
Pappa Al Pomodoro Filling, Sundried Tomato, Potato Sauce, Olive Powder

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** 39
Yellowfin, Potato Croquette, Bokchoy, Yuzu Aioli, Chili Aioli
 - SNAPPER** 34
Seafood Fume, Aji Panca, Sweet Potato, Corn, Lima Beans, Crispy Quinoa, Rice
 - MAHI** 34
Eggplant Parmigiano, Tomato Glaze, Zucchini Sauce, Cherry Tomato
 - SIMPLY SERVED** MP
Local Fresh Catch, Broccolini, Lettuce
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Our purveyors are chosen based on their dedication to sustainable practices, responsible animal husbandry, and natural means of production.
- LAMB** 37
Braised Shoulder, Slow-Cooked Tenderloin, Roulade, Cauliflower Sauce, Pickled Pearl Onion
 - CHICKEN A LA BRASA** 27
All-Natural Roasted Chicken, Triple Cooked Chips, Tomato Cucumber Salad, Aji Aioli
 - 10oz GRILLED "ENTRANA"** 46
Niman Ranch Skirt Steak, Carrot Sauce, Potato Pavé, Heirloom Baby Carrots, Chimichurri
 - 8oz BEEF FILET** 46
Grass-Fed Beef Filet, Pumpkin Pavé, Callaloo Sauce, Pumpkin Gel, Bordelaise

