

AGUA  VIVA



STARTERS

OCEAN'S BOUNTY

For two or four MP

Selection of chilled seafood and accompaniments

OYSTERS, RAW AND SIMPLE

by the dozen 56 | *by the half dozen* 28

Mignonette, Josés hot sauce, Meyer lemon

ROOT VEGETABLE CHIPS

Yogurt, tamarind, star anise 15

DEVILED EGGS

Piparra peppers, jamón ibérico bellota and pimentón 16

GAZPACHO ESTILO ALGECIRAS

Spanish chilled tomato soup with cucumbers and green peppers 14

SALADS

WATERMELON AND TOMATO SALAD

Goat cheese, caramelized pistachios, PX reduction 18

PATATAS BRAVAS

Fried potatoes, spicy tomato sauce and alioli 16

AHI POKE

Macadamia nuts, seaweed, with a soy sauce dressing 18

CROQUETA DE CANGREJO

Creamy dungeness crab fritters served with tartar sauce 20

HANDROLLS

Nori, shiso leaves, rice, avocado, wasabi, ginger

Choice of:

Salmon 23 | Tuna 24 | Kampachi 23 | Eggplant 20

ENDIVE SALAD

Endive, hearts of palm, petit mustard, orange, walnuts 22

SANDWICHES

Served with your choice of green salad or our fries

BEEFSTEAK BURGER

Beefsteak tomato, lettuce, pickled red onions, herb caper mayo on brioche 24

TXULE-BURGER

Ribeye burger, american cheese, brava sauce, mayo 32

MAINE LOBSTER ROLL

Toasted potato bun, lobster, chives, pickled celery, served with lemon 33

MAIN COURSES

HUEVOS A LA CUBANA

Rice, tomate frito, bacon, banana, fried eggs 26

AVOCADO FLATBREAD

Poached eggs, carmelized onion, queso fresco, cilantro 24

PISTO MANCHEGO WITH EGGS

Two fried eggs served with the traditional stew of eggplant, peppers and zucchini 28

POLLO AL AJILLO

Slow-cooked chicken thigh, black garlic 37

STEAK AND EGGS

Strip loin, two eggs, chimichurri, fries 48

WHOLE FRIED SEA BREAM

fresh herbs, mojo verde, tartar sauce 72

DESSERTS

PIÑA BORRACHA

Pineapple compressed with rum, brown sugar and mint 18

PALOMA

Vanilla custard, tequila-grapefruit ice, grapefruit segments, caramelized peanuts 18

PROFITEROLE

Cream puff glazed with 72% dark chocolate, filled with whipped white chocolate ganache, milk chocolate sauce 16