

AGUA  VIVA

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# SHARING IS CARING

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, citrus

CHEESES

Chef’s selection of Spanish cheeses, apricots, marcona almonds and pan con tomato 32

EMBUTIDOS

Chef’s selection of dried cured Spanish meats, apricots, marcona almonds and pan con tomato 38

# STARTERS

GRILLED SKEWERS

two pieces per order  
Chicken Thighs\* cilantro, cumin 18  
Beef Tenderloin\* miso, green onions 20  
Shrimp\* black garlic, lime 18  
Trumpet Mushroom soy, ginger, chilli threads 18

ROOT VEGETABLE CHIPS

Yogurt espuma, tamarind reduction, star anise 15

GAZPACHO ESTILO ALGECIRAS

Spanish chilled tomato soup with cucumbers and green peppers 14

PATATAS BRAVAS\*

Fried potatoes, spicy tomato sauce and alioli 16

AHI POKE\*

Macadamia nuts, seaweed, radish, green onion, soy sauce dressing, served with taro chips 20

CROQUETAS DE CANGREJO\*

Creamy jumbo lump crab fritters, served with tartar sauce 20

HANDROLLS\*

Nori, shiso leaves, rice, avocado, wasabi, ginger, soy furikake  
Choice of:  
Salmon 23 | Tuna 24 | Kampachi 23 | Eggplant 20

TZATZIKI

Romaine, radicchio and endive with Greek yogurt with diced cucumbers, dill 19

# SALADS

FARMERS MARKET FRUIT & TOMATO SALAD

Sicilian pistachios, goat cheese, sherry vinaigrette, PX reduction 22

ENDIVE SALAD

Goat cheese, petite mustard, orange, walnuts 20

SOBA SALAD

Chilled soba, spiralized vegetables, scallions, mushrooms, dashi-soy dressing 24  
Add Spicy Tuna\* 8

ORGANIZED CAESAR SALAD\*

Romaine and boquerones wrapped in jicama, served with quail yolks and parmesan cheese 16

# SANDWICHES

Served with your choice of green salad or our fries

BEEFSTEAK BURGER

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

CHILLED MAINE LOBSTER ROLL

Toasted brioche bun, lobster, chives, pickled celery, mayo, served with lemon 33

TXULE-BURGER\*

Ribeye burger, American cheese, pippara peppers, brava alioli 32

# MAIN COURSES

SEARED MARY’S FARM CHICKEN\*

Coconut curry, citrus, herb oil, pickled red onion, crispy shallots and rice noodles 36

WHOLE FRIED SEA BREAM\*

For two or four 72 / 84  
Fresh herbs, tartar sauce, mojo verde, citrus

CHURRASCO WITH CHIMICHURRI\*

12 oz Ribeye steak, crispy peewee potatoes 52

GRILLED OCTOPUS\*

Potato espuma, chorizo oil, fried garlic 37

\* Please, be aware that consuming raw or undercooked food increases your risk of foodborne illness.