

# DESSERTS

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## PIÑA BORRACHA

Pineapple compressed with rum, brown sugar and mint 22

## PROFITEROLE

Cream puff glazed with dark chocolate, carmel ice cream and white chocolate ganache 20

## BLONDE CHOCOLATE MOUSSE

Liquid raspberry, coconut crunch and coconut namelaka 18

A RESTAURANT BY CHEF JOSÉ ANDRÉS  
[joseandres.com](http://joseandres.com)

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



AGUA  VIVA

## WEEKEND BRUNCH

### JAMÓN & EGGS\*

Patatas bravas, eggs 63°, spicy tomato sauce, alioli, jamón ibérico 32

### FIRST & GRAND BREAKFAST\*

Two eggs your way with breakfast potatoes 28  
*Choice of sausage, bacon or avocado*

### EGGS BENEDICT\*

Soft poached eggs, toasted English muffin, avocado, "light as air" hollandaise sauce 21  
*Add smoked salmon 16*  
*Add jamón ibérico 16*

### DEVILED EGGS\*

Piparra peppers, jamón ibérico and pimenton 22

### OYSTERS AND SMOKED TROUT ROE\*

Cucumber, tomato, bell pepper, finger lime 32  
*Half dozen*

### PERUVIAN SCALLOPS

Yuzu kosho, fresno chili, pineapple, rum 34

### TORREJAS

Spanish-style French Toast made with brioche, seasonal fruit compote, whipped cream 28

## SALADS & SANDWICHES

### ORGANIZED CAESAR\*

Romaine and boquerones wrapped in jicama, egg yolk sauce, parmesan cheese 18

### CRISPY KALE

Baby kale, snap peas, asparagus, grapefruit, coconut, Green Goddess 24

### AHI POKE\*

Macadamia nuts, radish, onion, seaweed, with a soy sauce dressing 26  
*Make it a poke bowl with sushi rice 5*

### SMASHED TXULE BURGER\*

Aged Ribeye burger, American cheese, piparra peppers, brava alioli, brioche bun 32  
*Add fried egg 5*

### CHILLED MAINE LOBSTER ROLL\*

Lobster, chives, pickled celery, served with lemon, brioche bun 34

### SALMON BIKINI SANDWICH

Smoked salmon, smoked trout roe, herb cream cheese, brioche 32

*Choice of Salad or Fries*

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## FOR THE TABLE

### FOR ONE OR MORE OCEAN'S BOUNTY\*

Oysters on the half shell, King crab salpicon, tuna ceviche 38 *per person*

### CROQUETAS DE CANGREJO\*

Creamy jumbo lump crab fritters  
Served with tartar sauce 24

### ROOT VEGETABLE CHIPS

Yogurt espuma, tamarind reduction, star anise 20

### GAZPACHO ESTILO ALGECIRAS

Spanish chilled tomato soup with cucumbers, green peppers, sherry vinegar 14  
*Add lobster 10*  
*Add king crab 12*

### TZATZIKI

Romaine, radicchio and endive, Greek yogurt, cucumbers, and dill 20

### LAFFA AND CARROT

Stone oven baked pita served with house-made carrot hummus 18

### EMBUTIDOS

Chef's selection of dried cured meats, apricots, Marcona almonds and pan con tomate 38

### CHEESES

Chef's selection of Spanish cheeses, apricots, Marcona almonds and pan con tomate 32

## MAIN COURSE

### "BUILD YOUR OWN" HANDROLLS\*

Nori, shiso, rice, avocado, fresh wasabi, ginger, soy, furikake

*Choice of:*

Salmon 24 / Tuna 24 / Hamachi 24  
Eggplant 20 / Selection of Three 28

### TO SHARE

#### GRILLED RIBEYE\*

12 ounce Aspen Ridge steak, peewee potatoes, dijonnaise 72  
*Add fried egg 8*

#### WHOLE FRIED SEA BREAM\*

Fresh herbs, mojo verde, olive alioli, citrus 94

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