

agua | salada
BARRA & COCINA



A place to indulge all your senses,
come and join us to an extraordinary
experience through food and drinks.
Enjoy the pura vida vibes with us.

agua | salada
BARRA & COCINA

STARTERS

PAN CON TOMATE	€ 2.800
<i>Sourdough bread, tomato, olive oil, garlic, and salt</i>	
VEGGIE TEMPURA	€ 4.200
<i>Crunchy, crispy yet light batter, deep-fried veggies with a ponzu sauce on the side.</i>	
SEAFOOD IRON SKILLET 	€ 9.850
<i>Octopus, shrimp, clams, fish and mussels in a Pomodoro sauce, parmesan cheese and a side of garlic bread.</i>	
AGUACHILE CEVICHE 	€ 8.940
<i>4.5 oz Queen Sea bass marinated in lemon juice with a spicy green aguachile and toasted corn.</i>	
AJÍ CEVICHE 	€ 8.940
<i>4.5 oz Queen Sea Bass marinated in lemon juice, yellow ají, olive oil, red onion, toasted corn and avocado.</i>	
PRAWNS ALL OLIO (SEASONAL)	€ 10.000
<i>Whole prawns (with head) sautéed with lemon, parsley and olive oil accompanied with artisan bread with garlic butter.</i>	

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.



VEGETARIAN OPTION



SPICY

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE YOU ORDER.

SALADS

CAESAR SALAD

€7.500

Romaine lettuce, anchovies, croutons, Parmesan cheese with the classic Caesar dressing recipe.

AGUA SALADA SALAD

€6.000

Mix of greens, heart palm, chickpea, avocado, cashew, parsley and cherry tomato with honey mustard dressing.

ARUGULA SALAD

€6.500

Arugula, mix of lettuces, strawberries, golden berries, green apple, cherry tomato, red onion and avocado with a tomato dressing.

ADD PROTEIN (120G)

CHICKEN. €1.990 / SKIRT STEAK. €5.040 / SHRIMP. €3.495

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.



VEGETARIAN OPTION



SPICY

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE YOU ORDER.

BURGERS

AGUA SALADA BURGER

€ 9.900

USA Angus beef on Brioche bread with melted American cheese, red onion, arugula and fries.

FISH BURGER

€ 8.600

Crispy Mahi Mahi on a Brioche bread with tomato, lettuce, onion, tartare sauce and fries.

VEGGIE BURGER

€ 6.850

Crispy fried avocado, swiss cheese, sautéed mushrooms, red onion, tomato, lettuce on Brioche bread and fries.

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.



VEGETARIAN OPTION



SPICY

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE YOU ORDER.

SEA

MAHI MAHI

€12.500

9 oz Mahi Mahi with a lemon pepper crust over a roasted garlic sauce, spinach, mashed potato with parmesan cheese and squid ink. Topped crispy sweet potato.

WHOLE FRIED SNAPPER

€17.875 / 20.000 / 24.250

Agua Salada marinated fried red snapper with pickled salad and patacones.

PASTA ALLO SCOGLIO 🌿

€11.550

Pasta cooked with octopus, shrimp, clams, fish and mussels in an Italian style Pomodoro sauce and parmesano cheese.

SHRIMP RISOTTO 🌿

€12.600

Delicious creamy risotto with shrimp, asparagus, cherry tomato, basil and Parmesan cheese.

€26.300

GRILLED OCTOPUS

9 oz tender and lightly seasoned grilled Mediterranean octopus served with baked potatoes and house alioli.

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.



VEGETARIAN OPTION



SPICY

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE YOU ORDER.

EARTH

PREMIUM SKIRT STEAK **€ 20.000**

11oz USA Angus premium skirt steak with chimichurri on the side.

NEW YORK **€ 20.000**

12oz Angus New York steak served house with chimichurri on the side.

RIB EYE **€ 26.990**

17oz Angus boneless ribeye served with chimichurri on the side.

ASIAN PORK RIBS **€ 15.000**

Pork ribs, 16 hrs oven cooked, glazed in our sesame Asian style sauce with fries and salad.

ROASTED LEMON CHICKEN **€ 12.000**

Boneless rotisserie chicken, herbed potatoes, asparagus, bathed in a light lemon butter.

SIDES

FRENCH FRIES	€ 1.500
TRUFFLE PARMESAN FRIES	€ 2.600
TRUFFLE MASHED POTATO WITH SQUID INK	€ 2.000
HOUSE SALAD	€ 1.500
MUSHROOMS	€ 3.100
ASPARRAGUS (90G)	€ 4.700

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.



VEGETARIAN OPTION



SPICY

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE YOU ORDER.

DESSERTS



SALTED CARAMEL PIE **€ 4.500**

Salted caramel pie with dark chocolate, blackberries and cookie crumble.

TROPICAL ICE CREAM **€ 4.500**

Combination of two seasonal exotic ice creams, house suspiro, strawberries, blackberries and cookie crumble.

CACAO CARIBE **€ 4.500**

Chocolate ice cream with cacao nibs from the Costa Rican Caribbean and puffed rice with a base of red fruits.

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.



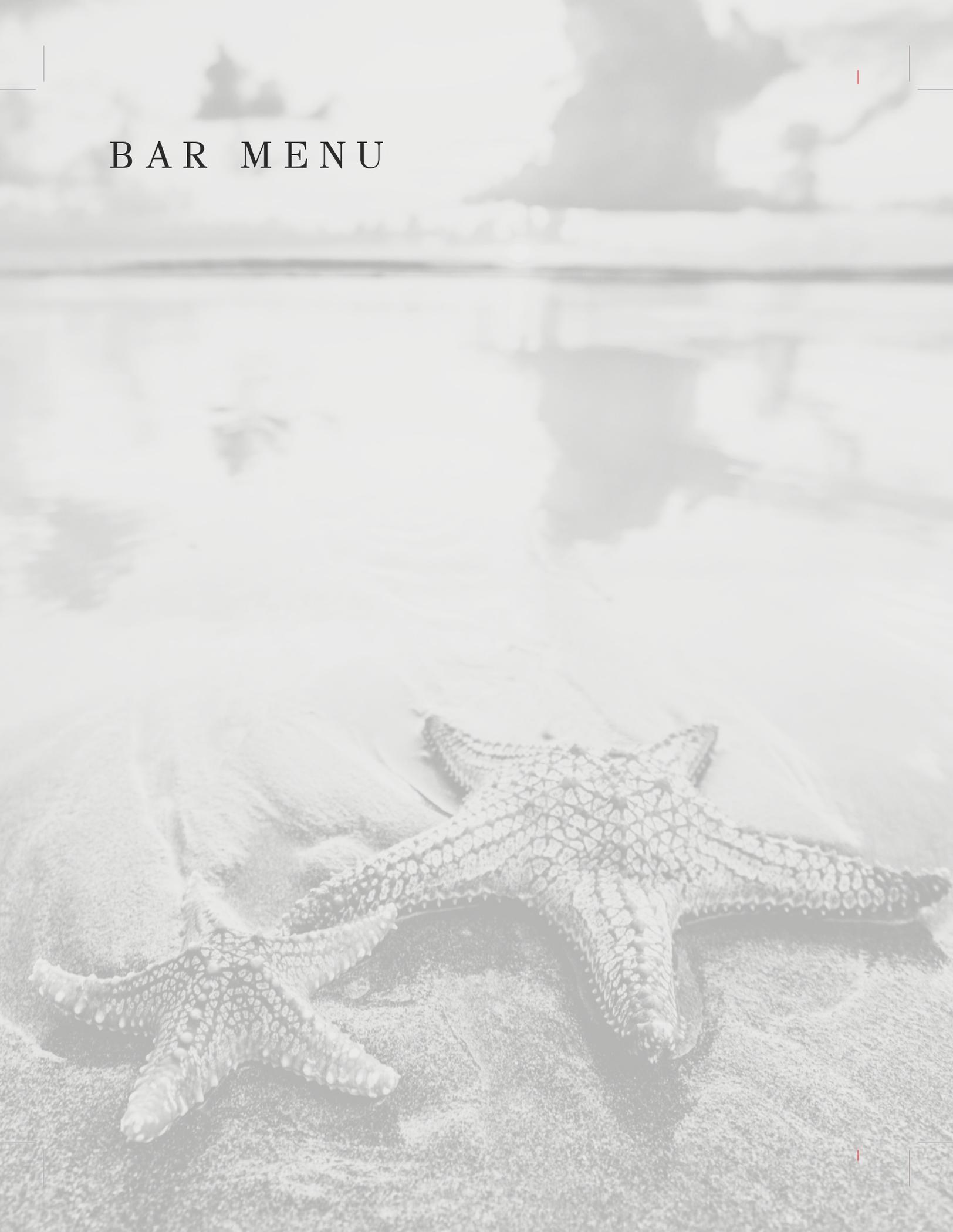
VEGETARIAN OPTION



SPICY

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE YOU ORDER.

BAR MENU



BEERS

IMPERIAL	€2.195	SOL	€3.000
IMPERIAL LIGHT	€2.195	HEINEKEN	€3.000
PILSEN	€2.195	CORONA	€3.000
BAVARIA GOLD	€2.500	MODELO	€3.000
BAVARIA LIGHT	€2.500	STELLA	€3.000
BAVARIA MASTERS	€2.500		

MICHELADA OPTIONS

CLASSIC (LEMON AND SALT)	€1.500
MEXICAN (LEMON, CLAMATO JUICE, JALAPEÑO , OLIVES, TAJÍN AND SALT.)	€1.500
SUMMER SHADY (BLACK TEA, LEMON)	€1.500

WATER

WATER CRISTAL 600ML	€1.650	SAN PELLEGRINO 750ML	€4.500
WATER CRISTAL 1.75L	€3.300		

SOFT DRINKS

WATERMELON	€2.000	LEMONADE	€2.000
PINEAPPLE	€2.000	PEPPERMINT LEMONADE	€2.000
STRAWBERRY	€2.500	MIX FRUITS	€2.500
PASSION FRUIT	€2.500	ICED TEA	€2.000

SODAS

COCA COLA	€2.000	SODA	€2.000
COCA COLA ZERO	€2.000	PEPSI	€2.000
SPRITE	€2.000	PEPSI BLACK	€2.000
GINGER ALE	€2.000	SEVEN UP	€2.000
FRESCA	€2.000		
FANTA NARANJA	€2.000		

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.

SIGNATURE

LONDON SOUR <i>Tanqueray Ten, lime, limoncello, basil, aquafaba.</i>	€ 4.200
GIN & TONIC RED FRUITS <i>Tanqueray infused with red fruits tea, tonic water, rosemary and orange.</i>	€ 6.300
GIN & TONIC AROMAS DEL CAMPO <i>Tanqueray infused with chamomile, honey and vanilla tea, tonic water and a stick of cinamon.</i>	€ 6.300
MANGO MOJITO <i>Flor de Caña 7 years, mango, soda, lime and pepper mint.</i>	€ 5.250
OLD FASHIONED <i>Bulleit Bourbon, sugar cane honey, angostura bitters, cinnamon and orange twist.</i>	€ 6.300
CUCUMBER ROSEMARY VODKA <i>Ketel One Vodka, cucumber, orange liqueur, lemon, tonic water, rosemary and salt.</i>	€ 6.300
MOSCOW MULE <i>Ketel One Vodka, ginger beer, lime, peppermint and wild blackberries.</i>	€ 5.250
APEROL SPRITZ <i>Aperol, sparkling wine, soda, orange and rosemary.</i>	€ 5.250
CANTARITO MEZCALERO <i>Noble Coyote, orange liqueur, grapefruit, orange, lime, fresca, tajin and rosemary.</i>	€ 8.400
AGUA DE SAPO <i>Traditional costarican drink. Cacique, sugar cane, lime, ginger and peppermint.</i>	€ 4.200
MEZCALITA STRAWBERRY BASIL <i>Noble Coyote, orange liqueur, lime, strawberry, basil and salt.</i>	€ 8.400
JAMAICAN PISCO SOUR <i>Pisco, dragon fruit, lime and aquafaba.</i>	€ 5.250

SHOTS

LECHE DE TIGRE <i>Cacique, lime juice, salt, and pepper — along with a bit of fish juice</i>	€ 2.000
CHILIGUARO <i>Costa Rican firewater shot. Cacique, tomato juice, tabasco, pepper, tajin and salt.</i>	€ 2.000

MARGARITAS

CLASSIC	Q 5.250
<i>Tequila, orange liqueur, lime and salt.</i>	
PASSION FRUIT	Q 6.300
<i>Tequila, orange liqueur, passion fruit, lime, tajin and jalapeño.</i>	
CAS	Q 5.250
<i>Tequila, agave syrup, cas (endemic fruit from Costa Rica), lime and salt.</i>	
SMOKED PINEAPPLE	Q 6.300
<i>Tequila, orange liqueur, smoked pineapple, lime, brown sugar and salt.</i>	
TAMARINDO	Q 6.300
<i>Tequila, orange liqueur, Tamarindo fruit, lime and tajin.</i>	
WASABI	Q 6.300
<i>Tequila, orange liqueur, wasabi, lime and salt.</i>	

DIGESTIVES

CARAJILLO	Q 4.200
ESPRESSO MARTINI	Q 4.200
FRANGELICO	Q 3.150
AMARETO	Q 4.200
COFFEE LIQUER	Q 2.100
LIMONCELLO	Q 4.200
GRAND MARNIER	Q 4.200
GRAPPA	Q 4.200

PRICES DO NOT INCLUDE 10% SERVICE AND 13% IVA.



agua | salada

B A R R A & C O C I N A