

La Casa del Agua

A la Carte Menu



Salads

Mixed salad	\$60
3 varieties of lettuce, carrot, white and red cabbage, tomato, cucumber and beet with dressing of the house.	
Capresse salad	\$125
Fine slices of fresh tomatoes and mozzarella cheese, seasoned with onion, olive oil, basil, pines and parmesan cheese.	
Ceaser salad with shrimps	\$195
Prepared at your table (for two).	
Brussels endives salad	\$125
With mushrooms, caramelized apple and old fashion mustard.	
Hearts of palm salad	\$105
With cactus leaves, sun dried tomatoes, feta cheese and chipotle vinaigrette.	

Soups

Mexican soup	\$55
Traditional Mexican dish with tortilla, avocado, cream and sopero cheese in own fresh tomato sauce.	
Onion soup au gratin	\$65
French style.	

Starters & Appetizers

Carpaccio of salmon	\$ 109
Served with black olives, slices of habanero pepper, pink pepper and capers.	
Beef Carpaccio	\$ 109
Beef carpaccio with goat cheese, arrugula, sunflower germ, pines y fine herbs olive oil.	
Scalops ceviche in citrics	\$ 140
Delicate tender scallops, marinated in citrics juice and white wine. Served with a watercress sauce.	
Stuffed avocado with shrimps	\$ 115
Served with cocktail dressing of horse radish..	
Baby squid "al jerez"	\$ 105
Baby squid sautéed in olive oil, garlic and parsley with Spanish sherry wine served with potato.	
Potato pancakes	\$ 115
With smoked salmon or smoked trout. Accompanied by dressing of sour cream flavoured with horseradish.	
Tuna sashimi	\$ 140
With oyster mushrooms, pecans, ponzu sauce and ginger-oil.	
Octopus "gallega" style	\$ 95
Slices of octopus with new potatoes, spanish paprika, olive oil and sea salt.	
Stone crab claws	\$ 279
Lightly baked with butter and delicate fine herbs.	
Blue fin tuna tartar	\$ 150
With sun dried tomatoes, olives, anchovies and basil-olive oil.	

Pastas

Primavera pasta	\$ 120
Tagliatelle with roasted vegetables in a pesto sauce.	
Pasta with fresh lobster and mushrooms	\$ 220
Tagliatelle with lobster (5 oz.) and mushrooms in a creamy sauce of almonds.	

Seafood

Butterfly shrimps	\$225
Battered in coconut served with mango, orange and ginger sauce, with fried banana and parsley.	
Shrimps in four pepper sauce	\$225
Served in a creamy green, black, white and red pepper sauce with new potatoes.	
Fresh Caribbean lobster tail	B/S
At your choice.	
Grilled seafood (for 2)	\$740
10 oz. Lobster tail, shrimps, fish fillet, octopus and squid, all grilled. Served with garlic- and melted butter.	
Salmon supreme	\$180
Imported salmon gratinee with cream cheese on a spinach bed, topped with beurre blanc sauce.	
Supreme of Chilean sea bass in a romesco sauce	\$250
Supreme of sea bass confited in extra virgin olive oil and garlic. Served with slices of potato and onions slowly roasted, in romesco sauce.	
Blue fin tuna	\$250
Lightly grilled tuna with baked portobello and Teriyaki sauce.	
Fresh fish fillet au Mediterranean vinaigrette	\$175
Fresh fish fillet grilled with baked vegetables, marinated in extra virgin olive oil, garlic and parsley with Mediterranean vinaigrette.	
Fresh fish fillet with mixed mushrooms	\$180
Fresh fish fillet with mixed mushrooms (portobello, oyster-mushrooms and champignon) served with a white wine sauce.	
Grilled grouper with goat cheese and cured ham	\$185
Grilled grouper with bouquet of arrugula served with a sauce of goat cheese and crispy cured ham on a mashed potato bed.	
Bouillabaise	\$175
Bouillabaise of grouper, squid, shrimp and mussels perfumed with dry sherry.	

Discover

Rib eye in a green pepper corn sauce	\$279
Certified Angus in a sauce of fresh green pepper with cream and grilled tomato Provenzal style.	
Roquefort steak	\$280
(9 oz.) Angus Certified. Topped with our famous Roquefort cheese sauce, baby potatoes and vegetables of the day.	
Duck Margret au orange-tamarind	\$240
Grilled duck margret broiled in a orange-tamarind sauce with cous-cous and plums au red wine.	
Lamb shank	\$289
Prepared with garlic, honey and red wine, served on mashed potato bed.	
Chicken "Zurich"	\$155
Chicken in fine strips, with creamy sauce of fresh mushrooms, served with Spätzle (home made pasta) and mixed salad.	
New Zealand of lamb	\$325
Slowly baked with fresh thyme, mashed potato and cherry tomatoes in a port sauce.	
Hungarian Goulash	\$160
Typical dish from la Pusta, served with Spätzle (home made pasta) and mixed salad.	