

### "Para la mesa"

- House made guacamole with warm tortilla chips. 11
- Assorted Spanish cheese and cured meats. 14
- Plato de escalivadas: assorted grilled marinated vegetables. 11

### "Aperitivos"

- Salmon citrus ceviche, marinated fresh sliced salmon, jalapeno. 14
- Yellow fin tuna tiradito, thin sliced Tuna, minted lychee salsa. 16
- Green grape and honeydew melon gazpacho, cilantro. 8
- Ensalada verde, watercress, Manchego cheese, shallot sherry vinigarete. 10
- Asparagus tips and chayote, red onion, frisse, Roncal cheese. 11

### "Platitos"

- Fried shrimp and chili empanadas. 12
- Crispy mollejas, grapefruit, fennel. 14
- Pulpo Gallego, Galician octopus, smoked paprika, Arbequina olive. 13

### "A la parilla"

- Churrasco: Skirt steak, chimi churri, sea salt, roasted potato. 24
- Crispy Organic salmon, snow pea slaw, citrus vinaigrette. 23
- Pollo al carbon: charred organic half chicken. 19
- Grilled calabaza stuffed poblanos, romesco sauce, Tetilla cheese. 18

### "De la cocina"

- Arroz con pollo: saffron scented Valencia rice, grilled chicken, chorizo. 20
- Moqueca mixta: Brazilian mixed seafood stew, coconut milk and cashew. 23
- Smoked tea braised beef short rib, soy charred string bean, crispy ropa vieja. 22

Menu by Chef Ulrich Sterling

Interior Concept and Design by: Peter Sibia + Damien Vizueté

AGUA DULCE

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