

**AGUA
LOCA**
TROPICAL

Menir

ENTRADAS

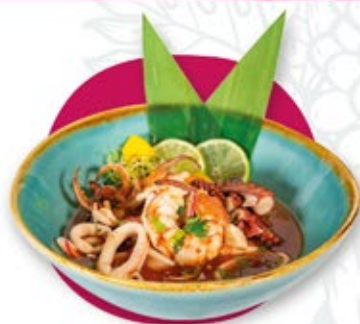


AGUA LOCA NACHOS (for two people)

Crispy nachos, guacamole, pico de gallo, beans, spicy mayo, Agua Loca mixed cheese, sour cream

NEW

PULLED PORK	10€
POLLO TERIYAKI	10€
TRADITIONAL	8€
PULLED TUNA	12€
CHILI CON CARNE	10€
XL	18€



16€

ROMPE - COLCHÓN

Seafood ceviche with octopus, squid, prawns, lime juice and spices



12€

TROPICAL SHRIMP TEMPURA (4 pieces)

Prawns in tempura with Agua Loca Special breading



12€

TRES AMIGOS

Three crispy tostadas with salmon tartare, tuna, octopus

NEW



10€

TEMPURA DI VERDURE

Seasonal vegetables in tempura with Agua Loca breading

NEW



13€

SALMON CROQUETTES

Salmon croquettes with Agua Loca breading served with Chef's sauce

NEW



12€

CHICKEN CHUPA CHUPS

Fried marinated chicken wings served with BBQ sauce

SABROSO0000!



22€

TEMPURA DEL PIRATA

Squid, prawns, scallops
in tropical panko tempura



17€

TROPICAL NIGIRI

Crispy rice balls with tuna,
salmon and crab tartare

NEW



20€

TUNA TATAKI

Seared tuna tataki with sesame breading
served with vegetables



18€

CRISPY TUNA

Crispy rice tortilla, tuna carpaccio,
kewpie mayo, ponzu, smoked salt, red onion



14€

CHICKEN LITTLE

Chicken burger in panko tempura, cheese,
lettuce, kewpie mayo, tomato, bacon



14€

TUNA QUESADILLA

Classic tortilla, pulled tuna, cheese mix, pico de
gallo, beans, corn, sour cream, guacamole



18€

CHILI CON CARNE

Beef and bean stew served with
rice and crispy nachos



20€

LOBSTER CRUNCH

Crispy rice tortilla, prawns, lobster kanikama tartare, cheese mix, clarified butter, spring onion



16€

MEXICAN SAMURAI

Grilled beef and chicken strips, potatoes, pico de gallo, guacamole, sour cream, cheese, chipotle, spicy mayo, chives, salad



13€

CRAZY RICE

Hot Japanese sautéed rice with vegetables

+ SALMON	4€
+ SEAFOOD	6€
+ GRILLED CHICKEN	3€
+ STEAK	4€

OSTRASTULUM

Caribbean sea-scented oysters



1 PIECE

4€



6 PIECES

22€



12 PIECES

40€

Fish and fishery products are heat treated at -30°C for a minimum of 24h or frozen at origin

TROPICAL

PICK OUT A DISH AND COMPLETE BY ADDING
1 PROTEIN AND 1 SAUCE



BURRITO

Corn tortilla, rice, beans, Agua Loca mixed cheese, salad, avocado, pico de gallo, sour cream.

Complete your burrito as you like...



SALAD

Mixed salad, corn, avocado, tomatoes, carrots, wonton chips, tropical dressing, accompanied by quesadillas.

Complete your salad as you like...



BURRITO BOWL

Rice, beans, Agua Loca mixed cheese, salad, pico de gallo, avocado, sour cream.

Complete your bowl as you like...



TACOS

Two tortillas, Agua Loca mixed cheese, salsa, avocado, salad, pico de gallo, sour cream.

Complete your tacos as you like...

Add 1 protein

13€



CHICKEN

Marinated, grilled or tempura chicken

15€

PULLED TUNA

Marinated tuna in Agua Loca, served with pineapple, cooked at low temperature

15€



STEAK

Argentine grilled meat

14€



PULLED PORK

Pork cooked at low temperature in Agua Loca Style

14€



BUBBA GUMP

Grilled or tempura prawns

14€



FITNESS

Grilled salmon

16€



HOTATE

Grilled or tempura-cooked scallops

12€



VEGGIELICIOUS

vegetable tempura

15€



CHILLI WITH BEEF



Add 1 sauce



SPICY MAYO



TROPICAL TERIYAKI



SWEET SOUR SAUCE



PONZU



OLIVE



AGUA LOCA



KEWPIE MAYO



MANGO GUARAPITA



MEXICAN

Extra



PROTEIN MIXTURE

Choice 2 protein

2€



GRILLED VEGETABLES

2€



JALAPEÑO

1€

NIGIRI, SASHIMI and more...



35€

NIGIRI SUSHI OMAKASE
12 PIECES (Chef's creation)



5€

SALMON NIGIRI
2 PIECES



6€

TUNA NIGIRI
2 PIECES

NEW



7€

SHRIMPS NIGIRI
2 PIECES



45€

SASHIMI LOCO MORIWASE
20 PIECES (Chef's mix creation)



6€

SALMON SASHIMI
2 PIECES



7€

TUNA SASHIMI
2 PIECES

NEW



8€

AVOCADO HOSOMAKI
8 PIECES



9€

CLASSIC HOSOMAKI
8 PIECES
Salmon or tuna



13€

WAKAME LOCO
Salmon, soy, mango, avocado,
lime, kepwie mayonnaise, tobiko



16€

SALMON TARTARE
Salmon, avocado, soy, sesame,
smoked salt, olive oil



18€

TUNA TARTARE
Tuna, avocado, soy, sesame,
smoked salt, olive oil

NIGIRI, SASHIMI and more...

NEW



10€

NEW



8€

NEW



10€

TRUFFLE GUNKAN

Rice ball, salmon, tempura shrimp, Philadelphia cream cheese, truffle pearls

SPECIAL GUNKAN

Seared salmon, salmon tartare, crispy onion, honey mustard

GUNKAN - ITO

Salmon, tempura shrimp, spicy gochi sauce, crispy leek

SUSHI Tempura rolls

NEW



15€

8 pieces

LOKO MAKI (outside tempura)

- Salmon
- Salmon tartare, chives, tropical teriyaki



16€

10 pieces

CARTAGINE

- CBT marinated tuna
- Philadelphia, tobiko Philadelphia, tropical teriyaki

NEW



16€

10 pieces

PUNTA CANA

- Philadelphia, avocado, shrimps in tempura
- Dynamita salad, tropical teriyaki

SUSHI

Crazy Rolls

10
pieces



17€

HORNY SALMON

- Salmon, avocado, kanikama, philadelphia
- Kewpie mayo, sesame



18€

SEXY TUNA

- Tuna, mango, kanikama, philadelphia,
- Spicy mayo, sesame



18€

WHAT THE F!#

- Lobster kanikama tartare, salmon, avocado, philadelphia
- Tobiko, kewpie mayo, sesame



18€

BAD BOYS

- Shrimps Tempura, philadelphia, lobster kanikama tartare
- Kewpie mayo, tobiko, tropical teriyaki



19€

MACHO MAN

- Salmon, shrimps tempura, crispy salmon, philadelphia
- Lobster kanikama, tropical teriyaki, crispy salmon tempura



15€

GREEN MONSTER

- Carrots, vegetable tempura, philadelphia, chives
- Sesame, kewpie mayo



18€

911

- Tuna, mango, avocado, chives,
- Spicy mayo, tuna tartare, sesame



19€

ORGASMIC

- Tuna, salmon, mango, chives
- Scallops, tuna tataki, spicy mayo



16€

OMG

- Tempura prawn, avocado
- Kewpie mayo, tropical sesame teriyaki



18€

UNA VAINA LOCA

- Shrimps tempura, chives
- Tuna tataki, sesame, spicy mayo



20€

AGUA LOCA STYLE

Chef's creation
(specify ingredients not desired)

SUSHI

Agua Loca Rolls

10
pieces



18€

CARIBBEAN

- Salmon tempura, lobster kanikama tartare, mango, avocado, philadelphia,
- Spicy mayo, fried plantain, tropical teriyaki



20€

FOREVER YOUNG

- Shrimp tempura, salmon, lobster kanikama tartare, avocado, philadelphia
- Salmon, tempura shrimp tartare, tobiko, chives



18€

FIESTA

- Cooked tuna (CBT), shrimps tempura, lobster kanikama tartare, mango, avocado, chives
- Tobiko, pico de gallo, plantain chips



18€

MARGARITA

- Salmon tempura, lobster, tobiko,
- Kewpie mayo, toasted almonds, soy sheet



19€

MARACAIBO

- Salmon, tuna, chives, avocado, tuna
- Tartare, Agua Loca sauce, sesame



18€

GUARAPITA

- Salmon tempura, lobster kanikama tartare, mango, philadelphia
- Seared salmon, guarapita sauce, sesame



21€

ACAPULCO

- Tuna, salmon, mango, chives, salmon tartare
- Tuna tartare, almonds



19€

MOJITO

- Lobster kanikama, philadelphia, avocado
- Seared scallops with rum, brown sugar, lime, crispy onion

SUSHI

Agua Loca Rolls

10
pezzi



20€

TROPICANA

- Salmon, tuna, avocado, lobster kanikama tartare, mango, philadelphia
- Strawberries, wakame, tropical teriyaki



19€

PARADISE

- Tuna, shrimps tempura
- Spicy mayo, tuna tartare, wakame

NEW



20€

TENTACION

- Crispy salmon, philadelphia, chives, avocado
- Fried plantain, brie gratin, tropical teriyaki

NEW



19€

CARACAS

- Avocado, lobster kanikama
- Tobiko tartare, shrimp tempura, gochi sauce, chives

NEW



21€

CURAÇAO

- Tuna, salmon, chives, avocado
- Pineapple, strawberries, steamed prawns, tropical teriyaki

SELEZIONE *di carne*



65€
al kg



AMERICAN ANGUS
rib-eye



22€



ANGUS
bab



23€



Picanha by
AMERICAN ANGUS



27€



Cuberoll by
ARGENTINE ANGUS

All our meats are served with:
woked vegetables and selection of flavored potatoes, smoked salt, pico de gallo, Agua Loca
style sauces and accompanied by quesadillas with cheese



DOLCI



7€

VOLCAN AMAZZONICO

Amazonian chocolate ganache with a creamy heart, served with vanilla ice cream



7€

LEMON PIE

Typical Venezuelan meringue cake with lemon cream



7€

CHEESECAKE AL MARACUJA

Classic baked cheesecake with Passion Fruit



7€

RAVIOLI AL CIOCCOLATO

Steamed chocolate ravioli served with caramelised ginger



6€

CHURROS

Fried batter sticks with sugar sprinkling, served with Nutella or dulce de leche

Drinks

Still / sparkling water 0.75 cl	3€
Coke / coke zero / fanta	2,5€
Coffee	1€

Beers

Corona	4€
Beck's	3,5€
Birra dello Stretto	3,5€
Randag Iga 33 ml	8€
Randag Iga 75 ml	16€

Bitters and Grappas

903 barrique	5€
Jagermeister	4€
Amaro del Capo	4€
Fernet branca	4€
903 bianca	5€
Branca menta	4€
Averna	4€
Disaronno	4€

Rum

Don Papa	10€
Zacapa 23	10€
Diplomatico	10€

Vodka

Smirnoff	6€
Grey Goose	9€
Belvedere	10€
Beluga	13€
Ciroc	10€

Gin

Gin Mare	10€
Tanqueray	6€
Hendrick's Gin	9€
La Cittadelle	8€
Jinzu	9€
Monkey 47	15€
Professore	10€
Yu Gin	9€
Santa ana	9€
Ginepraio	10€
Gin sale	8€
Bulldog	8€
Tanqueray ten	8€
N° 3	8€
Nordes	9€
Phir	8€
Favignana	8€
Roku	10€

Whisky

Talisker	12€
Lagavulin	13€
Caol ila	13€
Bulleit - Rye	8€
Bulleit - Bourbon	6€
Black label	8€
Red label	5€
Johnnie Walker Red	4€

Tequila e mezcal

Don Julio 2oz	10€
Tequila Casamigos 2oz	10€
Mezcal Casamigos 2oz	12€
Esplon 2oz	4€

Agua Loca cocktail

AGUA LOCA MULE ----- 10

Crushed lime and ginger, Jack Daniel's honey, ginger beer

JUANA'S SPRITZ ----- 10

Vodka, passion fruit, St. Germain, berries, prosecco, soda, strawberry puree

CUBAN PALOMA ----- 9

Lime juice, agave syrup, Captain Morgan Gold Spiced, pink grapefruit soda, cane sugar crust

TORMENTA PERFECTA ----- 10

Crushed lime and ginger, Kraken Black Spiced, ginger beer

MOJITO MEX ----- 12

Lime juice, agave syrup, Don Julio Reposado, mint

TROPICAL MARGARITA ----- 11

Passoa, St. Germain, triple sec, lime juice, cane sugar crust

VIRGIN GIN TONIC ----- 6

Tanqueray 0.0, tonic water

Sicilian twists

CASAMIGOS PALOMA ----- 10

Casamigos Blanco, lime, pink grapefruit soda

MARTINI COCKTAIL ----- 8

Tanqueray Ten gin, dry vermouth, lemon zest

GIN TONIC ZEN ----- 8

Tanqueray Ten, crushed ginger, tonic water

TEN SOUR ----- 8

Tanqueray Ten, elderflower liqueur, squeezed lime, liquid cane sugar

JULY ----- 8

Bulleit Bourbon whiskey, coconut purée, soda, mint leaves

BASIL SMASH ----- 8

Tanqueray Ten, fresh lemon, sugar syrup, fresh basil

Mojitos

CLASSIC ----- 10

Lime, superfine cane sugar, mint, Brugal Blanco, Brugal Añejo, soda

PASSION ----- 11

Lime, superfine cane sugar, mint, passion fruit, Brugal Blanco, Passoa, soda, passion fruit puree

SAMBUCO ----- 12

Lime, superfine cane sugar, mint, Brugal Blanco, St. Germain, soda

COCONUT ----- 11

Lime, superfine cane sugar, mint, Brugal Blanco, Malibu, soda, coconut puree

VIRGIN ----- 8

Lime, superfine cane sugar, mint, tonic

Zacapa selection

ZEGRONI (intense and spicy) ----- 12

Zacapa 23, red vermouth, orange zest

ZACAPA&GINGER (exotic and bold) ----- 12

Zacapa 23, lime juice, ginger beer, Angostura, lime slice

ZACAPA DAIQUIRI (fresh and intriguing) 12

Zacapa 23, lime juice, liquid sugar, lime slice

ROYAL MOJITO (fresh) ----- 12

Zacapa 23, lime juice, liquid sugar, soda, fresh mint

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCE IN OUR FOOD AND BEVERAGE

List of ingredients used in this business establishment described in Annex II of EU Reg. No. 1169/2011 Substances or products causing allergies or intolerances”.

1. **Cereals containing gluten**, i.e.: wheat, rye, barley, oats, spelt, kamut.
2. **Crustaceans and crustacean products.**
3. **Eggs and egg products.**
4. **Fish and fish products.**
5. **Peanuts and peanut products.**
6. **Soy and soy products.**
7. **Milk and milk products** (including lactose).
8. **Nuts**, i.e.: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*), and their products.
9. **Celery and celery products.**
10. **Mustard and mustard products.**
11. **Sesame seeds and sesame products.**
12. **Sulphur dioxide and sulphites** in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or as reconstituted according to manufacturers' instructions.
13. **Lupins and lupin products.**
14. **Molluscs and mollusc products.**

Some of the allergens listed may be used as ingredients in the preparation of our products. Therefore, we kindly ask our customers to inform the staff if they have any food allergies and/or intolerances. A responsible person in charge is at your disposal to provide any additional information.



Via Martino Cilestri, 107 - Catania
380 475 5398 | www.agualoca.it

