

Agave

Restaurant



Payment by
credit/debit card only



Smoke free
restaurant and beach

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SOFT DRINKS

Black Coffee

/ \$60 MXN

Capuccino

/ \$90 MXN

Espresso

/ \$80 MXN

Sparkling Water

/ \$200 MXN

Organic Lemonade

Natural / \$120 MXN

Sparkling / \$140 MXN

Organic Juices

Orange, Passion Fruit, Pineapple and Grapefruit / \$176 MXN

Still Water Bottle

Agua de Piedra / \$150 MXN

Velvet Gourmet Soda

/ \$60 MXN

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SUPER SMOOTHIES

Naturally created for demanding people, a good diet and physical protection. They are rich in protein, minerals, and amino acids.
To enjoy at any time of the day.

YA'AX

Purifier: Kale, Spinach, Orange, Avocado,
Celery, Coriander, Lemon and Spirulina
/ \$250 MXN

CH'OOH

Anti-stress: Blackberry, Mint, Blueberry, Ginger,
Honey, Coconut Milk and Almonds
/ \$250 MXN

CHAK K'AN

Immune Booster: Mango, Carrot, Grapefruit, Papaya,
Sunflower Seeds, Precooked Sweet Potato, Orange,
Almond Milk and Hemp Seeds / \$250 MXN

K'AN

Antioxidant: Orange, Passion Fruit, Mango,
Banana, Yellow Lemon, Honey, Pineapple,
Melon, Turmeric, and Bee Pollen / \$250 MXN

CHAK

Circulation and Anti-Inflammatory: Beets,
Strawberries, Raspberries, Coconut Oil, Red
Apple, Almond Milk and Goji Berries / \$250 MXN

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ANTIOXIDANT JUICES

The combination of fruits and vegetables with antioxidant properties allows the body a total recovery of energy, reduces both body and neuronal aging, and prevents the formation of cancer cells.

Green Day

Celery, Spinach, Orange Juice, and Cucumber
/ \$220 MXN

Spring Day

Kiwi, Pineapple, Lemon Juice, Avocado and Kale
/ \$220 MXN

Gramercy Day

Pineapple, Honey, Orange Juice, Ginger,
Yellow Lemon, Green Apple and Cucumber
/ \$220 MXN

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PROTECTION SHOTS

These products are not medicines, but they serve as such since their content is very rich in Vitamins C. It helps the functioning of natural defenses and assists the immune system to fight infections.

1

Cordial Ginger, Lemon Juice and Honey
/ \$150 MXN

2

Orange Juice, Turmeric and Cordial Ginger
/ \$150 MXN

3

Matcha, Honey, Lemon Juice and Spirulina
/ \$150 MXN



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CONTEMPORARY COCKTAIL BAR

Daiquiri

Classic, Mango, Strawberry and Passion Fruit, Pineapple
/ \$320 MXN

Martini

/ \$320 MXN

Negroni

/ \$320 MXN

Margarita

Classic, Spicy Hibiscus, Passion Fruit, Mango and
Pineapple
/ \$320 MXN

Mojito

Classic, Passion Fruit, Mango and Pineapple
/ \$320 MXN

Bloody Mary

/ \$320 MXN

Piña Colada

/ \$320 MXN

Cerveza

/ \$100 MXN

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CONTEMPORARY COCKTAIL BAR

Cucumber Collins

/ \$320 MXN

Passionfruit Caipiriña

/ \$320 MXN

Boulevardier

/ \$320 MXN

Rye Manhattan

/ \$320 MXN

Gin Tonic

/ \$320 MXN

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OUR MIXOLOGY

Pura Vida

Tanquerai, Campari, Passion Fruit, Rosemary and Grapefruit Syrup
/ \$410 MXN

White Sangría

Sauvignon Blanc, Hendricks, Rose Syrup, Saint Germain and
Mineral Water / \$410 MXN

Mezcal Mule

Homemade Ginger Beer, Mezcal Infused with Rosemary,
Yellow Lemon, Syrup and Mineral Water / \$410 MXN

Best Berry

Cucumber, Mint, Blackberry, Gin and Prosecco
/ \$410 MXN

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OUR MIXOLOGY

American Pay

Wild Turkey rye, Yellow Lemon, Local Honey, Egg Whites,
Cranberry and Cherry Juice / \$410 MXN

Gramercy Negroni

Vermut rosso, Campari, Gin Agave,
Saint Germain and Dambruie / \$410 MXN

Botanic

Mate Infused Vodka, Passion Fruit Jam, Orange Juice, and
Angostura / \$410 MXN

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LIQUORS AND DESTILLATES SPIRITS

<i>Liquors</i>	<i>Single Shot</i>
Licor 43	\$320
Kahlua	\$300
Ancho Reyes	\$300
Xtabentun	\$300
St. Germain	\$350
Chetrousse Verde	\$350
Drambuie	\$350
Momo Kawa Sake	\$280
Xila	\$320
Cynar	\$300
Matini Rosso	\$320
Martini Dry	\$320
Campari	\$320
Aperol	\$320
Cachaca Pitu	\$300

<i>Ron</i>	<i>Single Shot</i>	<i>Bottle</i>
Havana 7	\$450	\$5000
Havana 3	\$370	\$4500
Zacapa 23	\$590	\$7500
Bacardi Blanco	\$350	\$4000

<i>Gin</i>	<i>Single Shot</i>	<i>Bottle</i>
Hendricks	\$490	\$5000
Tanqueray	\$370	\$4500
Bombay	\$350	\$4300
Gin Agave Gracias a Dios	\$550	\$5500

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LIQUORS AND DESTILLATES SPIRITS

<i>Whiskey</i>	<i>Single Shot</i>	<i>Bottle</i>
Jack Daniels	\$290	\$4500
Glenfiddich	\$450	\$6500
Black Label	\$390	\$5000
Red Label	\$290	\$4000

<i>Vodka</i>		
Absolut	\$290	\$4000
Absolut Manda	\$290	\$4000
Titos	\$390	\$5500
Grey Goose	\$390	\$5500
Stolichnaya	\$300	\$4300

<i>Tequila</i>		
Don Julio Blanco	\$350	\$4900
Don Julio Reposado	\$350	\$5100
Don Julio 70	\$390	\$5500
José Cuervo	\$270	\$4300

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AGAVE WINE SELECTION

Red

		
Luis Jadot Coute de Bequine Village Pinot Noir	-	\$3,790
Casa Madero 3V	-	\$2,190
Casa Madero Cabernet Sauvignon	\$458	\$1,850
Mogor Badan	\$558	\$2,450
Casa Madero Shirah	-	\$1,850
Casa Madero Gran Reserva Shiraz	-	\$2,793
Casa Madero Malbec	\$458	\$2,499
Rutinni Encuentro Barrerel Blend	-	\$3,950

White

Casa Madero 2V	\$458	\$1,850
Casa Madero Cheining Blanc	\$458	\$1,850
Casa Madero Gran Reserva Blanc Chardonnay	-	\$3,583
Casa Madero Chardonnay	\$458	\$2,491
Luis Jadot Chablis	-	\$2,550
Luis Jadot Poulli Fuisse	-	\$3,790
Mogor Badan Chasselas del Mogor	\$558	\$2,450

Rose

Casa Madero V Cabernet Sauvignon	\$458	\$2,491
Casa Madero Rose	\$458	\$1,850
Luis Jadot Coteaux Bourgogne	-	\$2,450

Sparkling

Vouve de Clicquot	\$700	\$6,120
Taittinger Brut Reserve	-	\$7,050
Bollinger Especial Cuvee	-	\$9,950