

Agave

Restaurant



Payment by
credit/debit card only



Smoke free
restaurant and beach

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Guacamole bar

THE ORIGINAL MEXICAN STYLE
\$220

Choose your tasty toppings with an extra price:

ROASTED PANELA CHEESE \$150

GRASSHOPPERS \$200

CRISPY PORK RINGS \$150

CRUNCHY TUNA \$320

CRUNCHY OCTOPUS \$320

CRUNCHY RIB EYE \$320

Cheeses

GRILLED PANELA | \$320

Exquisite panela with cactus " a la mexicana", peanuts with appetizing ajillo sauce and avocado mousse

FONDUE CHEESE WITH SHRIMPS | \$480

Enjoyable melted cheeses with shrimps sautéed in poblano chilli and chipotle, served with flour tortilla

Quesadillas

SIMPLE | \$280

WITH RIB EYE | \$320

Meat

RIB EYE HUARACHE WITH GRASSHOPPERS | \$460

Served over beans with creamy avocado and grasshoppers sautéed with jalapeno chilli and epazote

GRILLED BONE MARROW 3 PIECES | \$640

Mushrooms, jalapeno chilli , epazote and spring onion with corn tortillas

SEARED NEW YORK BEEF | \$840

Avocado, onion, coriander and crispy garlic chips

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From the Sea

RAW MIXED SEAFOOD AGUACHILE | \$460

Exquisite shrimp, octopus, sea bass, pineapple, orange, cucumber, onion and serrano chili. Covered in mango and morita pepper sauce

TUNA TOSTADA (2 PIECES) | \$480

Corn tostada with avocado, chipotle mayo, coriander and soy sauce

RAW SHRIMP SPICY AGUACHILE | \$460

Cucumber, red onion, serrano chilli, coriander and habanero

SALMON CEVICHE WITH MANGO | \$520

With appetizing avocado dressing, chipotle and coriander

TUNA TIRADITO | \$460

Tasty avocado cream, radish, serrano chilli and dry red chilli with key lime sauce

OCTOPUS TIRADITO | \$460

Pickled onion, "chile de árbol" oil, jalapeño, garlic chips

"AGUACHILE" OF SEA BASS | \$460

Onion, avocado, coconut, coriander, cucumber, serrano chilli with enjoyable chipotle paste

"AGUACHILE" CRUNCHY OCTOPUS | \$460

Crunchy octopus, cherry, avocado, celery, radish, black sauce of dry chilli's

Made of Corn

ESQUITES | \$460

Naturales

EXTRAS

With flank steak \$210

With Ribeye \$250

With shrimp \$320

RAJAS POBLANAS AND CORN | \$320

Exquisite Gouda cheese, avocado sauce, goat cheese cream, mix of corn and poblano chilli

SHRIMP STEW SOPE (2 PIECES) | \$460

Beans, fresh cheese, pickled red onion, avocado sauce

"PANUCHO" OF OCTOPUS (2PZA) | \$460

Octopus in soya and chilli sauce, corn tortilla stuffed with beans, pickles onion, fresh cheese, served with green sauce

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Organic Vegetables

CARROT TINGA TOSTADAS | \$250

Two pieces. Lettuce, coriander, pickled red onion and avocado mousse

ORGANIC GRILLED VEGETABLES | \$320

With Parsley dressing and mustard

CHARCOAL CAULIFLOWER IN GREEN MOLE | \$350

Exquisite cauliflower with peppermint, lemon juice and peanut

Salads

MANGO TAMARIND | \$420

Lettuce, peanut, cranberry, cotija cheese and tasty mango with tamarind-habanero dressing

SPINACH AND GOAT CHEESE | \$420

Enjoyable peanuts, corn, green apple, bacon and red fruits vinaigrette

Agave Main Course

GREEN ENCHILADAS 4 PIECES | \$420

With appetizing chicken, fresh cheese, red onion and goat cream cheese

CHICKEN MILANESE | \$460

Exquisite milanese with "rajas poblanas" cream and cheese melted

FRIED CHICKEN SANDWICH | \$460

Well-seasoned beans, mashed potato, pickled onion with habanero and jalapeno pickled

Burger

BEEF BURGER | \$462

TERIYAKI BEEF BURGER | \$483

PORTOBELLO BURGER | \$483

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Our Premium Steaks

GRILLED FLANK STEAK 300 GRS | \$680

Served with cactus leaves, fresh cheese and corn tortillas

RIB EYE (400 GRS) WITH MARROW | \$1.200

Grilled with savory mushrooms to ajillo and spring onion

PICANHA STEAK 300 GRS. | \$850

Exquisite steak grilled and served with epazote potato, cotija cheese and corn tortillas

ROASTED BEEF TENDERLOIN 250 GRS | \$850

Tasty pan seared with garlic butter, mashed potato with jalapeno chilli and roasted onion

BEEF TENDERLOIN 250 GRS. | \$800

Seared Grill, accompanied with palatable grasshopper sauce and potato in green sauce

NEWYORK STEAK 400 GRS. | \$980

Direct carbon sealing. Accompanied savory mashed potato with jalapeno chilli, sauce Viena beers sauce and salad of "tatemada" pineapple with chives

SURF & TURF | \$2.220

Enjoyable grilled shrimp to mezcal, Rib Eye with parsley potato and corn tortillas

From the Sea

GRILLED OCTOPUS 250 GRS | \$720

With grilled potato and herb butter

SHRIMPS 250 GRS. | \$840

Grilled on charcoal with garlic sauce. Accompanied with sautéed potatoes in adobo chilli and chili xcatic stuffed with cheese

GRILLED SALMON 250 GRS. | \$550

Grilled with mustard butter, spicy soy sauce and corn

TUNA STEAK 250 GRS. | \$550

Citrus marinated spring potato and caramelized onion in dark beer



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Tacos

TACO BAJA STYLE | \$420

3 pieces. With corn tortillas, accompanied with palatable chipotle mayo, mixed cabbage and coriander

AGAVE STYLE | \$420

3 pieces. Sautéed with key lime, tasty beans, avocado and pickled onion in flour tortilla

BEER MARINATED RIB EYE | \$480

3 pieces. Well-seasoned with pickles onion, avocado, radish, pork rind and coriander in corn tortilla

BONE MARROW AND BEEF TENDERLOIN | \$480

3 pieces. With caramelized onion and appetizing poblano chili, potato and dry red chili with palatable key lime sauce

Change of corn tortilla for flour tortilla + \$63

Sides

CHARCOAL ROASTED BROCCOLI | \$210

GRILLED SAVORY BABY CORN | \$210

MUSHROOMS WITH GUAJILLO CHILI | \$210

MASHED POTATO WITH JALAPENO CHILLI AND FRESH CHEESE | \$210

FRENCH FRIES WITH COTIJA CHEESE AND CORIANDER | \$210

POTATOES IN GREEN SAUCE | \$210

REFRIED BLACK BEANS | \$210

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Desserts

BAKED BANANA

*with vanilla ice cream,
lechera sauce and delightful cotija*

\$320

CHURROS

with exquisite hazelnut sauce

\$320

OUR ARTESANAL ICE CREAM

enjoyable mix of pleasing ice cream

\$320

