

# Agave

*Restaurant*



Payment by  
credit/debit card only



Smoke free  
restaurant and beach

# Agave

## Restaurant

### Guacamole bar

NATURAL

\$210

*Toppings | Additional Cost*

Crunchy tuna \$230

Fried octopus \$260

Ribeye crackling \$299

### Quesos

FONDUE CHEESE WHIT SHRIMP | \$365

Cheese mix with shrimp sautéed with poblano pepper and chipotle pepper adobo,  
served with flour tortillas

NATURAL QUESADILLAS | \$240

Gouda cheese, avocado mousse, cabbage and lettuce mix

### Side dishes to share

FRIED POTATO | \$210

### Corn

CORN (SKIING) | \$290

Naturales

ROASTED CORN | \$199

Roasted mayonnaise, Cotija cheese, chili powder



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### Vegetales

#### CHARCOAL ROASTED CAULIFLOWER (VEGETARIAN) | \$295

Roasted cauliflower with red oil and turmeric,  
creamy sauce with pome seeds and pine nuts

#### VEGETABLE BOARD | \$270

Charcoal-roasted vegetables, bathed in butter sauce with garlic and spices

#### Extras

Flank steak \$260

Chicken \$250

Shrimp \$290

Ribeye \$270

Rajas poblanas \$240

### Ensaladas

#### AGAVE | \$380

Lettuce, spinach, green tomato, cucumber, parsley, coriander, green apple, cherry,  
supreme grapefruit and orange, coriander dressing

#### BEET | \$280

Red fruit dressing, decorated with sprouts and toasted seeds

#### MEXICAN STYLE CAPRESE | \$280

Cherry, tomato, panela cheese, basil dressing



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### Burgers

ANGUS | \$430

TERIYAKI | \$450

SHRIMP | \$470

VEGAN | \$450

FRIED CHICKEN SANDWICH | \$430

Beans, lettuce, cheese, tomato, served with potatoes and jalapeño pepper

FLANK STEAK SANDWICH | \$450

Beans, lettuce, cheese, tomato served with potatoes and jalapeño pepper

### Tacos (3 pieces)

LETTUCE TACOS (VEGAN) | \$289

Vegetable stew, with seed mixture, on lettuce leaf with ponzu sauce and avocado mouse

OCTOPUS CRUNCHY | \$425

Octopus confit, with guacamole, pico de gallo, tanned onion, served with corn tortillas

THE GOBER | \$395

Shrimp with tomato sauce, onion, poblano pepper, cheese, flour tortilla

CHILI TACO | \$395

Corn tortilla with xcatic chili stuffed with capped shrimp, cheese mix, chipotle mayonnaise, pickled onion



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### Grill

#### TATEED OCTOPUS | \$610

Served with sweet potato puree, roasted vegetables garnished with red oil

#### RIB EYE WITH MARROW 400G | \$965

Charcoal roast, baby potato, tomato in basil oil and pineapple sauce

#### FLANK STEAK 300G | \$595

Served with nopal salad and panela cheese, potatoes, chimichurri sauce

#### CATCH OF THE DAY | \$520

Zarandeado fillet, with green salad, Cherry and mango dressing

#### SALMON FILLET | \$520

Broccoli, avocado salad, cherry tomato, roasted pineapple, fine herb sauce

#### TUNA STEAK | \$520

Potato puree, roasted vegetables

#### GRILLED SHRIMP | \$780

Served with mashed potato, grilled vegetables, garlic cream

#### NEW YORK STEAK | \$795

Mashed Potato, pineapple salad, panela

#### CHICKEN GREEN ENCHILADAS (3 PCS) | \$365

Green sauce, red onion, Cotija cheese, coriander

#### CHICKEN MILANESA AU GRATIN | \$385

Served with potato, cheese on top and chipotle mayo

#### FAJITA BEEF OR CHICKEN | \$410

Onion, peppers, guacamole, beans and corn tortillas



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### Pastas

**CARBONARA | \$199**

Spaguetti or Fettuccini

**BOLOGNESA | \$385**

Spaguetti or Fettuccini

**ALFREDO | \$199**

Spaguetti or Fettuccini

**POMODORO SAUCE | \$199**

Spaguetti or Fettuccini

### Extras

Salmon \$220

Chicken \$220

Shrimp \$220



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### Desserts

VANILLA OR CHOCOLATE ICE CREAM  
\$199

NAPOLITAN FLAN  
\$199

CHURROS  
\$199

DESSERT OF THE DAY  
*(Ask the waiter)*

