

# Agave

*Restaurant*



Payment by  
credit/debit card only



Smoke free  
restaurant and beach

# Agave

## Restaurant

Guacamole bar

NATURAL

\$195

*Toppings | Additional Cost*

Crunchy tuna \$230

Fried octopus \$260

Ribeye crackling \$299

Quesadillas

NATURAL | \$240

Gouda cheese, avocado mousse, cabbage and lettuce mix

Side dishes to share

FRIED POTATO | \$210

ONION RINGS | \$220

Fried onion with chipotle mayonnaise sauce

NATURAL NACHOS | \$320

Fried corn tortilla chips, beans, pico de gallo, gouda cheese au gratin, guacamole, jalapeño

Corn

CORN (SKIING) | \$290

Naturales

ROASTED ELOTITOS | \$199

Roasted mayonnaise, Cotija cheese, chili powder



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### Vegetables

#### **BROCOLI AL CARBON | \$240**

Charcoal roasts with chimichurri oil and cheese au gratin

#### **CHARCOAL ROASTED CAULIFLOWER (VEGETARIAN) | \$289**

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

*Shrimps* \$290

*Ribeye* \$270

*Rajas poblanas* \$240

### Salads

#### **SPINACH AND GOAT CHEESE | \$380**

Fried bacon, green apple, blueberry, cherry tomato, walnut and red fruit vinaigrette  
decorated with pome seed and pine nuts

#### **GREEK MANGO | \$380**

Mix of salad, peanut, mango, carrot slice, mustard dressing  
and yogurt decorated with Cotija cheese



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### Grill

#### TATEED OCTOPUS | \$610

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

#### RIBEYE WITH MARROW 400G | \$980

Charcoal roast, papa cambray, tomato in basil oil and pineapple sauce

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

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

#### FISH FILLET | \$520

Mashed potato and grilled vegetables, butter and garlic sauce, red oil

#### SALMON FILLET | \$520

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

#### GRILLED SHRIMP | \$645

Served with mashed potato, grilled vegetables, garlic cream

#### SKEWER SURF&TURF 2PZ | \$480

Peppers, onion, shrimp, chicken, arrachera, octopus, pineapple tatemada sauce

#### AGAVE SKEWER 2PZ | \$460

Shrimp, red pepper, onion, cherry tomato, passion fruit sauce and cheese au gratin on top

#### SURF&TURF | \$2150

Shrimp, fish fillet, chicken, flank steak, mashed potato, roasted vegetables



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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

### Tostadas (2 pieces)

MIXED TOAST | \$345

Shrimp, fish and octopus based on black sauce, cucumber, cilantro, avocado, lemon and chipotle dressing

AGUACHILE TOAST | \$299

Shrimp in green sauce, onion, cucumber, roasted pineapple, radish, chipotle and mouse avocado

CARROT TINGA TOAST | \$155

Lettuce, cilantro, tanned onion and avocado mouse

TUNA TOAST | \$299

Chipotle mayonnaise, ponzu sauce, sesame oil, cucumber, avocado, onion, coriander and red oil



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Tacos (3 pieces)

### FISH OR SHRIMP BAJA STYLE | \$340

In tempura, chipotle mayonnaise, cabbage and cilantro blend, in flour tortilla

### BEER MARINATED RIB EYE | \$390

Pork crackling powder, avocado, tanned onion, radish and cilantro, in corn tortilla

### BONE MARROW AND BEEF TENDERLOIN | \$435

With poblano pepper and caramelized onion, avocado, lettuce mix, in corn tortilla

### OCTOPUS AND MARROW GAONERA | \$425

Cheese crust, zarandeado octopus, grilled marrow, avocado and tanned onion

From the Sea

### SHRIMP AGUACHILE | \$365

Cucumber, red onion, coriander, serrano

### FRIED OCTOPUS AGUACHILE | \$365

Fried octopus, cherry, avocado, celery, radish, cucumber, coriander, black sauce of dried chilies

### SALMON CEVICHE WITH MANGO | \$365

Avocado, chipotle, coriander dressing

### CEVICHE MIX (LOCAL) | \$365

Fish, octopus, shrimp, red onion, tomato, coriander, serrano verde, bathed in chile morita sauce

### SHRIMP COCKTAIL | \$365

Shrimp, cocktail sauce, onion, cucumber, coriander, avocado and shaken shrimp



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## Desserts

NAPOLITAN FLAN  
\$199

CHEESE CAKE  
\$199

CHURROS  
\$199

DESSERT OF THE DAY  
*(Ask the waiter)*

