



# AGAVE

— BEACH CLUB —

Enjoy a unique experience where the  
beauty of the sea and the art  
of gastronomy merge.

TULUM  
MÉXICO



CREDIT CARD ONLY  
NON SMOKING

# RESTAURANT

11:00 a m  
11:00 p m

## GUACAMOLE BAR

AUTHENTIC GUACAMOLE \$220

### Toppings

Tuna carnitas \$230  
Fried Octopus \$260  
Crispy Rib Eye \$299

NATURAL QUESADILLAS \$240

Gouda cheese, avocado mousse, and a mix of cabbage and lettuce.

MELTED CHEESE GOVERNOR-STYLE \$365

Blend of cheeses with sautéed shrimp, poblano chili, and chipotle chili adobo, served with a flour tortilla.

POTATO WEDGES \$210

NATURAL NACHOS \$320

Fried corn tortilla chips, beans, pico de gallo, melted gouda cheese, guacamole, and jalapeño.

GRILLED BABY CORN \$199

Grilled with mayonnaise, cotija cheese, and chili powder.

## VEGETABLES

CHARCOAL-ROASTED CAULIFLOWER \$289

Charcoal-roasted cauliflower with red oil and turmeric, served with a creamy sauce made from pumpkin seeds and pine nuts.

VEGETABLES PLATTER \$270

Charcoal-grilled vegetables, coated with a butter, garlic, and spice sauce.

### EXTRAS

Skirt Steak \$260  
Chicken \$250  
Shrimps \$290  
Rib Eye \$270  
Poblano Strips \$240

## SALADS

SPINACH AND GOAT CHEESE \$380

Crispy bacon, green apple, cranberry, cherry tomatoes, walnuts, and a red berry vinaigrette, garnished with pumpkin seeds and pine nuts.

MEXICAN-STYLE CAPRESE \$280

Cherry, huaje tomato, red tomato, panela cheese, and basil dressing.

GREEK MANGO \$380

Mixed salad, peanuts, mango, carrot strips, mustard and yogurt dressing, garnished with cotija cheese.

## TACOS

BAJA-STYLE FISH/SHRIMP \$360

Tempura-battered, chipotle mayonnaise, mixed cabbage, and cilantro, served in a flour tortilla.

BEER-BRAISED RIB EYE \$390

Crispy pork crackling powder, avocado, pickled onion, radish, and cilantro, served in a corn tortilla.

GRILLED OCTOPUS AND BONE MARROW SKILLET \$425

Cheese crust, grilled octopus, grilled bone marrow, avocado, and pickled onion.

LETTUCE TACOS (VEGAN) \$289

Vegetable stew with a mix of seeds on a bed of lettuce, topped with ponzu sauce and avocado mousse. (3 pieces)

EL GOBER \$395

Shrimp with tomato sauce, onion, poblano chili, and cheese, served in a flour tortilla. (3 pieces)

## BURGERS

ANGUS	\$415
SHRIMP	\$415
VEGAN	\$415

---

FRIED CHICKEN SANDWICH	\$430
------------------------	-------

Beans, lettuce, cheese, tomato, served with potato wedges and jalapeño peppers.

---

SKIRT STEAK SANDWICH	\$450
----------------------	-------

Beans, lettuce, cheese, tomato, served with potato wedges and jalapeño peppers.

## GRILLED

---

CHARRED OCTOPUS	\$610
-----------------	-------

Served with sweet potato purée, roasted vegetables, and garnished with red oil.

---

RIB EYE WITH BONE MARROW 400 gr	\$965
---------------------------------	-------

Charcoal-grilled, baby potatoes, charred tomato in basil oil, and roasted pineapple sauce.

---

SKIRT STEAK 300 gr	\$595
--------------------	-------

Served with cactus salad and panela cheese, potato wedges, and chimichurri sauce.

---

GRILLED CATCH OF THE DAY	\$520
--------------------------	-------

Grilled with a green salad, cherries, and mango dressing.

---

SALMON FILLET	\$520
---------------	-------

Broccoli, avocado salad, charred cherry tomatoes, grilled pineapple, and fine herb sauce.

---

TUNA	\$520
------	-------

Served with mashed potatoes and roasted vegetables.

---

SHRIMPS	\$780
---------	-------

Served with mashed potatoes, grilled vegetables, and garlic cream.

---

NEW YORK	\$795
----------	-------

Mashed potatoes, pineapple salad, and panela cheese.

---

BEEF OR CHICKEN FAJITAS	\$410
-------------------------	-------

Peppers, onion, guacamole, beans, and corn tortillas.

## FROM DE SEA

---

SHRIMP AGUACHILE	\$365
------------------	-------

Cucumber, red onion, cilantro, and serrano chili.

---

FRIED OCTOPUS AGUACHILE	\$365
-------------------------	-------

Fried octopus, cherries, avocado, celery, radish, cucumber, cilantro, and black dried chili sauce.

---

SALMÓN & MANGO CEVICHE	\$365
------------------------	-------

Avocado, chipotle, and cilantro dressing.

---

CEVICHE MIX (LOCAL)	\$365
---------------------	-------

Fish, octopus, shrimp, red onion, tomato, cilantro, green serrano chili, all bathed in morita sauce.

## PASTA

---

CARBONARA	\$199
-----------	-------

Spaghetti or Fettuccini

---

BOLOGNESE	\$385
-----------	-------

Spaghetti or Fettuccini

---

POMODORO	\$199
----------	-------

Spaghetti or Fettuccini

---

ALFREDO	\$199
---------	-------

Spaghetti or Fettuccini

---

EXTRAS	
Salmon	\$220
Chicken	\$220
Shrimp	\$220

# COCKTAILS

## CLASSIC COCKTAILS

CLASSIC DAIQUIRI	\$320
Mango, Strawberry, Passion Fruit, and Pineapple.	
CLASSIC MARGARITA	\$320
Spicy Hibiscus, Mango, Passion Fruit, and Pineapple.	
CLASSIC MOJITO	\$320
Mango, Passion Fruit, and Pineapple.	
MARTINI	\$320
NEGRONI	\$320
BLOODY MARY	\$320
PIÑA COLADA	\$320
BEER	\$120

## HOUSE COCKTAILS

PURA VIDA	\$410
Tanqueray, Campari, Passion Fruit, Rosemary Syrup, and Grapefruit.	
MEZCAL MULE	\$410
Sauvignon Blanc, Hendricks, Rose Syrup, Saint Germain, and Mineral Water.	
BEST BERRY	\$410
Cucumber, mint, blackberry, gin, and Prosecco.	

## SOFT DRINKS (NON ALCOHOLICS)

AMERICANO	\$60
CAPUCCINO	\$90
ARTISANAL EXPRESSO	\$80
ARTISANAL MINERAL WATER	\$200
ORGANIC LEMONADE	
Natural	\$120
Mineral	\$140
ORGANIC JUICES	\$176
Orange, Passion Fruit, Pineapple, Grapefruit.	
ARTISANAL NATURAL WATER	\$150
Stone water	

# DESSERTS

## ICE CREAM

Vanilla	\$199
Chocolate	
Neapolitan flan	\$199
Churros	\$199
Dessert of the day	