Agave

COLD APPETIZERS

SEAFOOD COCKTAIL "VUELVE A LA VIDA"
Shrimp, octopus, scallop and fresh fish in a tomato and spice cocktail juice, with avocado, red onion, mango and cilantro

RIB EYE CHICHARRÓN AND CASTACÁN
Fried rib eye and pork belly, guacamole, red onion, cilantro, lime, tortilla chips

HOT APPETIZERS

SHRIMP A LA DIABLA
Shrimp in a spicy chile blend adobo,
served with roasted yellow bell pepper cream, guajillo chile oil

QUESO FUNDIDO
Melted cheese with chorizo and mushrooms,
served with flour tortillas

SOUPS

CREMA CONDE
Black bean cream, queso fresco cubes, avocado, tortilla strips

SOPA DE TORTILLA
Guajillo and tomato broth, crispy tortilla strips,
fried guajillo chile, avocado, cheese, sour cream

MAIN COURSES

TACOS DE GAONERA
Thinly sliced picaña, coarse salt, lime, blue corn tortilla, nopal salad, shoestring potatoes

TORTA DE MILANESA
Sandwich with breaded chicken breast, avocado, tomato, pulque-soaked oaxaca cheese, refried beans, pickled chiles and chipotle chiles

BUILD YOUR OWN BURRITO
chicken | beef | shrimp | rice | beans | guacamole | pico de gallo | lettuce | cheese red sauce | cilantro lime dressing | sour cream | chipotle mayo

FISH FILET A LA TALLA
Pickled chiles, pickled red cabbage, istmeño potato purée with olives and capers

"AGAVE" ENCHILADAS
Cochinita pibil enchiladas, creamy xcatik sauce, avocado, red onion, Valladolid longaniza, cream, fresh cheese

QUESABIRRIA
Corn tortillas filled with beef birria and melted cheese, topped with onion and cilantro, served with birria consommé

CHICKEN FLAUTAS
Crispy corn tortillas filled with chicken tinga and cheese, topped with lettuce, fresh cheese, radish, sour cream, tomato, avocado and salsa verde

MAIN COURSES

GRILLED SKIRT STEAK AND SHRIMP
Grilled nopal, panela cheese, flour tortillas

BEEF FILLET IN CHIPOTLE SAUCE
Creamy chipotle sauce, potato and cheese cakes

FAJITAS
Choice of chicken | beef | shrimp,
With bell peppers, onion, served with flour tortillas

DESSERTS

THREE MILK CAKE
Cajeta sauce

CHOCOFLAN
Vanilla flan over chocolate cake, Abuelita chocolate sauce, cinnamon ice cream

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- Healthy dishes which help in maintaining balanced diet
- Gluten free dishes
- Spicy dishes
- Contains dairy and/or eggs
- Crafted through artisan ways
- Food Plant-Based option
- Includes local ingredients

WHOLE FOOD PLANT-BASED MENU

COLD STARTERS

- MUSHROOM CHICHARRÓN
  Fried oyster mushrooms, guacamole, red onion, cilantro, lime, tortilla chips

HOT STARTERS

- TORTILLA SOUP
  Guajillo and tomato broth, crispy tortilla strips, avocado

MAIN COURSE

- VEGAN CHORIZO BURRITO
  Rice, beans, roasted zucchini, bell peppers and onion, guacamole, fresh lettuce and pico de gallo

- VEGETABLE FAJITAS
  Mushrooms, bell peppers and onion, served with flour tortillas

- AGAVE ENCHILADAS
  Soy protein enchiladas pibil-style, creamy xcatik sauce, avocado, red onion

DESSERT

- COCONUT RICE PUDDING
  Coconut milk and mango

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- Food Plant-Based option

EXCELLENCE

PLAYA MUJERES, MEXICO