

Agave

Appetizers

- 🌿 🌱 Shrimp, scallop and squid seaffod trilogy with tomato, cucumber, red onion, marinated with lemon and garlic oil, served with tomato sauce and serrano chilli
- 🍏 🌿 🌱 Yucatan - style shredded beef with sour orange, radish and fresh cilantro

Gringa flour tortilla with “al pastor” guajillo marinated pork leg and melted cheese, green sauce

- 🌿 Huarache style corn tortilla, topped with flank steak, grated panela cheese, lettuce and sour cream

Salads

Grilled chicken salad, mixed greens, fresh panela cheese, avocado, fried tortilla julienne, pasilla chilli rings and sweet onion vinaigrette

- 🍏 🌿 🌱 Mixed greens and corn salad with tender tomatoes, green fava beans, touch of spearmint and Xcatic chilli vinaigrette

Cream and Soup

Corn and vegetable chowder served in bread bowl with fried Creole epazote herb

- ☞ Tortilla “Azteca” soup served with fried tortilla strips, sour cream, fresh cheese, pasilla chilli, avocado and pork cracklings

Meat

- ☞ Beef, chicken or mixed fajitas with bell peppers, onion and tomato, served with refried beans, melted Oaxaca cheese, guacamole and tortillas
- ☞ Norteño barbecue, flank steak, chicken breast, Mexican sausage, pork chop, baby onions and roasted chillis accompanied with charro beans stew and extra hot habanero tamulada sauce

“Enmoladas” corn tortillas stuffed with chicken, served with red, white and green mole

- ☞ Buried oven style baked pork shank served with onion, fresh cilantro and spicy green sauce

Fish

- 🍷 Seafood Mazatlán-style barbecue with lime, garlic, tomato, slices of serrano chilli flavored with Mexican pepper leaf
- 🍷 🍏 Mahi mahi fish fillet “al pastor” style, marinated with lime, served with grilled pineapple and baby onion
- 🍷 🍏 Grilled salmon with orange and smoked chipotle chilli sauce, served with seasonal grilled vegetables and corn rice with epazote herb

Desserts

- 🍷 🍦 Ice cream trilogy: “Gloria” milk candy, Tequila and avocado
- 🍷 Giant churro with xtabentún ice cream and chocolate sauce
- 🍷 🍰 Traditional three milk cake soaked in sweetened condensed milk, evaporated milk and fresh cream
- 🍷 🍚 Old-style rice pudding with jaggery, vanilla and raisins
- 🍷 🍌 Seasonal tropical fruit plate

- 🍏 These are healthy dishes which help in maintaining a balanced diet
- 🌾 These are gluten free dishes
- 🌶️ These are spicy dishes
- 🥛 This dish contains dairy and/or milk
- 🌱 Whole Food Plant-Based option

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

WHOLE FOOD PLANT-BASED MENU

Appetizers

- Ⓢ 🌱 🌿 Tomato and creamy chipotle dressing filled avocado
🍏 🌿
- Ⓢ 🌱 🌿 Jicama tacos with lettuce, Poblano chilli, roasted baby onion
🍏 🌿 and lime vinaigrette
- 🌱 🌿 Potato chimichanga with green tomato sauce and ranchero cheese

Salads

- Ⓢ 🍏 🌿 🌱 Vegetable salad with tender cactus, lettuce, avocado and sweet corn with cilantro dressing
- Ⓢ 🌱 🌿 Tender tomatoes & fava beans salad with roasted Xcatic chilli
🍏 🌿 vinaigrette and peppermint scent

Cream and Soup

- 🌱 🌿 Corn and vegetable chowder served in bread bowl with fried Creole epazote herb
- Ⓢ 🌱 🌿 Tortilla “Azteca” soup served with fried tortilla strips, sour cream,
🍏 🌿 fresh cheese, pasilla chilli, avocado

Main Courses

- 🌱 🍏 🥬 Molcajete with tender cactus, zucchini, portobello mushroom, baby onion served with refried beans, Mexican salsa and traditional guacamole
- 🌱 🥬 “Enmoladas”, corn tortilla stuffed with sautéed vegetables and served with poblano mole
- 🌱 🌶️ 🥛 Deep-fried potatoes and goat cheese corn super flautas with raw green salsa, lettuce, sour cream and Cotija cheese
- 🌱 🥛 Zucchini flower quesadilla with tomato sauce and pickled onion
- 🌱 🌶️ 🥛 “Huarache” style corn tortilla topped with mushroom in ajillo chilli stew, Cotija cheese and avocado

🍏 These are healthy dishes which help in maintaining a balanced diet

🌱 These are gluten free dishes

🌶️ These are spicy dishes

🥛 This dish contains dairy and/or milk

🌱 Whole Food Plant-Based option



EXCELLENCE

PLAYA MUJERES, MEXICO