

Agave

Restaurant



Payment by
credit/debit card only



Smoke free
restaurant and beach

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BREAKFAST

Season's fruit

A mix of Fresh Fruit from the region, Selected and of High Quality
/ \$176 MXN

Greek Yoghurt

Natural Yoghurt with Granola and Red Berries
/ \$176 MXN

Homemade Oatmeal Bowl

Spices with Red Berries and Almond Milk
/ \$176 MXN

French Croissant

Ham and Cheese, Lettuce, Tomato, Mayonnaise and Dijon Mustard
/ \$176 MXN

Eggs as you like

- Ham and Cheese Omelette
 - Mexican-Style Eggs
 - Huevos Rancheros
 - Scrambled or Smashed Eggs with:
Ham, Bacon or Chorizo
- / \$275 MXN

BREAKFAST INCLUDED

Juice and Organic Coffee or Tea of your choice, a Fruit Plate,
and a Main Course

Service not Included

BREAKFAST HOURS: 07:30 AM TO 11:30 AM

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BREAKFAST

Traditional Quesadillas

Flour Tortilla with Premium Cheese, Brought from the North of Mexico

/ \$180 MXN

Ham or Extra Vegetables +\$30 MXN

Nutella Toast with Banana

/ \$120 MXN

Nutella Croissant

/ \$170 MXN

Hot Cakes

with Red Berries

/ \$180 MXN

Avocado Toast Agave-Style

2 slices of Artisan-Bread with Poached Egg, Cherry Tomato,
Goat Cheese and Hemp Seeds

/ \$275 MXN

Red or Green Chilaquiles

With Natural Cheese, Cream, Onion, Organic Chicken or Egg,
with Homemade Tortilla Chips at the moment

/ \$275 MXN

Artisan French Toast

Made with Premium Bread, Canadian Maple Syrup, Organic Berries, and
Organic Cinnamon

/ \$275 MXN

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LUNCH

Gramercy-Style Guacamole

Premium Avocado mixed with Assorted Seeds,
Goat Cheese and Grenade (Seasonal)

/ \$195 MXN

Fresh Ceviche

Traditional with Catch of the Day, Shrimp or mixed, served
with Homemade Tortilla Chips and cooked at the moment

/ \$330 MXN

Aguachiles

Serrano: Shrimp Marinated with Lemon Juice, Serrano Pepper,
Cucumber, Red Onion, Salt and Pepper.

Black: Shrimp Marinated with Lemon Juice, Habaneros
Burned, Cucumber, Red Onion, Salt and Pepper.

/ \$290 MXN

Homemade Tuna Tostaditas (3 pcs)

Corn Tostada with Sealed Tuna, Soy Sauce,
Cilantro Dressing and Fried Leek

/ \$220 MXN

Caprese Salad

Mix of Tomatoes, Burrata, Olive Oil,
Basil, Salt and Pepper

/ \$270 MXN

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LUNCH

Green Salad

Green Leaves, Citrus Supreme, Cherry Tomatoes, Cilantro Dressing

/ \$200 MXN

Add Chicken or Fish +\$120 MXN

House Quesadillas (3 pcs)

Flour Tortilla brought from the North of Mexico and Cheese

Only Cheese \$180 MXN

Shrimp \$280 MXN

Organic Chicken \$250 MXN

Premium Flank Rack \$260 MXN

Order of Agave-Style Tacos (3 pcs)

ORGANIC PORTOBELLO

Flour Tortilla, Onion, Garlic, Balsamic Vinegar,
Cilantro Dressing, Fried Pore, Pico de Gallo

/ \$220 MXN

FISH OF THE DAY OR SELECTED SHRIMP

Handmade Corn Tortilla, Carrot, Cabbage,
Cilantro and Pico de Gallo Dressing

/ \$280 MXN

RIB EYE PRIME CHOICE US

Handmade Corn Tortilla, Sautéed Onion and
Grilled Salsa Guacamole

/ \$320 MXN

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LUNCH

Fajitas with Roasted Vegetables

Chicken \$220 MXN

Skirt Steak \$240 MXN

Artisan Burgers

ORGANIC BEEF, USDA PRIME CHOICE

Lettuce, Sliced Tomato, Cheese, Dijon Mustard,
Mayonnaise and Artisan-Bread

/ \$275 MXN

VEGAN BEYOND MEAT®

Lettuce, Sliced Tomato and Artisan-Bread

/ \$275 MXN

**All hamburgers include French fries*

**Ask about the special of the day*

LUNCH HOURS: 12:00 PM TO 6:30 PM

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DINNER

STARTERS

Fresh Tuna Tiradito

With Ginger, Lemon, Sesame Oil, Red Onion,
Cucumber, Jicama and Soy Sauce

/ \$280 MXN

Organic Beet Carpaccio

Slices of Roasted Beets, Shallot, Basil, Pumpkin and Sunflower Seeds, Raspberry
Vinegar, Olive Oil and Goat Cheese

/ \$220 MXN

Tomato Bruschetta

Slice of Baguette Bread with Tomato, Garlic, Basil and Olive Oil

/ \$150 MXN

Brie Cheese and Fig Bruschetta

Slice of Baguette Bread with Brie Cheese, Figs, Basil and Honey

/ \$220 MXN

Caprese Salad

Mix of Tomatoes, Buffalo Burrata Cheese, Olive Oil, Basil, Salt and Pepper

/ \$270 MXN

Crab Cakes (2 pcs)

Accompanied with Saffron Alioli

/ \$290 MXN

DINNER HOURS: 7:00 PM TO 11:00 PM

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DINNER

MAIN DISHES

Fetuccine

Prepared with Tomato Sauce or Alfredo-Style Sauce

/ \$280 MXN

Spaghetti

Prepared with Butter and Sage or Bolognese

/ \$280 MXN

Linguine

Shrimp, Basil, Parmesan Cheese

/ \$350 MXN

Basmati Rice

Vegan Protein Beyond-Meat[®] with Broccoli, Jicama and Cashew

/ \$280 MXN

Salmon / Catch of the Day

Grilled with Vegetables and Mashed Potatoes

/ \$400 MXN

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DINNER

Grilled Tuna

With Asparagus and mashed Potatoes

/ \$400 MXN

Rib-Eye Prime Choice USDA 400 gr.

Accompanied by a mix of Tomatoes, French Fries and Chimichurri

/ \$890 MXN

Gourmet Premium Steak

Northern Mexican cut, served with Roasted Tomato and
Chambray Chips with Rosemary

/ \$690 MXN

Grilled Organic Chicken Breast

Accompanied by Mashed Potatoes and Roasted Vegetables

/ \$390 MXN

Premium Quality Whole-Fish

(Snook, Snapper, Sea Bass)

Price per gram:

To the Salt / \$1.20 MXN

Grilled / \$1.10 MXN

**Ask about the desserts of the week*

DINNER HOURS: 7:00 PM TO 11:00 PM

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SOFT DRINKS

Black Coffee

/ \$60 MXN

Capuccino

/ \$90 MXN

Espresso

/ \$80 MXN

Sparkling Water

/ \$200 MXN

Organic Lemonade

Natural / \$120 MXN

Sparkling / \$140 MXN

Organic Juices

Orange, Passion Fruit, Pineapple and Grapefruit / \$176 MXN

Still Water Bottle

Agua de Piedra / \$150 MXN

Velvet Gourmet Soda

/ \$60 MXN

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SUPER SMOOTHIES

Made with Organic Fruit

YA'AX

Purifier: Kale, Spinach, Orange, Avocado,
Celery, Coriander, Lemon and Spirulina
/ \$220 MXN

CH'OOH

Anti-stress: Blackberry, Mint, Blueberry, Ginger,
Honey, Coconut Milk and Almonds
/ \$220 MXN

CHAK K'AN

Immune Booster: Mango, Carrot, Grapefruit, Papaya,
Sunflower Seeds, Precooked Sweet Potato, Orange,
Almond Milk and Hemp Seeds / \$220 MXN

K'AN

Antioxidant: Orange, Passion Fruit, Mango,
Banana, Yellow Lemon, Honey, Pineapple,
Melon, Turmeric, and Bee Pollen / \$220 MXN

CHAK

Circulation and Anti-Inflammatory: Beets,
Strawberries, Raspberries, Coconut Oil, Red
Apple, Almond Milk and Goji Berries / \$220 MXN

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ANTIOXIDANT JUICES

Made with Organic Fruit

Green Day

Celery, Spinach, Orange Juice, and Cucumber
/ \$220 MXN

Spring Day

Kiwi, Pineapple, Lemon Juice, Avocado and Kale
/ \$220 MXN

Gramercy Day

Pineapple, Honey, Orange Juice, Ginger,
Yellow Lemon, Green Apple and Cucumber
/ \$220 MXN



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PROTECTION SHOTS

Made with Organic Fruit

1

Cordial Ginger, Lemon Juice and Honey
/ \$100 MXN

2

Orange Juice, Turmeric and Cordial Ginger
/ \$100 MXN

3

Matcha, Honey, Lemon Juice and Spirulina
/ \$100 MXN



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CONTEMPORARY COCKTAIL BAR

Daiquiri

Classic, Mango, Strawberry and Passion Fruit, Pineapple

/ \$290 MXN

Martini

/ \$290 MXN

Negroni

/ \$290 MXN

Margarita

Classic, Spicy Hibiscus, Passion Fruit, Kiwi and Pineapple

/ \$290 MXN

Mojito

Classic, Passion Fruit, Kiwi and Pineapple

/ \$290 MXN

Bloody Mary

/ \$290 MXN

Piña Colada

/ \$290 MXN

Cerveza

/ \$100 MXN

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OUR MIXOLOGY

Pura Vida

Tanquerai, Campari, Passion Fruit, Rosemary and Grapefruit Syrup
/ \$350 MXN

White Sangría

Sauvignon Blanc, Hendricks, Rose Syrup, Saint Germain and
Mineral Water / \$350 MXN

Mezcal Mule

Homemade Ginger Beer, Mezcal Infused with Rosemary,
Yellow Lemon, Syrup and Mineral Water / \$350 MXN

KA'AN

Verde Momento Mezcal, Xtabentum, Ginger, Purple Basil
Leaves, Orange and Lemon Juice / \$350 MXN

Best Berry

Cucumber, Mint, Blackberry, Gin and Prosecco
/ \$350 MXN

Boubon Paradise

Jack Daniel's, Kiwi, Lemon Juice, Pineapple Juice, and
Syrup
/ \$350 MXN

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LIQUORS AND DESTILLATES SPIRITS

Liquors

Single Shot

Licor 43	\$220
Kahlua	\$200
Ancho Reyes	\$200
Xtabentun	\$200
St. Germain	\$250
Chetrousse Verde	\$250
Drambuie	\$250
Momo Kawa Sake	\$180
Xila	\$220
Cynar	\$200
Matini Rosso	\$220
Martini Dry	\$220
Campari	\$220
Aperol	\$220
Cachaca Pitu	\$200

Ron

Single Shot

Bottle

Havana 7	\$350	\$3500
Havana 3	\$270	\$3000
Zacapa 23	\$490	\$5000
Bacardi Blanco	\$250	\$2500

Gin

Single Shot

Bottle

Hendrincks	\$390	\$3500
Tanqueray	\$270	\$3000
Bombay	\$250	\$2800
Gin Agave Gracias a Dios	\$450	\$4000

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LIQUORS AND DESTILLATES SPIRITS

Whiskey

	<i>Single Shot</i>	<i>Bottle</i>
Jack Daniels	\$290	\$3000
Glenfiddich	\$450	\$5000
Black Label	\$390	\$3500
Red Label	\$290	\$2500

Vodka

Absolut	\$290	\$2500
Absolut Manda	\$290	\$2500
Titos	\$390	\$4000
Grey Goose	\$390	\$4000
Stolichnaya	\$300	\$2800

Tequila



Don Julio Blanco	\$350	\$3400
Don Julio Reposado	\$350	\$3600
Don Julio 70	\$390	\$4000
José Cuervo	\$270	\$2800

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AGAVE WINE SELECTION

Red

			
Duckhorn Decoy	Pinot Noir	-	\$3,003
Achaval Ferrer	Malbec	-	\$3,003
Legend	Blend	-	\$9,996
Silver Oak Napa Valley	Cabernet Sauvignon	-	\$13,398
Casa Madero Gran Reserva	Shiraz	-	\$2,793
Casa Madero	Shiraz	-	\$2,499
Casa Madero	Malbec	\$252	\$2,499

White

Casa Madero 2V	Chardonnay-Chenin	\$252	\$2,491
Casa Madero Gran Reserva Blanc	Chardonnay	-	\$3,583
Casa Madero	Chardonnay	\$252	\$2,491
Monte Xanic	Sauvignon Blanc	\$252	\$1,491
Monte Xanic	Chardonnay	\$252	\$1,491
Louis Jadot Chablis	Chardonnay	-	\$2,520

Rose

Casa Madero V	Cabernet Sauvignon	\$252	\$2,491
Bertha Rosé	Molinar	-	\$3,675

Sparkling

Moët Imperial	Pinot Meunier	-	\$4,494
Louis Roederer Cristal	Chardonnay	-	\$21,987