



**CHIPS AND SALSA UPON REQUEST
FIRST ROUND COMPLIMENTARY**

CHIPS AND SALSA \$5.95

WE ARE A SCRATCH KITCHEN

APPETIZER

GUACAMOLE \$14

Crushed avocado with cilantro, onion, tomato and chile serrano

QUESO FUNDIDO \$14

Melted cheese, served with flour tortillas

TLACOYOS DE HUITLACOCHÉ \$18

Blue corn masa, stuffed with beans and topped with corn truffle, queso fresco, onion, cilantro and sour cream

SHRIMP CHALUPA \$18

2 chalupas made of corn masa, topped with sauteed shrimp, queso fresco, refried beans, diced tomato, onion, cilantro and chipotle sauce

ESQUITES \$13

Street corn cooked with epazote and our secret recipe, served with mayonnaise, cheese and chili pepper

CEVICHEs

CEVICHE AGAVE DEL MAR \$16

Octopus, shrimp, white fish, tomato, cilantro, avocado, white onion, lemon and olive oil

CEVICHE DE CILANTRO \$16

Marinated shrimp, cilantro, cucumber, tomato, white onion, lime juice and avocado

ENCHILADAS

ENCHILADAS VERDES \$16

Chicken enchiladas in a traditional tomatillo sauce, topped with sour cream and cheese

ENCHILADAS RANCHERAS \$16

Chicken enchiladas in a red Mexican sauce, layered with sour cream and cheese

ENCHILADAS DE MOLE \$20

Chicken enchiladas served with mole poblano sauce with sour cream and cheese

ENCHILADAS SUIZAS \$20

Our chicken enchiladas are irresistible: creamy tomatillo sauce with gratin cheese, sour cream and cheese

ENCHILADAS POTOSINAS \$16

Cheese enchiladas in an incredible potosinas sauce with carrots, potatoes, cream and panela crumbs

ANTOJITOS

*HUARACHE CON FILET \$19

Elongated tortilla filled with beans, topped with prime filet, salsa verde, salsa roja, sour cream, lettuce and queso fresco

*FILETE MESTIZO \$25

Thinly pounded steak, stuffed with chicharron and Manchego cheese, served on a green, red and bean salsa trio, topped with cream, caramelized shallot, and epazote frito

*TAMPIQUENA \$28

Filet mignon steak, served with rajas poblanas, guacamole, enmolada and refried beans

*FILETE CUCHOS \$35

8oz prime filet mignon covered with melted Manchego cheese, served on a corn tortilla with potato Azteca, fresh vegetables and house chipotle sauce

*CAMARONES AL TEQUILA \$29

Sauteed jumbo shrimp, serrano peppers, julienne onions, fresh citrus juices, flambéed with tequila, reduced with a touch cream, served with black beans and Mexican rice

SOUP AND SALAD

SOPA AZTECA \$11

Flavored with pasilla chile, topped with tortilla strips, queso fresco, chicharron, sour cream and avocado

ENSALADA CAESAR TIJUANA STYLE \$12

Freshly tossed romaine lettuce with our authentic Caesar dressing, croutons. +chicken \$8, +shrimp \$10, +steak \$10

ENSALADA AGAVE \$18

Lettuce hearts accompanied by goat cheese, julienne chicken breast, tomatoes, strawberries and olive with chive vinaigrette

TACOS (3 PER ORDER)

DE CARNITAS \$14

Michoacan style pork, garnished with cilantro and cebolla

AL PASTOR \$14

Pork meat marinated in pastor sauce, pineapple, cilantro and onion

GOBERNADOR \$15

Sauteed shrimp with tomato, onion, serrano, chili, poblano pepper and epazote au gratin with our three cheese blend

COCHINITA PIBIL \$16

Braised pork from the Yucatan, red onion relish and roasted habanero

DE LA PLAZA \$16

Thinly sliced New York with chorizo, potato, cilantro and onions

*NEW YORK AGAVE \$16

Thinly sliced New York with onions, cilantro and thinly sliced jalapeno

CHULETA AL TOCINO \$15

Pork chop with finely cut bacon served in a flour tortilla au gratin

GOURMET BURRITOS

POLLO \$14

Grilled chicken, refried beans, lettuce and chipotle sauce in a flour tortilla

NEW YORK \$18

Served with refried beans, chipotle sauce, lettuce, served in a flour tortilla

GOBERNADOR \$18

Sauteed shrimp with tomato, onion, serrano, chili poblano, and epazote au gratin with our three cheese blend

*Items with asterisks are served undercooked or cooked to order. The Department of Health Services advises that eating raw or undercooked meats, seafood, poultry or eggs may increase your risk of food born illness, especially if you have certain medical conditions.