

Inspiración de la Carta

The chef's creation consists of savory blends of authentic Mexican spices, vibrant colors, fresh local produce, and a hint of personal passion and inspiration. Indulge in the exotic Mesoamerican inspired flavors that have been deeply ingrained in the Mayan and Aztec culture for over 2000 years and enjoy a truly unique Mexican dining experience.



AGAVE

MEXICAN CUISINE

Antojitos

CROQUETAS DE ELOTE

Charred corn croquettes, chipotle mayo, tajín, cotija cheese, chives. 13

CHILE CON QUESO 🔥

Cheese, jalapeño, onion, tomato, cilantro, green onion, corn tortilla chips. 12

GUACAMOLE A LA DOÑA

Fresh avocado, jalapeño pepper, lime juice, cilantro, onion, tomato, cotija cheese, radish, tajín, charred corn, corn tortilla chips. 15

AGUACHILE DE CAMARONES 🔥🔥

Shrimp, jalapeño pepper, cucumber, garlic, cilantro, lime, lemon, avocado, radish salsa, red onion. 16

Tacos

COCHINITA PIBIL 🔥🔥

Marinated & slow braised pork in banana leaves, salsa roja, cilantro, pickled red onion, guacachile, corn tortilla. 16

QUESABIRRIA

Marinated and slow braised beef, Oaxaca cheese, onion, cilantro, corn tortilla. 22

Served with beef consommé on the side

AHOGADOS 🔥🔥

Marinated braised beef, salsa roja, guacachile, crema, cotija, lettuce, pickled red onion, corn tortilla. 22

CAMARONES A LA DIABLA 🔥🔥🔥🔥

Shrimp, salsa taqueria, guacachile, tomato, smoked mango salsa, pickled red onion, cilantro, corn tortilla. 22

CAMPECHANOS 🔥🔥🔥🔥

Marinated and slow braised beef, beef tongue, Mexican chorizo, guacachile, salsa macha, cilantro, pickled red onion, radish, cilantro corn tortilla. 22

VEGANOS(V) 🔥🔥

Beyond Vegan beef, guacachile, charred jalapeño, charred corn, radish salsa, beetroot corn tortilla. 20

All prices are in US Dollars. Prices are subject to change without notification.



Especialidades del Patrón

TOSTADITAS DE PULPO 🔥🔥🔥🔥

Braised octopus, Mexican chorizo, tomato, salsa roja, avocado puree, salsa macha, pickled red onion, cilantro, jalapeño, radish, black corn tortilla. 28

ENCHILADAS VERDES 🔥🔥

Marinated chicken thigh, salsa verde, guacachile, Oaxaca cheese, cotija cheese, crema, lettuce, charred corn, pickled red onion, cilantro corn tortilla. 20



AGAVE

MEXICAN CUISINE

Fajitas

FAJITA DE POLLO

Marinated chicken breast, onion, Poblano pepper, jalapeño, salsa verde, crema, corn tortillas. 18

FAJITA DE CARNE

Marinated flank steak, cotija cheese, onion, Poblano pepper, jalapeño, salsa roja, crema, corn tortillas. 25

EXTRAS

CORN TORTILLAS(3) 5

MEXICAN RICE 6

FRIED PLANTAINS WITH CREMA & COTIJA 7

ELOTE 8

REFRIED BEANS 6

SEASONED FRIES 6

Algo Dulce

CHURROS

Cinnamon, sugar, salted caramel. 10

FLAN DE COCO

Toasted coconut. 10

TRES LECHEs CON MARACUYÁ

Traditional with a passion fruit twist. 12

TARTA DE QUESO FRITA

Cheesecake, strawberries, flour tortilla, cinnamon, sugar, chocolate, vanilla ice cream. 12

SALSAS LEVEL OF HEAT

CHIPOTLE MAYO

SALSA ROJA

SMOKED MANGO SALSA 🔥

RADISH SALSA 🔥

SALSA VERDE 🔥

GUACACHILE 🔥🔥

SALSA MACHA (CONTAINS NUTS) 🔥🔥🔥🔥

SALSA TAQUERIA 🔥🔥🔥🔥

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