



# EL AGAVE

RESTAURANT & TEQUILERIA

Old Town, San Diego

@ELAGAVERESTAURANT

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## APPETIZERS

### PORK BELLY SLIDERS | 19

Three chiles adobo pork belly with red onion, avocado, mixed lettuce and habanero aioli served on brioche bun.

### DUCK BURRITOS | 25

Two Duck Margret flour tortilla burritos with caramelized onion, raisins, mixed nuts, romaine lettuce, in a serrano peppers and Jamaica adobo.

### CAZUELA DE BORREGO | 28

Oaxacan style 8 hour slow cooked lamb with black beans, cilantro and salsa borracha.

### AGUACHILE DE CAMARÓN | 22

Raw shrimp in a black citrus sauce with chile serrano, cilantro, cucumber and red onion.

### SOPECITOS SURTIDOS | 15

Homemade soft flat tortilla shells topped with black beans and salsa verde, one with shredded chicken, another with homemade chorizo and a third with shrimp in chipotle sauce. Topped with fresh lettuce and mexican cream.

### COLIFLOR JIMENA | 13

Grilled cauliflower, sautéed in citric sauce with chipotle and corn aioli.

### CALAMARES | 25

Fried Calamari on a bed of a sofrito made with carrot, squash, onion, and jalapeno accompanied by nopal tempura, hummus and avocado topped with a sweet habanero sauce.

### TOSTADAS AHI TUNA | 17

Five homemade poblano pepper corn tostadas, topped with fresh ahi tuna, onions, crisp lettuce, avocado cream and sesame habanero chili oil.

### CHALUPAS DE CAMARÓN | 19

Two chalupas made of corn masa, topped with shrimp, diced tomato, cilantro and fresh mexican cheese crumbles finished with a touch of mexican cream.

### PULPO A LAS BRASAS | 26

Grilled tender octopus marinated with garlic, paprika and fresh herbs, served on a bed of fresh avocado and potato puree, drizzled with sundried chili oil.

### CEVICHE TRIO | 19

Three different ceviches, first: octopus and shrimp with cucumber, cilantro and onion made with a homemade salsa negra, second: ahi tuna with red onion, cucumber in our black sauce and sesame seeds, third: verde ceviche, white fish cooked in fresh lime with chile serrano and cucumber.

### TLACOYOS DE HUITLACOCHÉ | 15

Savory corn masa cakes with corn truffle, salsa verde, queso fresco, onion and cilantro.

### QUESADILLAS DE FLOR DE CALABAZA | 13

Homemade poblano pepper corn dough quesadillas stuffed with mexican cheese and squash blossom.

## SOUPS & SALADS

### SOPA DE CILANTRO | 12

From El Portal Restaurant (in Mexico City). Fresh cilantro soup enhanced with our spices.

### CREMA DE CHILE POBLANO | 14

Creamy chile poblano and huitlacoche blended and enhanced with our spices.

### ENSALADA DE HUERTO | 12

Baby mixed greens tossed with red and gold beets, pistachio, figs, cherry tomatoes, goat cheese and berry dressing.

### ENSALADA DE NOPAL | 12

Nopal (cactus paddle) salad with chopped tomato, cilantro, onion, oregano, avocado and olive oil.

### ENSALADA CAESAR | 12

The authentic recipe from Tijuana. Add shrimp or chicken for \$6.

## MOLES

### MOLE NEGRO | 26

From Oaxaca with four different chilis: pasilla, mulato, ancho and chipotle; tortilla, deep fried banana, nuts, raisins, tomato, tomatillo, celery, and more. Served over chicken or pork.



### TRILOGÍA DE MOLES | 29

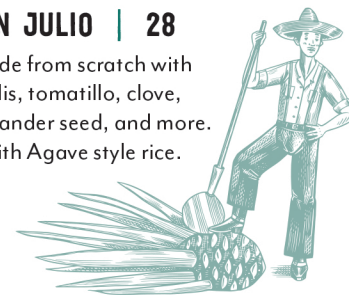
Three moles, verde, rojo and amarillo served with pumpkin seeds and garlic garnished with fried plantains and Agave rice. Served with chicken or pork.

### ENCHILADA DE MOLE | 26

Mole Verde or Mole Rojo Enchilada served with fresh onion, cilantro and cream over chicken or pork with a side of black beans.

### MOLE POBLANO DON JULIO | 28

The soul of mexican moles, made from scratch with pasilla, ancho and mulato chilis, tomatillo, clove, chocolate, garlic, cinnamon, coriander seed, and more. Served over pork or chicken with Agave style rice.



## SEAFOOD

### TACOS DE CAMARÓN (3) | 23

Jumbo Shrimp in a garlic and butter sauce, roasted chile de árbol served over three tortillas and topped with mayonnaise cream sauce.

### TACOS DE PESCADO (3) | 23

Delicious pasilla chili and achiote marinated fresh catch of the day, topped with pico de gallo, cabbage and avocado cream.

### TACOS DE PULPO AL PASTOR (3) | 23

Octopus marinated in our homemade adobada sauce served with pineapple, avocado cream and cilantro

### ARROZ A LA TUMBADA | 29

A traditional dish from Veracruz. Mixed seafood (shrimp, octopus, squid and seabass) sautéed with parboiled rice and delicate tomato butter, garlic and white wine sauce garnished with aromatic herbs.

### SALMON NATAS | 33

Fresh Salmon, pan seared served over a bed of mole rojo, mashed potatoes and vegetables finished with a red natas mole and touch of cream.

### CAMARÓN AL TEQUILA | 34

Jumbo shrimp sautéed with extra virgin olive oil, julienne serrano peppers, fresh lime and lemon juice, flambé with tequila and reduced with touch of cream. Served with black beans and Agave rice.

### SEA BASS AJO Y ACHIOTE | 36

Fresh sea bass laid on a bed of potato puree in a superb garlic-chipotle sauce, made to the order. A true wonder of the Mayan cuisine.

## MEATS

### TACOS DE RIB-EYE (3) | 23

Grilled ribeye tacos on a bed of avocado cream topped with caramelized onions.

### TACOS DE LECHÓN (3) | 22

Crispy Carnitas tacos on a bed of guacamole topped with grated chicharrón and pickled onions.

### COCHINITA PIBIL | 23

Stewed shredded pork, smothered in Yucatan "achiote" sauce. Served with red onion habanero relish.

### TACOS DE FILETE Y TUETANO (3) | 26

Grilled Filet served with grated cheese, chile guajillo alioli, chile de arbol, caramelized onion with a side of roasted bone marrow

### EL AGAVE CHILE RELLENO | 29

Poblano pepper stuffed with filet mignon chunks, peach, apple, almonds, peanuts and raisins. Topped with Oaxaca cheese sauce.

### FILETE CHIPOTLE | 37

Grilled mignon on a tortilla covered with melted Manchego cheese and chipotle sauce. Served with potatoes, corn and vegetables.

### SHORT RIB POBLANO | 29

Tender short rib braised in our signature spices on a bed of creamy risotto with poblano chili, corn, squash blossom, Ramonetti cheese from Ensenada, B.C. and beef juice.

### MEDALLONES MAR Y TIERRA | 39

Filet mignon medallions and jumbo shrimp, served with an exotic blend of spices from the Gulf of Mexico, made up of grilled onions, garlic and "hoja santa", served with our grilled nopal (cactus paddle) julienne.

Some of our items in the menu may contain nuts. Please inform your server of any food allergies or dietary restrictions.

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