

Mexican Nouvelle Cuisine



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.

CAZUELA DE BORREGO | 26

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

QUESADILLAS DE FLOR DE CALABAZA | 12

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

SOPECITOS SURTIDOS | 12

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.

TLACOYOS DE HUITLACOCHÉ | 16

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

QUESO FUNDIDO | 14

Manchego cheese melted with your choice of: chorizo, mushrooms or roasted poblano pepper.

CHILAQUILES | 13

Option of Tomatillo Green sauce, Habanero sauce or Red Sauce served with a combination of onions, cheese, sour cream, cilantro and black beans.

Add chicken | 3 Add eggs | 3 Add mole | 3

ENCHILADAS

ENCHILADAS VERDES | 16

Tender chicken enchiladas in the traditional tomatillo sauce, under fresh cheese, onions and cilantro, served with black beans.

ENCHILADAS ROJAS | 16

Chicken enchiladas in a red Mexican sauce, layered with cream and cheese, served with black beans.

ENCHILADAS EN MOLE NEGRO* | 18

Shredded pork enchiladas topped with the traditional Oaxacan black mole.

ENCHILADAS DE MOLE POBLANO DON JULIO* | 16

Chicken enchiladas in our famous Mole Poblano made from scratch with chile pasilla, ancho, mulato and other goodies. Served with Agave rice.

ENCHILADA MOLE VERDE | 16

Shredded pork enchiladas in our outstanding mole verde sauce, served with black beans.

ENCHILADAS VEGETARIANAS | 16

Corn tortillas stuffed with sautéed mushrooms, carrots, zucchini, squash, served with Agave rice and your choice of any of our delicious moles.

SOUPS & SALADS

SOPA DE CILANTRO | 11

A delicate soup of fresh cilantro, cream and spice.

CALDO XÓCHITL | 10

Chicken soup with zucchini, carrots and tomato.

CREMA DE CHILE POBLANO CON HUITLACOCHÉ | 14

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

SOPA DE TORTILLA | 11

Traditional "Azteca" soup infused with flavor of pasilla chili, layered with tortilla strips, shredded chicken, manchego cheese, sour cream and avocado.

ENSALADA CAESAR | 12

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

ENSALADA DE NOPAL | 12

Cactus paddle salad with freshly diced tomato, cilantro, onion, oregano, avocado, Mexican cheese and olive oil.

ENSALADA DEL HUERTO | 12

Baby mixed greens tossed with red and gold beets, pistachios, figs, cherry tomato, goat cheese and pomegranate dressing.

ENTREES

SALMÓN CHOLULA | 19

Baked salmon topped with a chile poblano sauce, served with Agave rice.

PULPO A LAS BRASAS | 23

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

ARRACHERA TAMPIQUENA | 21

Grilled tender flat fillet with poblano chili strips, guacamole, black beans and enchilada.

CHILE RELLENO | 24

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

SEAFOOD

TOSTADA DE ATÚN | 11

Homemade poblano pepper corn tostada, topped with fresh ahi tuna, onions, crisp cabbage, avocado cream and sesame habanero chili oil.

CEVICHE TRIO* | 16

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.

AGUACHILE DE CAMARÓN* | 19

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

GOURMET TACOS & BURRITOS

TACO AL PASTOR (3) | 14

Pork meat marinated in chile guajillo, pineapple, cilantro and onions.

TACO DE CARNITAS (3) | 14

Tender roasted pork "Michoacan style" served over homemade tortillas and garnished with a tasty pico de gallo sauce.

TACO GOBERNADOR (3) | 16

Grilled shrimp tacos, accompanied by pico de gallo and melted Oaxaca cheese.

TACO DE COCHINITA PIBIL (3) | 14

Cochinita pibil tacos topped with habanero chili cream.

TACO DE ARRACHERA (3) | 14

Carne asada taco with onions and cilantro served with guacamole.

BURRITO DE FILETE Y AVE | 18

Tomato tortilla stuffed with Filet Mignon and poultry marinated in a citrus sauce.

TACO DE PESCADO (3) | 16

Grilled local Seabass with adobo sauce, cabbage, beets and cream.

TACO DE CAMARÓN ENCHILADO (3) | 16

Shrimp chunks sautéed in garlic, arbol chili, cheese and a touch of mustard.

BURRITO DE CAMARÓN FLORENTINA | 18

Shrimp sautéed in butter, garlic, spinach, red pepper and Manchego cheese.

AGAVE VEGGIE TACOS (3) | 14

Roasted Oaxaca cheese, mushrooms, poblano pepper, spinach grilled with olive oil.

BURRITO VEGETARIANO | 14

Grilled mushroom, Italian squash, spinach and Manchego cheese.

BURRITO CALIFORNIA | 16

Carne asada, french fries, guacamole, cheese and sour cream.

SIDES

BLACK BEANS | 3

HOUSE SALAD | 3

AGAVE RICE | 3

PICO DE GALLO | 3

GUACAMOLE | M/P

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.