



EL AGAVE

RESTAURANT & TEQUILERIA

Old Town, San Diego

@ELAGVERESTAURANT

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APPETIZERS

PORK BELLY SLIDERS | 22

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.

TOSTADAS DE ATUN | 19

Three crisp tostadas topped with fresh tuna, guacamole, red onion, and salsa macha.

AGUACHILE DE CAMARÓN | 24

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

SOPECITOS SURTIDOS | 19

Three handmade masa sopecitos topped with black beans and salsa verde one with shredded chicken, one with house-made chorizo, and one with huitlacoche. Finished with crisp lettuce and Mexican crema.

CALAMARES | 25

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

TELTELAS DE CHICHARRÓN PRENSADO | 22

Hand-formed masa teltelas filled with chicharrón prensado in guajillo salsa, topped with frijoles puercos, salsa macha, and fresh onion with cilantro.

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.

ELOTITOS AL CHAPULÍN | 12

Baby corn dusted with sal de chapulín and chile powder, finished with queso fresco, fresh limón, cilantro, and guajillo chile aioli.

CEVICHE TRIO | 22

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.

SOFT SHELL CRAB TACO | 14

One tempura fried soft shell crab with hummus, sriracha mayo, onion, serrano, and chili oil.

QUESADILLAS DE FLOR DE CALABAZA | 15

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

SOUPS & SALADS

CREMA DE CHILE POBLANO | 14

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

ENSALADA CAESAR | 15

The authentic recipe from Tijuana.

Add shrimp or chicken for \$6

CREMA DE FLOR DE CALABAZA | 16

Squash blossom and butternut squash soup finished with chile guajillo powder.

ENSALADA DE NOPAL | 15

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

ENSALADA DE HUERTO | 15

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

MOLES

MOLE NEGRO | 28

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, Pork or Duck Breast +\$10



TRILOGÍA DE MOLES | 31

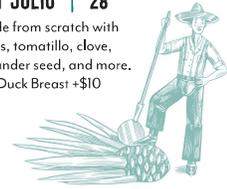
Three moles, verde, rojo and amarillo served with pumpkin seeds and garlic garnished with fried plantains and Agave rice. Served over Chicken, Pork or Duck Breast +\$10

ENCHILADA DE MOLE | 28

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 Chicken, Pork or Duck Breast +\$10



SEAFOOD

ARROZ A LA TUMBADA | 32

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.

TACOS DE CAMARÓN (3) | 23

Jumbo Shrimp in garlic and butter sauce, cabbage, roasted chile árbol served over avocado cream and topped with mayonnaise cream sauce.

TACOS DE PESCADO (3) | 23

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

TACO DE PULPO | 23

Tender octopus finished with salsa macha, guacamole, and house made mayonnaise

SALMON NATAS | 36

Fresh Salmon pan seared over a bed of mole rojo, mashed potatoes.

CAMARÓN AL TEQUILA | 36

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.

SEABASS | 39

Seabass over fire-roasted cauliflower purée with charred onion and garlic, rajos poblanos, and a touch of lemon.

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.

TACOS DE FILETE Y TUETANO (3) | 27

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

COCHINITA PIBIL | 23

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

EL AGAVE CHILE RELLENO | 31

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

FILETE CHIPOTLE | 41

Grilled filet mignon on a tortilla covered with melted Manchego cheese on a chipotle sauce base with a side of mashed potatoes.

SHORT RIB POBLANO | 31

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.

SIDES

BLACK BEANS | 6

HOUSE SALAD | 6

AGAVE RICE | 6

PICO DE GALLO | 4.50

GUACAMOLE | M/P

VEGETABLES | 9

CHILES TOREADOS RELLENOS | 9

"Chile Guero" stuffed with cheese, cooked in salsa toreada.