



EL AGAVE

RESTAURANT & TEQUILERIA

Old Town, San Diego

@ELAGAVERESTAURANT

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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.

CAZUELA DE BORREGO | 26

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

QUESADILLAS DE FLOR DE CALABAZA | 15

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

SOPECITOS SURTIDOS | 18

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.

QUESO FUNDIDO | 16

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

CHILAQUILES | 16

Option of tomatillo salsa verde, tomato salsa roja or poblano sauce. Served with a combination of onions, cheese, sour cream, cilantro and black beans.

Add chicken | 5 Add eggs | 5 Add mole | 3

SEAFOOD

TOSTADA DE ATÚN | 19

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

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.

AGUACHILE DE CAMARÓN* | 22

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

ENCHILADAS

ENCHILADAS VERDES | 18

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

ENCHILADAS ROJAS | 18

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

ENCHILADAS EN MOLE NEGRO* | 18

Shredded pork enchiladas topped with Oaxacan black mole, red onion and sesame seeds.

ENCHILADAS DE MOLE POBLANO DON JULIO* | 18

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 | 18

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

ENCHILADAS VEGETARIANAS | 18

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

SOUPS & SALADS

CREMA DE CHILE POBLANO | 14

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

ENSALADA CAESAR | 14

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

CREMA DE FLOR DE CALABAZA | 16

Squash blossom and Butternut Squash, finished with guajillo chilli powder.

ENSALADA DE NOPAL | 14

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

ENSALADA DEL HUERTO | 14

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

ENTREES

SALMÓN CHOLULA | 24

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

PULPO A LAS BRASAS | 24

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

ARRACHERA TAMPIQUEÑA | 26

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

CHILE RELLENO | 26

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

GOURMET TACOS & BURRITOS

TACO AL PASTOR (3) | 15

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

TACO DE CARNITAS (3) | 15

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

TACO GOBERNADOR (3) | 18

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

TACO DE COCHINITA PIBIL (3) | 15

Cochinita pibil tacos with black beans topped with habanero chili cream.

TACO DE ARRACHERA (3) | 16

Carne asada taco with onions and cilantro served with avocado cream.

BREAKFAST BURRITO | 14

Eggs, bacon, monterey jack cheese, tater tots and avocado.

TACO DE PESCADO (3) | 16

Grilled local Seabass with adobo sauce, pico de gallo, red cabbage and avocado cream.

TACO DE CAMARÓN ENCHILADO (3) | 18

Grilled sautéed shrimp in garlic, red cabbage and arbol chili.

SPICY CAESAR CHICKEN WRAP | 18

Grilled chicken, romaine, parmesan, and spicy Caesar dressing wrapped in a warm flour tortilla.

AGAVE VEGGIE TACOS (3) | 14

Roasted carrots and zucchini with queso, sautéed onion, and serrano chile, served on warm corn tortillas.

BURRITO VEGETARIANO | 14

Roasted carrots and zucchini with queso, sautéed onion, and serrano chile, wrapped in a warm flour tortilla.

BURRITO CALIFORNIA | 18

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

SIDES

BLACK BEANS | 6

HOUSE SALAD | 6

AGAVE RICE | 6

PICO DE GALLO | 4.50

VEGETABLES | 9

CHILES TOREADOS RELLENOS | 9

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