

Agave

Appetizers

- 🌙🍷 BEEF SALPICON
Shredded beef marinated with orange, cabbage salad, radish, habanero oil and Crispy corn tortilla
- 🌙🍷🍷 VALLARTA STYLE FISH CEVICHE
Fish and shrimp marinated with lime juice, red onion, cucumber, carrot, coriander and avocado, served with corn tortilla chips
- 🌙🍷🍷 FLAUTA
Fried corn tortilla stuffed with chorizo and potato, served with lettuce, sour cream, chesse and red sauce

Soups

- 🍷🍷🍷 TLALPEÑO SOUP
Chicken broth served with rice, cheese, chipotle chili, shredded Chicken, zucchini, carrot and squash
- 🍷🍷🍷 TORTILLA SOUP
Traditional tortilla soup, with fried corn tortilla, sour cream, cheese, avocado and guajillo chili

Main Courses

- 🍷🌱🐟 TATTED OCTOPUS
Grilled octopus, served with plantain puree with agave Honey and Jamaica reduction, edible flowers and buds

- 🍏🌱🐟 TALLA STYLE FISH
Mahi Mahi filet marinated with pasilla chili sauce and mayonnaise, served with tomato cherry salad

- 🌱 FAJITAS
Beef, Chicken or mix fajitas with onion, peppers, served with beans and corn or flour tortilla

- 🍏🍏🌱 TAMPIQUEÑA
Traditional skirt beef served with, chicken mole enchilada, grilled cactus, cheese and white rice

- 🌙🍷 STREET BURRITO
Flour tortilla stuffed with beef, chicken, bacon and mozzarella cheese, served with red sauce and sour cream

- 🌙 MOLE
Chicken breast with mole sauce accompanied by White rice and handmade corn tortilla
Mole sauce: Traditional sauce made with dry chili, peanuts, nuts, raisins, prunes, spices and dark chocolate

🍏 These are healthy dishes which help in maintaining balanced diet

🌱 These are gluten free dishes

🌙 These are spicy dishes

🐟 Sustainable fishery

🍷 This dish contains dairy and/or milk

Desserts

STYLE SONORA FRITTERS

Sparkled with powdered sugar, cinnamon with honey

- CORNBREAD
Served with caramelized corn and eggnog sauce

- ☞ CUSTARD
Chocolate cream with a layer of brown sugar and sweet chili powder

- ☞ BAKED BANANA
Served with vanilla ice cream and condensed cream, crunchy caramel

☞ These are gluten free dishes ○ This dish contains dairy and/or milk

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

WHOLE FOOD PLANT-BASED MENU

Appetizers

- 🌱🌾🍏 VEGAN CEVICHE
Pineapple, cucumber marinated with lime juice, red onion, coriander and chili oil

- 🌱🌾🥛 SOPECITOS
Classic sopecitos with grilled cactus, refried beans, fresh cheese, pickled red onion and red chili sauce

- 🌱🍏 MIXED SALAD
Tomato cherry, green beans, roasted corn, mixed lettuce, cubanela chili vinaigrette and tortilla powder

Soup

- 🍏🥛 CREAM OF CORN
Sweet corn cream, prepared with almond milk, croton, roasted corn and chili oil

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Main Courses

- 🌱 🍏 VEGAN ENCHILADAS
Stuffed with spinach, zucchini, mushroom, onion, peppers,
served with slightly red sauce

VEGAN BURRITO
Stuffed with spinach, zucchini, mushroom, onion,
peppers served with red sauce

- 🍏 MEATLOAF
Rice, beans, lentils, sweet potato, crispy breading
with light chipotle sauce

Desserts

- 🌱 🍏 CRISPY OAT AND WALNUT WITH TROPICAL
FRUITS AND MANGO SORBET
Vacuum-candied fruits with anise essence and sugar threads
- 🌱 BAKED BANANA
Served with vanilla ice cream and condensed cream,
crunchy caramel



EXCELLENCE

EL CARMEN, D.R.