

# Agave

## Appetizers

- ☾ 🍷 🍏 PUEBLA  
*Mexican salpicon*  
Shredded beef along with lettuce, radish, onion, tomatoes and jalapeno chili served with tortilla chips
  
- ☾ 🍷 🍏 PUERTO VALLARTA  
*Vallarta style fish ceviche*  
Lime marinated fish, onion, pineapple, coriander with a spicy touch
  
- 🍷 🍏 MAZATLAN  
*Shrimp "Aguachile"*  
Lime juice and chili marinated shrimp along with onion, cucumber, avocado and coriander
  
- 🍷 NAYARIT  
*Chicken "tostada"*  
Fried corn tortilla with beans, shredded chicken, lettuce, red sauce, sour cream, cheese and radish
  
- 🍷 MONTERREY  
*Chicken or beef nachos*  
Fried corn tortilla on top of mashed beans and served with guacamole, Mexican sauce, sour cream, accompanied by your choice of meat

# Soups

## GUERRERO

### *Red Pozole*

With the classic garnishes: lettuce, radish, onion and lime

## MORELOS

### *Azteca soup*

Chicken and tomato broth served with fried tortilla strips, sour cream, cheese, avocado and guajillo chili

## Traditional Main Courses

- QUINTANA ROO  
Marinated mahi-mahi in annatto Tikin-chic style wrapped in banana leaves and grilled, accompanied with rice, bell peppers and tomatoes

## JALISCO

### *Al Pastor fish tacos*

Marinated fish filet “al Pastor” accompanied with roasted pineapple, coriander, onion and arbol chili mayonnaise

- VERACRUZ  
*Fish Veracruz-style*  
Baked mahi-mahi in Veracruz sauce with bell peppers, onions, tomatoes, capers, green olives and Xcatic chili

- SONORA  
*Beef, chicken or mixed fajitas or tacos*  
Meat of your choice accompanied with onions and bell peppers served with corn tortillas and guacamole

## *Traditional Main Courses*

### PUEBLA

Stuffed flank steak with squash blossom and cheese, white rice and ranch beans

### ☾ TAMAULIPAS

#### *Tampiqueña*

Flattened beef filet served with chicken taco covered with Mole, fried beans, Mexican rice and guacamole

## *Desserts*

- ◉ ☞ Grandma's caramel flan cooked in a clay dish
- ◉ Chocolate flavored three milk cake
- ◉ Trunk shaped corn cake stuffed with cream cheese and Mezcal ice cream
- ◉ Roasted pumpkin with cinnamon ice cream

# *Ice Cream and Sorbet tasting*

- 🍌 🌿 🌱 Orange
- 🍌 🌿 🌱 Tamarind
- 🥥 🌿 🌱 Coconut milk rice
- 🍌 🌿 🌱 Mango
- 🍌 🌿 🌱 Chocolate with mole
- 🍌 🌿 🌱 Guava

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🍏 These are healthy dishes which help in maintaining a balanced diet

🌿 These are gluten free dishes

🌶️ These are spicy dishes

🥛 This dish contains dairy and/or milk

🍌 Whole Food Plant-Based option

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*

- 🌿 🌱 🍏 PUERTO VALLARTA  
*Vallarta style vegetable ceviche*  
Lime marinated vegetables, onion, pineapple, coriander with a spicy touch
  
- 🌿 🌱 MONTERREY  
*Nachos*  
Fried corn tortilla on top of mashed beans and served with guacamole, Mexican sauce, sour cream and lime

## *Soup*

- 🌱 MORELOS  
*Azteca soup*  
Vegetable broth served with fried tortilla strips, sour cream, cheese, avocado and guajillo chili

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🌿 Whole Food Plant-Based option

DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACE  
BY A VEGETAL ORIGIN CHEESE

## *Traditional Main Courses*

🍃 SONORA

*Vegetable fajitas*

Corn tortilla with onion, bell peppers and cactus leaf served with guacamole

🍃🌱🍴 CHILI WITH SOY MEAT

Minced soy meat with beans, corn, chopped tomatoes and a spicy touch

🍴 BURRITO

Stuffed burrito with cheese, spinach and beans

🍃 CHILAXTLE

Rice and leaf cactus served with braised “Ancho” chili sauce and beans



EXCELLENCE

EL CARMEN, D.R.