



Agave Roja

MODERN MEXICAN

LUNCH

GUACAMOLE

single \$8 table \$15

add mango-habanero salsa \$2 add jumbo lump crab \$5

BOCADITOS Starters

SOPA DE TORTILLA DE POLLO \$7

Chicken Tortilla Soup
rich & hearty soup with shredded chicken,
cotija cheese and tortilla strips

MAIZ MEXICANO \$5

Mexican Street Corn
grilled mexican street corn, chipotle aioli, lime, cotija

FLAUTAS DE POLLO \$10

Crispy Flour Chicken Tacos
chipotle chicken, corn, black beans, crispy flour chicken taquitos,
shredded lettuce, queso fresco, crema & lime

COSTILLAS ADOBADAS \$10

Sweet & Spicy Dry Rubbed Pork Ribs
slow roasted adobo marinated pork ribs, spicy jicama-cabbage slaw,
chimichurri

TAMALE DE CASA \$8

House Tamale
slow cooked mole chicken wrapped with a tasty light masa dough,
mole colorado, crema, pico de gallo

as an entree served with rice & black beans \$18

QUESO FUNDIDO \$7

Cheese Fondue
mexican three cheese fondue, served with warm tortillas
add chile rajas \$3 add mexican chorizo \$4

ENSALADAS Salads

Add Chicken, Steak or Shrimp \$5

ENSALADA DE TOMATE Y AGUACATE \$10

Tomato & Avocado Salad
vine ripe tomatoes, buttery soft avocado, red onion, queso fresco,
lime and chile

ENSALADA DE CÉSAR \$9

Caesar Salad
crispy romaine, croutons, queso-añejo, house caesar dressing

ENSALADA CON MELÓN Y CHILE \$9

Chile-Melon Salad
summer melon, mint, cilantro, pepitas, basil, parsley, cucumber,
jicama, lime oil, cider vinegar and queso fresco

MARISCOS Seafood

CEVICHE "ROJA" \$13

Citrus Marinated Seafood
lime marinated fish, scallops, shrimp, pineapple, avocado,
jalapeño, red onion, crispy totillas
add jumbo lump crab \$5

TOSTADA DE PESCADO \$13

Fish Tostada
lightly battered fish, avocado, lime and black beans

MEJILLONES AL MOJO DE AJO \$15

Mussels in Garlic Broth
blue mussels steamed in tomatillo-chipotle wine sauce
served with flour tortillas

TACOS

Served with Black Beans & Rice
Substitute Corn Tortilla with flour \$1

AL PASTOR \$10

Sweet & Sour Pork
slow roasted, pineapple salsa,
cilantro, corn tortillas

PESCADO \$10

Fish
pan seared fish, spicy crunch slaw,
smoked chile aioli, avocado sauce,
flour tortillas

POLLO \$10

Chicken
pulled guajilio chicken with
green onions, chimichurri, pico,
lettuce, queso fresco, corn tortillas

CAMARONES \$10

Crispy Agave Shrimp
shrimp, mango salsa,
avocado slice, lettuce, flour tortillas

ASADA \$10

Beef
pulled smoked brisket, avocado salsa,
pickled onions, cilantro, lime,
corn tortillas

VEGETARIANO \$10

Vegetarian
spicy tempeh, potatoes, chile rajas,
mushrooms

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ESPECIALIDADES DE CASA House Specialties

QUESADILLA DE VERDURAS \$18

Vegetable Quesadillas

potatoes, spinach, zucchini, chile rajas, mushrooms, charred tomato salsa, served with rice and black beans

PESCADO VERACRUZANO \$25

Veracruz Style Salmon

pan seared chilean salmon in traditional sauce made with tomato, garlic, spanish olives, jalapeños, served over sautéed spinach and mexican corn

BROCHETA DE CAMARONES \$25

Grilled Shrimp Skewer

grilled marinated shrimp served with tomato and mango salsa, served with rice, zucchini-corn cream

FAJITAS DE LA CASA \$19

House Fajitas

choice of marinated steak, chicken or shrimp with rajas and onions, served with rice and black beans

ENCHILADAS Served with Black Beans & Rice

CHILE CON CARNE \$12

Pork with Green Chile

braised pork rolled in corn tortilla, tomatillo-serrano sauce, crema mexicana

ENCHILADA DE VERDURAS \$12

Vegetable Enchilada

zucchini, rajas, mushrooms, spinach and corn tortillas finished with a ranchero sauce, cheese and tomatillos

POLLO MOLE COLORADO \$12

Chicken Mole

roasted chicken rolled in corn tortilla, mole colorado, queso azul, crema, onion and cilantro

MENU DE NIÑOS \$8.50

Childrens Menu

10 & Under

All served with yellow rice, corn, drink included (refills only on fountain drinks)

QUESADILLA OR ENCHILADA

choice of:

cheese/chicken/steak/shrimp

CONSTRUYA SU TACO PROPRIO

build your own taco

chicken/steak/shrimp

lettuce, tomato, cheese



MAS \$5

Sides

FRIJoles CHARROS

ARROZ COLORADO

ESPINACA

ENSALADA DE 
CITRICA PICANTE

SAUTÉED MUSHROOMS

ZUCCHINI & CORN CREAM

POSTRES \$7

Desserts

TRES LECHEs CAKE

Three Milk Cake

TARTA DE MARGARITA

Margarita Key Lime Pie

MEXICAN CHOCOLATE POT DE CRÉME

Dark Chocolate Custard

DULCE DE LECHE CHEESECAKE

Sweet Caramel Cheesecake