



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

EMPANADAS DE CASA 2/\$12

House Empanada
flaky masa dough, filling changes often

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

PICADURAS DE ATÚN \$13

Blackened Tuna Bites
chipotle aioli, lime

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 guajillo 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

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ESPECIALIDADES DE CASA House Specialties

QUESADILLA DE VERDURAS \$20

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

PESCADO VERACRUZANO \$27

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

CHILE RELLENOS \$21

Stuffed Poblano Peppers
potatoes, chile rajas, corn, tempe, raisins, ranchero cheese
served with mexican corn and rice

BROCHETA DE CAMARONES 2 for \$20/ 3 for \$27

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

QUESADILLAS \$16

Grilled Flour Tortillas Filled with Cheese
filled with sautéed peppers, onions and cheese
choice of; beef/chicken/shrimp
Combo add \$2
served with rice and black beans

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
potatoes, chile rajas, corn, tempe,
raisins, ranchero cheese,
served with mexican corn and rice

POLLO MOLE COLORADO \$12

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

MENU DE NIÑOS

Childrens Menu 10 & Under
Drink included
(refills only on fountain drinks)

QUESADILLA OR TACO \$8.50

choice of: cheese/chicken/steak/shrimp
served with corn and yellow rice

GRILLED SKEWER \$12

choice of: chicken/steak/shrimp
served with sautéed green beans and
roasted potatoes



MAS \$3

Sides

BLACK BEANS
CHARROS BEANS
RED OR YELLOW RICE
JICAMA SLAW 
SAUTÉED GREEN BEANS
SAUTÉED SPINACH
ZUCCHINI & CORN CREAM
CHILI POTATOES



POSTRES \$7

Desserts

TRES LECHE CAKE

Three Milk Cake

TARTA DE MARGARITA

Margarita Key Lime Pie

MEXICAN CHOCOLATE POT DE CRÉME

Dark Chocolate Custard

DULCE DE LECHE CHEESECAKE

Sweet Fried Caramel Cheesecake