



EL AGAVERO

Cocina Ancestral & Mezcalería

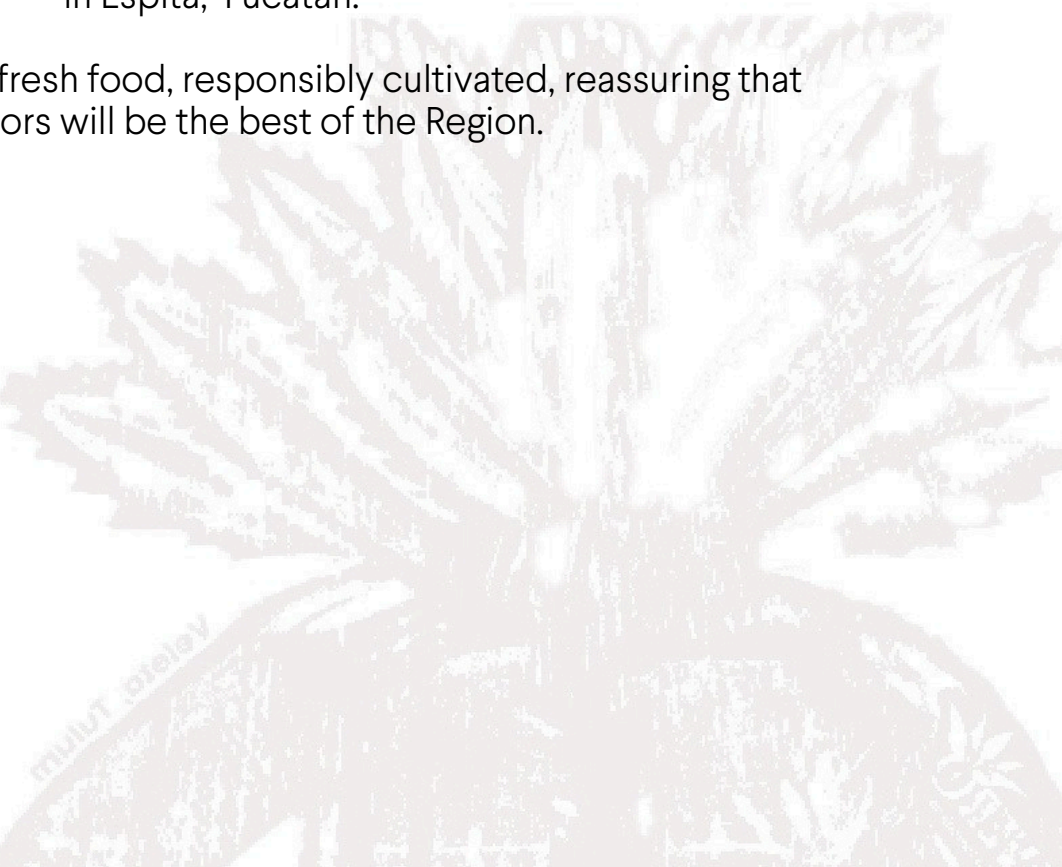


FARM TO AGAVERO

Welcome!

Start your day with our traditional Mexican cuisine, our dishes are prepared with the best organic ingredients from our farm "Mestiza de Indias", located in Espita, Yucatán.

We bring to your table fresh food, responsibly cultivated, reassuring that the flavors will be the best of the Region.



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BRUNCH

12:30-5pm

Enjoy our Brunch menu, with the most revitalizing and fresh food, ideal to continue your day with energy



Spicy



Vegan



Vegetarian



Our Farm

APPETIZERS

GUACAMOLE 160

The classic avocado dip, made with red onion, lime and cilantro, served with crispy corn chips.

AGAVERO GUACAMOLE 270

Our special version of guacamole with Oaxacan cheese, pork rind, cooked crickets and corn chips.

OAXACAN SNACK PLATE 490

A variety of small bites full of flavor and tradition. Black beans and chorizo fritters over some fresh cream, grilled beef tasajo, spiced pork cesina, guacamole, oaxacan cheese, corn memelas with beans and cheese, black mole and roasted tomatoes salsa.

LIME SOUP 230

A beautiful example of mexican mestizaje, where mayan tradition meets spanish influence.

Chicken broth with roasted Yucatan Lime, tomato, shredded chicken and crispy tortilla strips.

TARASCA SOUP 240

A classic from the state of Michoacan, creamy tomato broth with shredded chicken, fresh cheese, chili powder, avocado and crispy tortilla strips.

SEAFOOD

GREEN AGUACHILE 320

Fresh shrimp marinated with green aguachile, red onion, local cucumber and avocado. Served with crispy corn chips.

WATERMELON AGUACHILE 380

A unique signature dish, fresh shrimp marinated with fresh watermelon aguachile sauce, red onion, cucumber and chili oil. Served with avocado, fresh watermelon bites and crispy corn chips.

CEVICHE ISTMEÑO 340

Traditional ceviche from the oaxacan Istmo region, made with onion, tomato, jalapeño pepper, cilantro and chintextle chili oil.

To choose:

Fish, Shrimp, Octopus or Mixed.

OCTOPUS TOSTADA 360

2 pz

Sautéed octopus with macha sauce, served over a corn tostada with fresh guacamole, garlic alioli, cilantro and raddish.

OCTOPUS WITH WHITE MOLE 640

A culinary journey from Oaxaca to Tulum. 200 g of Octopus flambéed with mezcal, white mole, freeze dried raspberry, huitlacoche sponge and organic grilled vegetables.

Best enjoyed with our "Nube Colada" cocktail".

ZARANDEADO STYLE OCTOPUS 640

200 g of grilled octopus with zarandeado sauce, served with chickpea puree with chintextle chili and grilled vegetables.

GARNACHAS ISTMEÑAS 340

Garnachas are mexican traditional snacks whose origin comes from mixed cultures.

Made with corn memelas, with seafood or huitlacoche, pickled cabbage, istmenian cheese and tomato sauce.

To choose:

-Seafood (Fish and Shrimp)

-Huitlacoche

LAND & FIRE

RIB EYE WITH BLACK MOLE & MUSHROOMS 990

420 g of grilled Angus Rib Eye with black mole and a mix of wild mushrooms.

COWBOY STEAK WITH PULQUE SALSA 🌿 920

510 g of grilled cowboy steak served with roasted tomatoes salsa with pulque and organic grilled vegetables.

TACOS & SPECIALTY AROUND THE AGAVE

These dishes are a true symbol of Mexican identity and pride, these are some of the chef's finest creations.

CARNE EN SU JUGO 220

Authentic carne en su jugo Jalisco style, served with beans, grilled onions and freshly made tortillas.

SHRIMP TACOS (3pz) 🌿 260

Mexican style shrimp tacos with tomato, jalapeño pepper and shallots flambéed with mezcal, served over guacamole and corn tortillas.

TASAJO BEEF OR SPICED PORK CESINA TACOS (3pz) 260

Grilled Tasajo or Cesina tacos served with grilled pickled pear over corn tortillas with guacamole and a slice of fresh cheese.

GOBERNADOR TACOS (2pz) 🌿 140

Tacos with corn tortilla filled with melted Oaxacan cheese and Mexican style shrimp, served with avocado sauce.

ENCHILADAS MINERAS 190

A traditional recipe from Guanajuato. Green or red enchiladas, filled with cooked carrot, potatoes and chorizo. Served with fresh cheese, cream, avocado and lettuce.

TLAYUDAS

A true icon of Oaxacan cuisine, this 21 cm crispy white corn tortilla is grilled over charcoal and topped with black beans with avocado leaves, purple cabbage, Oaxacan cheese, Chile Xcatlic (Mayan yellow pepper), creamy avocado sauce and roasted tomatoes sauce. A perfect mix of textures and bold flavors.

CLASSIC 🌿 250

Add your favorite protein:

Beef Tasajo (100g)	340
Cesina Enchilada (spiced pork) (100g)	340
Oaxacan chorizo (100g)	340
Rib Eye (200 gr) MUST TRY	420

SIDES

The perfect way to elevate your dish with extra flavor and texture.

ISTMEÑO PURÉE 🌿 🌿 90

Potato and carrot puree with mustard, pickled jalapeño peppers and mayonnaise.

CHINTEXTLE POTATOES 🌿 🌿 90

Confit chamberlay potatoes in Chintextle oil, served with Chintextle mayonnaise.

GRILLED ORGANIC VEGETABLES 🌿 180

Organic garden vegetables: baby carrots, pattypan squash, broccoli, green beans, padron baby peppers and sweet corn.

"SWEET CORN ON THE COB" 🌿 140

Yellow sweet corn cooked in milk with cinnamon then grilled and served with cricket mayonnaise and fresh cilantro.

DESSERTS

Sweet memories from all across México, innovative desserts with history and rooted in tradition.

OAXACAN MEMORY

Chocolate sponge cake, hot chocolate from Oaxaca, edible "soil", berries and Eggnog reduction. **280**

CHOCOLATE BROWNIE WITH MEZCAL FOAM

Made with Oaxacan chocolate, served with berries, cookie crumble and mezcal infused foam. **280**

BLACK ZAPOTE FLAN

Our house specialty, A flan made from rare and delicious black zapote (a tropical Mayan fruit), served with berries, cookie crumble, berries compote and eggnog reduction. **290**

TWO CHOCOLATE MOUSSE

Chocolate dome filled with dark and white chocolate mousse, served with berries, cookie crumble, eggnog reduction and berries compote. **280**

MEXICAN CARAMEL JERICALLA

Jericalla is one of the most famous desserts in Guadalajara, made with Cajeta, a caramel made with goat milk. It is served with berries and a bruléed crust. **240**

BALAM PISTACH

Pistachio ice cream, served with brownie bites, drizzled with hot fudge and topped with fresh berries. **300**

ICE CREAM

Almond mole **165**

Tejate (cacao & corn flavour) **165**

🍷 Mango Sorbet **190**

Xoconostle
Endemic mexican fruit "Bitter Tuna" **165**