



EL AGAVERO

Cocina Ancestral & Mezcalería

We are proud to share a culinary journey that pays tribute to the ancestral roots of Mexican cuisine.

Inspired by the timelessness of recipes passed down around agave, we dive into the rich history and diversity of flavors that have shaped Mexico's gastronomic identity.

Long before the Spaniards arrived, the agave was already a source of inspiration and nourishment for the people of Mesoamerica. More than just a plant, agave is the symbol for deep connection between the earth and the cosmos in Mexican culture. It has many varieties and ways of cultivation, shaped by moisture, altitude, soil and the moon, all these elements offer us a unique and authentic flavor palette.

Our menu celebrates this culinary richness using local ingredients and ancestral techniques. From every corner of the country where agave is grown, each pairing shares a story that transports us through time and space.

We invite you to discover the magic in our timelessness Mexican food and to enjoy the culinary experience that honors our Mexican roots and celebrates our diversity.

Welcome to the gastronomic Sanctuary, El Agavero.



APPETIZERS

We start a gastronomic journey for the rich and diverse Mexican food, Explore the flavors, traditions and roots through the appetizers.

GUACAMOLE

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

AGAVERO GUACAMOLE

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

GORDITAS STUFFED WITH REQUESÓN (3 pz)

A legacy of pre-Hispanic cuisine that has evolved over time. Handmade corn pockets filled with fresh cheese, epazote (Mexican herb), guajillo pepper sauce, fresh cream and cilantro.

OAXACAN SNACK PLATE (1-3)

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.

ANCESTRAL SNACK PLATE (1-2)

This dish is ideal for insect lovers, Served with sauteed Ant eggs with shallot and epazote, flavored cooked crickets, beef tasajo, guacamole, corn and prickled pear chips, roasted tomatoes sauce and Chicatana ant mayonnaise.

BEEF TASAJO TIRADITO

OUR HOUSE SPECIALTY ★

Beef Tasajo is a salted beef that is preserved with ancestral techniques, its a must try of the Oaxacan gastronomic culture.

Served with green roasted tomatoes vinaigrette, truffle oil, chili powder, feta cheese, creamy avocado sauce and cilantro leaves.

SOPES WITH ANT EGGS & BONE MARROW

A Toltec legacy, Sope is a thick corn tortilla filled with pork lard, black beans with avocado leaves, Oaxacan cheese, ant eggs, epazote and shallots, we serve delicious grilled bone marrow on top of the sopes.

GARNACHAS ISTMEÑAS (5 pz)

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

Made with corn memelas, with seafood, pickled cabbage, Istmenian cheese and tomato sauce.

160

270

220

490

490

340

(2 pz)

380

340

SOUPS

This selection of Mexican soups are a reflection of cultural heritage, they warm our soul and take us to a diversity journey and the passion of our gastronomy.

CALDO DE PIEDRA

Intangible cultural heritage of Oaxacan state. This soup is made with shrimp, sea bass fish, tomato, red onion, jalapeño pepper, epazote and cilantro. Cooked on red hot river stones, this ancestral technique will blow your mind!

LIME SOUP

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

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

VEGAN & VEGETARIAN DISHES

Let your heart and palate be nourished by the colors, flavors and spirit of México. Everything in food that embraces your plant based way of life.

HUITLACOCHETE TELAS (3 pz)

A hand-folded corn masa pocket filled with sautéed huitlacoche (corn truffle), vegan cheese and Yellow mole.

WILD MUSHROOMS BARBACOA TACOS (5 pz)

Traditional barbacoa, but this time made with wild mushrooms. Served over handmade corn tortilla with guacamole, roasted tomatoes, cilantro and fresh lemons.

HUITLACOCHETE GARNACHAS (5 pz)

Garnachas are Mexican traditional snacks whose origin comes from mixed cultures. Made with corn memelas, seafood paté, pickled cabbage, Istmenian cheese and tomato sauce.

BEEF CARPACCIO

Roasted beetroot, basil pesto, berries, goat cheese, tangerine wedges and sourdough croutons.

TANGERINE SALAD

Fresh greens with tangerine and grapefruit wedges, amaranth, sunflower and sesame seeds, apple, fried rice paper and tangerine foam, served with honey-mint Greek yogurt dressing.

ROASTED GARDEN SQUASH

"Butternut squash" roasted and made purée with truffle oil, sea salt topped with organic pea sprouts.

WILD MUSHROOMS RISOTTO

Creamy risotto with Porcini mushroom, portobello and oyster mushrooms, baby carrots, parmesan cheese and huitlacoche (Mexican corn truffle).

640

230

240

240

180

340

260

220

290

340

SEAFOOD & FIRE MAINS

Mexican seafood cuisine celebrates the richness and diversity of the ocean's bounty with bold flavors. Our octopus, fish and lobster are local and certified under the Mayan species registry, honoring their seasonal availability.

CEVICHE ISTMEÑO 🍷

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. 150g of protein.

CHEF'S SHRIMP

180 g of grilled marinated shrimp, served with chickpea puree and chintextle oil, grilled organic vegetables, you can choose between:

Zarandeado sauce (Mayonnaise based, one of our specialties) or

A la Talla, a sundried chili adobo with a touch of orange juice.

A LA ZAMÁ LOBSTER 🍷 Whole lobster

Named after the old Tulum "Zama" which means sunrise, this recipe symbolizes the new awakening of Quintana Roo's gastronomy, stopping the use of Cazon, a protected sea creature.

750 g of Grilled lobster with Xcatic pepper sauce, annatto oil, served with plantain chips, flavored with pulque and handmade corn tortillas.

This dish Honors the past, present and future of Tulum.

OCTOPUS WITH WHITE MOLE

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.

CATCH OF THE DAY

220 g of Sea Bass fish, flambéed with white wine and garlic oil.

Choose your style: 🍷

-Green mole with grilled organic vegetables and padron peppers.

-Zarandeado sauce, grilled, with chickpea puree with chintextle oil and organic vegetables.

-A la talla, sundried chili adobo with a touch of orange juice, chickpea puree with chintextle oil and organic vegetables.

LAND & FIRE MAINS

We are the guardians that honor and evoke traditions, we will take you through a journey of generations in time. A comeback to the roots where the land nurtures and the fire cooks.

RIB EYE WITH BLACK MOLE & MUSHROOMS

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

990

COWBOY STEAK WITH PULQUE SALSA 🍷

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

920

FILET MIGNON

250 g of beef tenderloin, served with organic grilled vegetables, Choose your sauce:

Red pipian, (pumpkin seed mole) or

Asado de boda, a traditional sundried chili sauce.

680

PORK SHANK IN GUAJILLO SAUCE 🍷 1 pz

Delicious pork shank marinated and cooked in sundried sauce, served with purple sweet potato purée, grilled organic vegetables and handmade corn tortillas. Ideal to share.

690

PORK RIB BARBACOA TETELAS (3 pz)

A hand-folded corn masa pocket filled with pork ribs barbacoa, Oaxacan cheese and Yellow mole.

280

PRICKLY PEAR FILLED WITH CHICKEN BARBACOA

Filled with chicken barbacoa, made with sundried peppers topped with criolla sauce.

220

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 leafs, purple cabbage, oaxacan cheese, chile xcatic (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
Mexican style Shrimp (100 g)	370
Cricket (50 g)	340

TACOS

Tacos are a cultural identity and mexican pride symbol. there is an infinite diversity of tacos, but we created the best tacos for you.

ORDER OF 3 TACOS

FRIED TACOS FILLED WITH CHICKEN AND SWEET POTATO 220

Deep fried crispy tacos made with handmade corn tortillas, filled with chicken and sweet potato purée. Served with roasted green tomato sauce, creamy avocado sauce, fresh cheese, cream, avocado and lettuce.

BEEF TONGUE TACOS WITH PEANUT-GUAJILLO SAUCE 280

A HOUSE SPECIALTY! Soft beef tongue slowly cooked, served over handmade corn tortillas with guacamole, cilantro, fresh lemon and peanut and guajillo sauce.

SHRIMPO TACOS (3pz) 260

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

SOFT-SHELL CRAB TACO (1 pz) 180

Fried soft-shell crab, served over a corn handmade tortilla with guacamole, cricket and chintextle mayonnaise and rosemary smoke

PORKBELLY TACOS 260

Slow-cooked porkbelly then deep fried. Served with truffled butternut squash, cilantro, raddish and fresh eureka lemon.

TASAJO BEEF TACOS (3pz) 260

Grilled beef Tasajo tacos served with grilled prickled pear over corn tortillas with guacamole and a slice of fresh cheese.

BARBACOA TACOS 280

Pork rib barbacoa, served over handmade corn tortillas with guacamole, cilantro, raddish and fresh lemons.

SIDES

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

ISTMEÑO PUREÉ 90

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

CHINTEXTLE POTATOES 90

Confit chambray 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 280

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

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 280

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

MEXICAN CARAMEL JERICALLA 240

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.

BALAM PISTACH

Pistacchio 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