

BREAKFAST

9:00-12:30

 **Spicy**

 **Vegan**

 **Vegetarian**

 **Our Farm**

FRUIT COCKTAIL

Mixed bowl of fruit with a sweet cream, granola, pecans and coconut. **140**

SEASONAL FRUIT PLATE

Freshly sliced seasonal fruit. **110**

BLUE CORN WAFFLE

Soft from the inside and crispy from the outside, our blue corn is characterized for the high content of antioxidants, perfect for breakfast.

 Sweet: Berries, homemade strawberry marmalade, eggnog reduction **170**

Salty: Serrano jam, cottage cheese, salami, cherry tomatoes and spinach. **180**

YELLOW CORN PANCAKES

Yellow corn pancakes, banana, berries, Mamey cream and agave syrup. **180**

CHILAQUILES

Classic chilaquiles with the Agavero touch, corn chips covered with red or green salsa, cream, fresh cheese, cilantro and red onions.

Classic  **140**

Chicken **180**

Eggs (2 pz) **160**

Agavero Special: Tasajo, egg and chorizo **260**

GREEN OR RED ENCHILADAS

Rolled corn tortillas, filled with chicken or egg, covered with red or green salsa, accompanied with avocado, cream, cheese and lettuce.

Egg **155**

Chicken **170**

ENFRIJOLADAS (3pz)

Rolled corn tortillas, filled with chicken or egg, covered in our home recipe of bean sauce, accompanied with avocado, cream, cheese and lettuce.

Egg **155**

Chicken **165**

ENMOLADAS (3PZ)

Rolled corn tortillas, filled with chicken or egg, covered in our authentic mole sauce, accompanied with avocado, cream, cheese and lettuce

Egg **195**

Chicken **220**

PRICKLY PEAR FILLED WITH CHICKEN BARBACOA **220**

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

AVOCADO TOAST

Sourdough toast, with fresh avodaco slices, traditional 'Sikil pak'a mayan dip made with roasted tomatoes and squash seeds, cilantro leafs, baby padron peppers, feta cheese and fried egg. **185**

EGGS

GRIDDLED EGGS

Two eggs fried over pepperleaf, served with fried plantain, freshly made tortillas and beans. 155

POACHED EGGS IN SALSA

Poached eggs in green or red salsa, served with beans, avocado, cream, fresh tortillas and cheese. 170

RANCH STYLE EGGS 🌿

Fried eggs served over a corn tostada, covered in our ranch style salsa, served with beans, cream and cheese. 155

MOTULEÑO EGGS 🌿

Fried eggs, served over a corn tostada with beans, covered in red salsa and fried plantain, green peas, turkey ham and fresh cheese. 160

EGGS WITH TASAJO

Scrambled eggs with tasajo, served with beans, oaxaca cheese, red sauce and prickly pear criolla sauce. 220

COMBOS

GREEN COMBO

INCLUDES: 240
Fruit cocktail

Prickly pear filled with chicken barbacoa

RANCH STYLE COMBO

INCLUDES: 260
Ranch style eggs
Green enchiladas
Sweet blue corn waffle

OAXACAN COMBO

INCLUDES: 320
Beans and cheese corn memelas
Mexican style eggs
Green chilaquiles

COMBOS 180

#1

Coffee+ Orange juice+ Green or red chilaquiles+ Fruit

#2

Coffee+ Orange juice+ Quesadillas+ Fruit

#3

Coffee+ Orange juice+ Scrambled eggs+ Fruit

#4 🌿

Coffee+ Orange juice+ Toast with fruit marmalade and butter+ Fruit

EXTRAS

FRIED BEANS 100 GR 40

AVOCADO 70 GR 65

EGG 1 PZ 20

OAXACA CHEESE 30 GR 25

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 rasperry, 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.

SHRIMPO TACOS (3pz) 260

Mexican style shrimp tacos with tomato, jalapeño pepper and shallots flambeed 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 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

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 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

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**

BEVERAGES

Enjoy our beverages menu, specially designed for you
so you can start your day with vitality.

HOT BEVERAGES

AMERICANO + 1 REFILL	55
ESPRESSO	40
DOUBLE ESPRESSO	70
LATTE	70
CAPUCCINO	70
FLAVOURED TEA	40
HOT OAXACAN CHOCOLATE	70

SMOOTHIES

ALUXE'S MORNING	120
Banana, Fresa, leche vegana y mantequilla de maní	
THE BERRIES	120
Frambuesa, mora azul, fresas, miel de abeja, coco y yogurt griego	

JUICES 400 ML

ORANGE	70
GRAPEFRUIT	70
PINEAPPLE	70
VAMPIRE	120
Carrot, beetroot and orange juice.	
GREEN	120
Orange and pineapple juice with "wheatgrass chlorophyll".	
PASSION ON THE JUNGLE	120
Passionfruit, orange juice and mint, topped with watermelon juice.	

TO REHYDRATE

STILL WATER HETHE 750ML	120	TONIC WATER 355ML	70
SPARKLING WATER HETHE 750ML	120	CANNED SPARKLING WATER 355ML	60
PERRIER 330 ML	80	STILL BOTTLED WATER 355ML	70
LEMONADE 355ML	70	RED BULL 250ML	120
ORANGEADE 355ML	70	CANNED SODAS 355ML	70
FRESH FRUIT WATER 355ML	80	Coca cola, Coca cola Light, Coca cola Zero, Sprite, Ginger ale.	
Passionfruit, Guava, Mango, Berries, Hibiscus			
TOPO CHICO 355ML	80		

MOCKTAILS

PIÑADA
Coconut cream and pineapple
juice.

130

ESCUINCLE
Lemon, cucumber, basil and
ginger ale.

130

BEER

CORONA 355ML	70
VICTORIA 355ML	70
PACIFICO 355ML	70
STELLA 355ML	80
CORONA 0.0 355ML	80
CHELADA	35
OJO ROJO	55
MICHELADA	35

MICHELOB ULTRA 355ML	80
NEGRA MODELO 355ML	80
MODELO ESPECIAL 355ML	80
"MAKO" PALE ALE 355ML	180
"PIEDRA LISA" SESSION I.P.A 355ML	180
MAYAN LAGER 355ML	160
INDIAN PALE ALE 355ML	160

CLASSIC COCKTAILS

MEZCALITA AGAVERA	190
Mezcal, agave liqueur "Xila", cricket salt and lemon	
MEZCALITA CLASICA	160
Passionfruit-Guava-Hibiscus	
CLASSIC MARGARITA	160
MOJITO	160
CARAJILLO	190
PIÑA COLADA	190
APEROL SPRITZ	160
ESPRESSO MARTINI	190

BATANGA	160
White Tequileño, Coca Cola, lemon and salt	
PETUS ESPECIAL	190
Bloody mary with beer and mezcal	
CRAZY WATERMELON	180
Vodka, watermelon juice and mint	
HOUSE VERMUT ROSSO OR BIANCO	120
CLASSIC NEGRONI	160
BLOODY MARY	190