

APERITIVO

APPETIZERS

Chips & Salsa

Crisp corn chips freshly fried. Served with your choice of salsa.

Single 149 Bottomless 449

Sopa Birria de Res

Classic Mexican soup of slow-cooked tender beef with guajillo and chipotle peppers. Served with chopped onions and tortilla triangles. 329

Nacho Grande

Layers of corn chips smothered with Mexican cheese, sour cream, pico de gallo, jalapeños, guacamole, black olives, refried beans and taco beef. 549



Chipotle Buffalo Wings

Chicken wings and drumettes glazed in our sweet and spicy chipotle sauce. Served with cool chipotle aioli for dipping.

Half pound 399 Full pound 599

Flaming Gambas

Mexican-style shrimp gambas served with sautéed onions, peppers and flamed with tequila on a sizzling plate. Olé! 599



Torched Nachos

A modern take on our best-selling nachos! Crisp corn chips topped with guacamole, pico de gallo, sour cream, melty torched Mexican cheeses and your choice of tender grilled chicken or taco beef. 599

Agave Taco Salad

Crisp greens topped with pico de gallo, black beans, corn, Mexican cheese, olives, sour cream and grilled chicken. Served in a crispy tortilla bowl with honey-vinaigrette dressing. 419

◆ +P70 for grilled shrimp

Queso Fundido

Rich Mexican cheese and spinach dip with chunks of chorizo and artichokes. Served with garlic bread and chips. Perfect for sharing! 449



Crispy Jalapeño Beef Balls

Mexican meatballs made from ground beef, spicy jalapeños and Mexican cheese are fried until crispy on the outside and tender in the middle. Served with your choice of salsa. 329

Calamari Fritos

Rings of crispy calamari piled high and served with our garlic-pepper mayo for dipping. 399

Cheesy Butterfly Shrimp

Sizzling butterfly shrimp smothered in our creamy cheese sauce and torched until golden brown. Served with garlic bread. 479

Appetizer Sampler

A selection of our most popular appetizers: chipotle buffalo wings, calamari fritos, crispy jalapeño beef balls and crispy corn chips. Served with chipotle aioli, garlic pepper mayo, guacamole and your choice of salsa. 699

TACOS & BURRITOS

Classic Taco

Choice of soft corn tortilla or crispy corn tortilla shell filled with refried beans, pico de gallo, shredded lettuce, sour cream, Mexican cheese and your choice of taco beef, grilled chicken or pork carnitas. 159

Fish Taco

Crispy deep-fried cream dory on a homemade flour tortilla, topped with salsa, cabbage, pickled onions and garlic sauce. 159



Burrito

Soft flour tortilla stuffed with refried beans, Mexican red rice, sour cream, Mexican cheese, fresh lettuce, pico de gallo and your choice of filling. Served with homemade garlic sauce. Available in three styles: Classic, Toasted or Wet (+P70).

Grilled Chicken	479
Pork Carnitas	479
Imported Steak	549
Sautéed Veggies	479



Junior Burrito

Smaller size of our classic burrito stuffed with your choice of filling and served with homemade garlic sauce.

Grilled Chicken	329
Pork Carnitas	329
Imported Steak	399
Veggie	329

Street Taco

Soft corn tortilla topped with your choice of beef barbacoa, ancho chicken or pork sisig, topped with diced onions and cilantro.

Ancho Chicken	149
Pork Sisig	149
Beef Barbacoa	169



Crispy Shrimp Taco

Crispy shrimp with mango-cucumber salsa and mango-lime crema. Served on a home-made corn tortilla. 179



Chimichanga

Crispy deep-fried burrito with your choice of filling. Topped with red ranchero sauce, drizzled with sour cream and served with your choice of salsa and homemade garlic sauce.

Grilled Chicken	549
Pork Carnitas	549
Imported Steak	639

Junior Chimichanga

Smaller size of our chimichanga stuffed with your choice of filling and served with jitomate salsa and homemade garlic sauce.

Grilled Chicken	429
Pork Carnitas	429
Imported Steak	499

FAVORITOS

FAVORITES

Fajitas

Served sizzling straight off the grill on a bed of sautéed onions and peppers with sour cream, pico de gallo, guacamole and cheese. Served with choice of homemade corn tortillas, flour tortillas or fresh lettuce for wrapping.

Sautéed Veggies	599
Grilled Chicken	649
Grilled Shrimp	899
Imported Steak	799
Steak, Chicken & Shrimp	899



Enchiladas

Corn tortillas stuffed with Mexican cheese, sautéed onions and your choice of filling and topped with melted cheese and sour cream. Served with Mexican red rice and refried beans.

	Single	Double
Mexican Cheese	329	399
Pork Carnitas	379	529
Grilled Chicken	379	499
Grilled Shrimp	429	679
Imported Steak	449	679



Quesadillas

Crisp on the outside and stuffed on the inside with Mexican cheese, ranchero sauce and your choice of filling. Served with pico de gallo and homemade garlic sauce.

	Solo	Share
Mexican Cheese	349	579
Grilled Chicken	369	579
Pork Carnitas	369	579
Grilled Shrimp	479	699
Imported Steak	479	699



Quesadilla Birria

Two mini quesadillas stuffed with slow-cooked beef and Mexican cheese. Served with birria soup for dipping. 429



Skillet Huevos Rancheros

Our homemade chorizo with refried beans and homemade corn tortillas topped with ranchero sauce, Mexican cheese and a poached egg. Served in a hot skillet with tortilla chips for dipping. 329

ESPECIALIDADES

SPECIALTIES

Mexican Cordon Blue

Juicy chicken breast stuffed with taco beef and cheese and fried until crispy. Topped with creamy chipotle béchamel sauce and bacon. Served with Mexican red rice. 479

Crispy Pork Belly

Crispy-skinned tender pork belly topped with fried garlic and chilies and served with lime-cilantro rice, Mexican cheese-topped tomatoes and guajillo sauce. 529



Rancho Carnitas

Slow cooked pork carnitas topped with Mexican cheese and served over lime-cilantro rice. 399

Birria Ramen

Our signature homemade birria soup with tender shredded beef served over ramen noodles with jalapeños and an egg. 399



Paella Mexicana

Mexican paella with shrimp, chorizo, calamari, cream dory and chicken. Served over Mexican red rice with a chili-tomato broth. Solo 549 Share 779

Southwest Shrimp Basket

Shrimp breaded and deep fried until golden brown and served with French fries with mango-lime dip and salsa. 599

Roast Beef a la Barbacoa

Imported steak slow cooked until tender and topped with cilantro-chimichurri sauce. Served with roast carrot puree and jalapeño mashed potatoes. 549



Mexican Pork Sisig

Tender pork mixed with peppers, onions and Mexican spices and served crispy on a sizzling plate. 479

◆ Add egg for +P49



Pescado de Crema

Crispy cream dory fried to perfection and topped with our chipotle béchamel sauce and pico de gallo. Served with lime-cilantro rice and corn on the cob. 449

Fish & Chips con Salsa de Mango

Mexican style fish and chips. Crispy fish fillet strips and hand-cut French fries served with mango salsa for a refreshing finish. 389

PARILLA

MIXED GRILL

Carne Asada & Camaron

Mexican surf and turf! Tender carne asada steak topped with cilantro chimichurri and grilled shrimp with guajillo pepper cream sauce. Served with jalapeño mashed potatoes and apple coleslaw. 699

Agave Ribs

Fall-off-the-bone ribs glazed with Agave's own barbecue sauce. Served with jalapeño mashed potatoes and Mexican red rice. Half Slab 799 Full Slab 1299



Grilled Pollo

Tender chicken thigh and drumstick marinated and grilled until juicy and tender. Served with salsa, jalapeños, homemade garlic sauce, warm flour tortillas and grilled corn with peppers. 499

Carne Asada Ultimo

A full pound of tender grilled carne asada steak topped with cilantro-chimichurri sauce. Served with roasted corn, guajillo sauce, jalapeño mashed potatoes and lime-cilantro rice. 1399

Yucatan Chicken Skewers

Grilled skewers with tender ancho chicken and an assortment of veggies served with lime-cilantro rice and hacienda ranch dip. 399



Pompano con Mango Salsa

Grilled whole pompano fish topped with our refreshing mango salsa and served with lime-cilantro rice. 799

Grilled Mexican Chop

Pork chop grilled on-the-bone and served over savory guajillo sauce. Topped with grilled pineapple salsa and served with Mexican red rice. Single 529 Double 749



SIDES

Mexican Red Rice	99
Lime-Cilantro Rice	99
Steamed Rice	69
Jalapeño Mashed Potatoes	129
Hand-cut French Fries	149

Refried Beans	79
Grilled Corn on the Cob	69
Extra Tortilla	29
Guacamole	99
Sour Cream	69

Fried Onion Rings	129
Mexican Cheese	79
Jalapeños	69
Salsa	49
House Side Salad	79

TORTA Y PASTA

SANDWICHES & PASTA

Mexican Chorizo Burger



Texas Bbq Sandwich



Chipotle Béchamel Carbonara



Spaghetti and Beef Balls

PLATOS

PLATTERS



Smoky Meats Trio

NEW!

A trio of your favorite grilled meats. Roast beef a la barbacoa, Yucatan chicken skewers and Agave ribs. Served with rice, jalapeño mashed potatoes, salsa and apple coleslaw. 1599

Mixed Grill Platter

Meat eaters rejoice! A sampling of our most popular grilled meats with a quarter grilled chicken, carne asada steak topped with cilantro-chimichurri sauce, grilled chorizo and Agave ribs basted in Agave's own barbecue sauce. Served with roasted corn, Mexican cheese-topped tomatoes, guajillo sauce, corn tortillas, lime-cilantro rice, Mexican red rice and your choice of salsa. 1999



Burger a la Mexicana

A thick and juicy all-beef patty basted with ancho sauce and topped with lettuce, tomato, sautéed onions and creamy chipotle aioli. Served on a homemade brioche bun with French fries. Try it with your favorite toppings! 349

◆ Additional toppings for P50 each: Mexican cheese, crispy bacon or homemade guacamole.



Mexican Chorizo Burger

Mexican chorizo patty with lettuce, tomato, Mexican cheese and topped with a fried egg. Served on a brioche bun with hand-cut French fries and chipotle aioli. 399

Texas Bbq Sandwich

NEW!

Slow cooked roast beef tossed in our Texas style bbq sauce and topped with jalapeños, tomatoes and Mexican cheese. Served with fried onion rings and extra bbq sauce. 499

Garlic Seafood Pasta

Linguini pasta with olive oil, fresh garlic and chili peppers and an assortment of calamari and shrimp tossed with grated cheese and cilantro. Served with garlic bread. 599



Chipotle Béchamel Carbonara

Chipotle peppers, smoky chorizo, shiitake mushrooms and ancho chicken topped with fried cilantro over linguini pasta give a Mexican twist to a traditional carbonara. 429

Spaghetti and Beef Balls

Fried Mexican meatballs with jalapeños are served over spaghetti with tomato sauce and grated Parmesan cheese. 429

Seafood Platter

A celebration of crispy seafood! Southwest shrimp, calamari fritos and fish & chips are served with chips and salsa, apple coleslaw and a variety of sauces for dipping. 1099

Plato Ultimo

Our ultimate platter features an assortment of jalapeño beef balls, chicken quesadillas, chipotle buffalo wings, carne asada steak, pescado de crema, calamari fritos, and our Agave ribs! Served with lime-cilantro rice, Mexican red rice, corn chips, guacamole, pico de gallo, sour cream and your choice of salsa. 2599



POSTRES

DESSERTS



Churros

Sticks of fried dough are crisp on the outside and soft on the inside and coated in cinnamon-sugar. Served in a margarita glass with our chocolate-chili dip. 199

Agave Fried Ice Cream

Our signature dessert! Fried vanilla ice cream served in a crispy cinnamon-sugar bowl and topped with chocolate sauce, whipped cream and a cherry. 279



Boca Negra

Sink your fork into this rich chocolate cake and discover a molten chocolate center. Served with vanilla ice cream and chocolate sauce. 299

NIÑOS KIDS

Junior Cheeseburger

Junior burger patty topped with cheese and mayonnaise. Served with homemade fries. 299



Chicken Fingers

Crispy fried chicken strips served with home-made fries. 229



Kid's Pasta

Pasta with tomato meat sauce topped with grated cheese. 249

Kid's Combo

Pasta in tomato meat sauce together with crispy fried chicken strips. 329

**KIDS EAT
FREE!
ON SUNDAYS**

Rules:

- Choose one Free Kids Meal with purchase of each regular menu item at P399 or more.
- Limit one Free Kids Meal per child.
- Ages 10 and below.
- For Dine-in only.
- Maximum of two free meals per table
- Not to be combined with any other discounts or promos.



**PARTY
PACKAGES**
STARTING AT 449P!

Packages can be booked for as few as 25 persons and are available for dine-in or outside catering with just 5 days notice.

Ask our Manager for full details!



BEVERAGES

HAND-PRESSED JUICES 179P

Juiced by-hand to-order and blended with all-natural organic blue agave nectar.

Dalandan-Lemon Ginger Cucumber-Lemon



Pineapple-Mango

Apple-Cucumber

COLD DRINKS

Agave Iced tea Agave Lemonade	99
Coke Coke Zero Sprite	99
Ginger Ale	149
Sparkling Water <i>Perrier 330ml</i>	179
Bottled Water	69

Fruit Shakes

(Ripe Mango Strawberry Pineapple Avocado)	
169 169 169 199	

HOT DRINKS

Brewed Coffee	99
Mexican Hot Chocolate	129
House Black Tea	79

AGAVE MOJITO'S

Classic Mojito	169
Real Fruit Mojito (Mango or Strawberry)	199
Bacardi Mojito	199
Real Fruit Bacardi Mojito (Mango or Strawberry)	249



Strawberry Mojito

Mango Mojito

Classic Mojito



Margarita Ultimo

House Margarita

Creamy Ocean Margarita

Strawberry Margarita

BEERS & WINES

IMPORTED BEERS

Corona Extra	229
Modelo Ambar	349
Modelo Especial	349
Pacifico Clara	279
Dos Equis Amber	269
Dos Equis Lager	269
Stella Artois	229

LOCAL BEERS

San Mig Light	129
San Miguel Pale Pilsen	129
Red Horse Beer	129
San Miguel Apple	129
San Miguel Super Dry	169
San Miguel Cerveza Blanca	169
Smirnoff Mule	149

DRAFT BEER

	Mug	Pint
San Miguel Beer	129	189
Flavored darft beer	179	269
Pomegranate		
Salted Caramel		
Green Apple		
Raspberry		



BUCKET OF 5
FOR ONLY **799P**
THAT'S JUST **159P**
PER BOTTLE



Corona

MARGARITAS

Upgrade any regular Margarita with our homemade infused tequila for P99

House Margarita

Where it all started! Citrus flavors of lemon and lime with tequila and triple sec served with a salted rim. 179

Mango Margarita

Our House Margarita blended with juicy mangoes and served with a sugared rim. 199

Creamy Ocean Margarita

Classic House margarita blended with blue curacao and rimmed with sweet cream cheese. 199

Margarita Ultimo

The smoothest margarita in town! Tequila Reserva 1800 Silver 100% blue agave tequila and Cointreau French orange liqueur with fresh lemon and lime. 469

Strawberry Margarita

Ripe strawberries mixed with our original House margarita. 199

Infused Tequila Margarita

Freshly squeezed lime juice with homemade pineapple-vanilla infused tequila. Served on-the-rocks with a seasoned salt rim. 399

COCKTAILS

Ultimate Amaretto Sour

Premium Amaretto Disaronno with fresh lemon and organic Agave nectar for the perfect mix of tangy, sweet and tart. 329

Mexican Mule

A classic mule, but with a Mexican spin. Cuervo 1800 Reposado with fresh lime juice and ginger ale served in a copper mug. 399

Sangria

Our take on the classic Spanish cocktail with red wine and brandy mixed with fresh apples, grapes and limes.

Glass 259 Pitcher 749

Tropical Sangria

A tropical twist on a classic favorite. Red wine mixed with Fundador Solera Spanish brandy and fresh lemons, grapes, oranges and sweet pineapple. 299

Ultimo Long Island Iced Tea

Our strongest concoction with premium rum, tequila, vodka, triple sec, fresh lemon and a splash of Coke. 379

Oaxacan Style Old Fasioned

A modern take on the classic with Cuervo 1800 Reposado tequila, Mezcal and organic Agave nectar. 469

Coronarita

Our famous House margarita topped with a bottle of Corona Extra beer. 399

Irish Cream Mudslide

Kahlua coffee liqueur and Baileys Irish cream blended with vanilla ice cream and chocolate syrup. Its like a decadent adult's only milkshake! 269



W O O M E R A W I N E S



- Sauvignon Blanc 1199
- Cabernet Merlot 1199
- White Moscato 1299
- Sweet Red Wine 1299
- Pink Moscato 1399
- Rosé 1499
- Cabernet Sauvignon Premium 2299



BAR LIST

TEQUILAS

Made from the blue agave plant in Mexico, we serve tequila in four varieties – Blanco or Silver is tequila in its purest form, retaining its natural sweetness; Reposado is aged in wooden barrels for up to a year, giving it a golden color and a richer flavor; Añejo tequila is aged for over a year, giving it a deep amber color with a smooth complex flavor. We also serve homemade Infused silver tequila steeped with fresh pineapple and vanilla.

Try one of our tequila flights and compare for yourself!

INFUSED

Pineapple-Vanilla

Shot

179

STANDARD

Camino Real

Shot Bottle

229

2799

Olmecca Reposado

199

2699

Cazadores Reposado

249

3999

Jose Cuervo Especial Gold

199

2699

Jose Cuervo Especial Silver

179

2599

Sauza Gold

199

2999

Sauza Blanco

199

2999

Reserva 1800 Silver

299

3999

Reserva 1800 Reposado

319

4199

Reserva 1800 Añejo

399

5999

PREMIUM

Patrón Silver

Shot Bottle

399

6299

Patrón Reposado

449

6999

Patrón Añejo

499

7499

Mezcal Tequila

349

4499

Cabo Wabo Blanco

349

4499

Cabo Wabo Reposado

389

4899

Casa Noble Crystal

419

6249

Casa Noble Reposado

439

6799

Casa Noble Añejo

479

7299

SUPER PREMIUM

Clase Azul Plata

999 22999

Clase Azul Reposado

1199 27999

ULTRA PREMIUM

Gran Patrón Platinum Silver

999 22999

RUM

Bacardi Gold or Superior

Shot Bottle

169

1799

Bacardi Flavored

199

2499

Malibu Coconut Rum

169

2799

Captain Morgan

199

1899

Pyrat

249

3499

BRANDY

Fundador

169

1999

Carlos I

349

4999

WHISKY

Johnnie Walker Black

229

3699

Jack Daniels

199

3499

Jim Beam

199

2799

Chivas Regal

219

3199

COGNAC

Rémy Martin V.S.O.P.

449

6799

Hennessy X.O.

2299 30999

VODKA

Absolut Blue

Shot Bottle

179

1799

Absolut Flavored

179

2799

Smirnoff

149

1999

Stolichnaya

149

1999

Belvedere

329

4299

Grey Goose

329

4299

Grey Goose La Poire

329

4299

Grey Goose L'Orange

329

4299

Grey Goose Le Citron

329

4299

GIN

Bombay

179 2499

Tanqueray

179 2499

LIQUEURS

Absinthe

399 4599

Baileys Irish Cream

169 2299

Jägermeister

149 1999

Tequila Rose

169 2199



FLIGHTS

Standard Tequila 379

One shot each of Jose Cuervo Gold, Sauza Blanco and Cazadores Reposado

Patrón 799

One shot each of Patrón Silver, Reposado & Añejo

Whiskey 449

One shot each of Jack Daniels, JW Black & Jim Beam