

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 drummettes 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

Oueso 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 smoothered 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

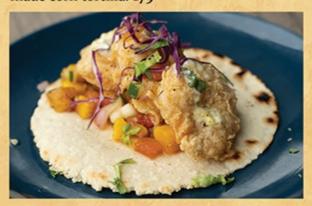
Soft corn tortilla topped with your choice of beef barbacoa, ancho chicken or pork sisig, topped with diced onions and cilantro.

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 homemade 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



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



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



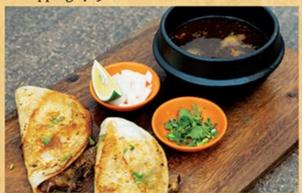
Enchiladas

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



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

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Mexican Cordon Blue

Juicy chicken breast stuffed with taco beef and cheese and fried until crispy. Topped with creamy chipotle bechamel 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



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	Refried Beans	79	Fried Onion Rings	129
Lime-Cilantro Rice	99	Grilled Corn on the Cob	69	Mexican Cheese	79
Steamed Rice	69	Extra Tortilla	29	Jalapeños	69
Jalapeño Mashed Potatoes	129	Guacamole	99	Salsa	49
Hand-cut French Fries	149	Sour Cream	69	House Side Salad	79
Hand-cut French Fries	149	Sour Cream	69	House Side Salad	79



Mexican Chorizo Burger

Texas Bbq Sandwich





Smoky Meats Trio

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



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

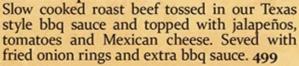
 Additional toppings for P50 each: Mexican cheese, crispy bacon or homemade guacamole.



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



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





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



Junior Cheeseburger

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



Kid's Pasta

Pasta with tomato meat sauce topped with grated cheese. 249

Chicken Fingers

Crispy fried chicken strips served with homemade fries. 229



Kid's Combo

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



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.

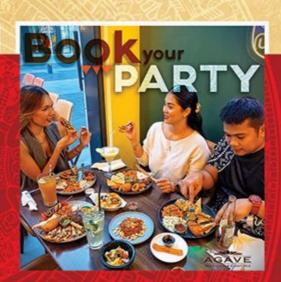




Packages can be booked for as few as 25 persons and are available for dine-in or outside catering with just 5 days notice.

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



COLD DRINKS

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

Fruit Shakes

(Ripe Mango | Strawberry | Pineapple | Avocado) 169 169 199

HOT DRINKS

Brewed Coffee	99	
Mexican Hot Chocolate	129	
House Black Tea	79	

AGAVE MOJITO'S

Classic Mojito Real Fruit Mojito (Mango or Strawberry)

Bacardi Mojito 199 Real Fruit Bacardi Mojito 249

(Mango or Strawberry)

Strawberry Mojito Mango Mojito Classic Mojito

House Margarita

169

199

Strawberry Margarita

Margarita Ultimo

Creamy Ocean Margarita

BEERS & WINES

IMPORTED BEERS

IMPORTED BEERS		LOCAL DEEKS	
Corona Extra	229	San Mig Light	129
Modelo Ambar	349	San Miguel Pale Pilsen	129
Modelo Especial	349	Red Horse Beer	129
Pacifico Clara	279	San Miguel Apple	129
Dos Equis Amber	269	San Miguel Super Dry	169
Dos Equis Lager	269	San Miguel Cerveza Blanca	169
Stella Artois	229	Smirnoff Mule	149

DRAFT BEER

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

Green Apple





MARGARITAS

Upgrade any regular Margarita with our homemade infused tequila for Poo

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 liquer 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 liquer 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
- · Cabernet Merlot
- White Moscato
- Sweet Red Wine
- · Pink Moscato
- Rosé 1499
- Cabernet Sauvignon Premium



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!

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INFUSED	Shot		PREMIUM	Shot	Bottle
Pineapple-Vanilla	179		Patrón Silver	399	6299
CTANDADD			Patrón Reposado	449	6999
STANDARD	Shot	Bottle	Patrón Añejo	499	7499
Camino Real	229	2799	Mezcal Tequila	349	4499
Olmeca Reposado	199	2699	Cabo Wabo Blanco	349	4499
Cazadores Reposado	249	3999	Cabo Wabo Reposado	389	4899
Jose Cuervo Especial Gold	199	2699	Casa Noble Crystal	419	6249
Jose Cuervo Especial Silver	179	2599	Casa Noble Reposado	439	6799
Sauza Gold	199	2999	Casa Noble Añejo	479	7299
Sauza Blanco	199	2999	CUDED DDEMIUM		
Reserva 1800 Silver	299	3999	SUPER PREMIUM	000	22999
Reserva 1800 Reposado	319	4199	Clase Azul Plata	999	
Reserva 1800 Añejo	399	5999	Clase Azul Reposado	1199	27999
			ULTRA PREMIUM		
			Gran Patrón Platinum Silver	999	22999
RUM	Shot	Bottle	VODKA	Shot	Bottle
			Absolut Blue		
Bacardi Gold or Superior Bacardi Flavored	169	1799	Absolut Flavored	179	1799
Malibu Coconut Rum	199	2499	Smirnoff	179	2799
	169	2799	Stolichnaya	149	1999
Captain Morgan	199	1899	Belvederre	149	1999
Pyrat	249	3499	Grey Goose	329	4299
BRANDY			Grey Goose La Poire	329	4299
Fundador	169	1999	Grey Goose L' Orange	329	4299
Carlos I	349	4999	Grey Goose Le Citron	329	4299
WHISKY			Grey Goose Le Citron	329	4299
		1600	GIN		
Johnnie Walker Black Jack Daniels	229	3699	Bombay	179	2499
	199	3499	Tanqueray	179	2499
Jim Beam	199	2799	A1102 0		-499
Chivas Regal	219	3199	LIQUEURS		
COGNAC	- AND		Absinthe	399	4599
Rémy Martin V.S.O.P.	449	6799	Baileys Irish Cream	169	2299
Hennessy X.O.	2299	30999	Jägermeister	149	1999
191291	SVI	N/V	Teguila Rose	160	2100



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