



AGAVE

MEXICAN ♦ CANTINA



Flautas Pork Carnitas

NEW!

Crispy rolled corn tortillas stuffed with pork carnitas and cheese, topped with pico de gallo, fresh cilantro and drizzled with sour cream. Served with your choice of salsa. 329

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



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. 629



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



Chips & Salsa

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

Single 179 Bottomless 479

Nacho Grande

Layers of corn chips smothered with Mexican cheese, sour cream, pico de gallo, jalapeños, guacamole, black olives, refried beans and taco beef. 559



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

Calamari Fritos

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

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. 459

◆ +P120 for grilled shrimp



Flaming Gambas

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



Queso Fundido

Rich Mexican cheese and spinach dip with chunks of smoked Mexican chorizo and artichokes. Served with garlic bread and chips. Perfect for sharing! 499



Yucatan Chicken Caesar Salad NEW!

A bold Mexican twist on the classic Caesar. Crisp iceberg lettuce and lollo rosso are tossed in hacienda ranch and topped with tender grilled chicken and tomatoes. Finished with handmade garlic croutons, Parmesan cheese and fresh cilantro. 349





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 house-made garlic sauce. Available in three styles: Classic, Toasted or Wet (+P70).

	Regular	Junior
Grilled Chicken	499	349
Pork Carnitas	499	349
Imported Steak	649	499
Sautéed Veggies	489	349

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 house-made garlic sauce.

	Regular	Junior
Grilled Chicken	569	449
Pork Carnitas	569	449
Imported Steak	749	599



TACOS & BURRITOS

Fish Taco

Crispy deep-fried cream dory on a homemade flour tortilla, topped with salsa, cabbage, pickled onions and garlic sauce. 169



Crispy Shrimp Taco

Crispy shrimp with mango-cucumber salsa and mango-lime crema. Served on a homemade corn tortilla. 199



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	159
Pork Sisig	159
Beef Barbacoa	169



Taco Trio Especial

NEW!

A delicious trio of our newest authentic Mexican street-style tacos featuring the rich, smoky flavors of smoked beef, our sweet and savory BBQ chicken asado, and our tender, slow-cooked pork carnitas. Served with roasted tomato salsa and lime. 549





Quesadilla



Fajitas



Skillet Huevos Rancheros



FAVORITOS

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 handmade corn tortillas, flour tortillas or fresh lettuce for wrapping.

Sautéed Veggies	599
Grilled Chicken	649
Imported Steak	899
Grilled Shrimp	999
Steak, Chicken & Shrimp	999



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 house-made garlic sauce.

	Solo	Share
Mexican Cheese	379	599
Grilled Chicken	399	599
Pork Carnitas	399	599
Imported Steak	579	779
Grilled Shrimp	599	799



FAVORITES

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	359	449
Pork Carnitas	399	549
Grilled Chicken	399	549
Imported Steak	499	749
Grilled Shrimp	499	749



Quesadilla Birria



Two mini quesadillas stuffed with slow-cooked beef and Mexican cheese. Served with birria soup for dipping. 419



Skillet Huevos Rancheros

Our handmade smoked Mexican chorizo with refried beans and handmade corn tortillas topped with ranchero sauce, Mexican cheese and a poached egg. Served in a hot skillet with tortilla chips for dipping. 349



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. 499

Southwest Shrimp Basket

Shrimp breaded and deep fried until golden brown and served with French fries with mango-lime dip and salsa. 649



Paella Mexicana

Mexican paella with shrimp, smoked Mexican chorizo, calamari, cream dory and chicken. Served over Mexican red rice with a chili-tomato broth. Solo 579 Share 799

ESPECIALIDADES

Crispy Pork Belly

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



Birria Ramen

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



SPECIALTIES

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. 579



Mexican Pork Sisig

Tender pork mixed with peppers, onions and Mexican spices and served crispy on a sizzling plate. 499

◆ Add egg for +P49



Smoked Beef Rancho

Tender smoked beef topped with our signature rancho beef sauce, melted Mexican cheese, and chopped pico de gallo over fragrant lime-cilantro rice. Served with grilled vegetables and roasted tomato salsa. 649



Crispy Pata

Classic crispy pata with a Mexican flair! Featuring slow-cooked pork knuckle that's perfectly crisp on the outside and tender and juicy inside. Served with roasted tomato salsa and a tangy jalapeño soy vinegar.

Large 899 Medium 749



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. 799



Pompano con Mango Salsa

Grilled whole pompano fish topped with our refreshing mango salsa and served with lime-cilantro rice. 679

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. 1599



PARILLA

MIXED GRILL

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



Texas Smoked Beef Asado

NEW!

Sharing size portion of our slow-smoked Texas-style beef, finished with cilantro chimichurri and our signature Agave barbecue sauce. Served with lime-cilantro rice, grilled veggies, corn on the cob and rancho beef sauce. 1499



Grilled Ribeye

NEW!

Perfectly grilled, juicy ribeye steak topped with cilantro chimichurri. Served with creamy jalapeño mashed potatoes, guajillo pepper cream sauce and a side of grilled seasonal vegetables. 300 grams 1599 | 200 grams 999



Yucatan Chicken Skewers

Grilled skewers with tender ancho chicken and an assortment of veggies served with lime-cilantro rice and hacienda ranch dip. 429



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 549 Double 759



Smoked Pollo Asado

NEW!

Slow-smoked half chicken basted with our signature Agave BBQ sauce. Served with homemade potato fries, roasted tomato salsa and tangy BBQ sauce. 679



TORTA Y PASTA

SANDWICHES & PASTA

Texas Bbq Sandwich



Smoky Chili Choripán



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. 1699



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 smoked 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. 2099



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 handmade brioche bun with French fries. Try it with your favorite toppings! 379

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



Smoky Chili Choripán **NEW!**

An Argentinian Choripán with a Mexican flair! Scratch-made dark smokey chorizo topped with jalapeños, pico de gallo, Mexican cheese and housemade chili. Served with hand-cut fries. 449

Texas Bbq Sandwich

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. 599

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. 1399

Plato Ultimo

Our ultimate platter features an assortment of jalapeño beef balls, chicken quesadillas, chipotle buffalo wings, carne asada steak, breaded fried shrimp, 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. 2699



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. 249

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. 299



Boca Negra

Sink your fork into this rich chocolate cake and discover a molten chocolate center. Served with vanilla ice cream and chocolate sauce. 329

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

Junior Cheeseburger

Junior burger patty topped with cheese and mayonnaise. Served with homemade fries. 329



Chicken Fingers

Crispy fried chicken strips served with home-made fries, salsa fresca and hacienda ranch dip. 279



Kid's Pasta

Pasta with tomato meat sauce topped with grated cheese. 259



Kid's Combo

Pasta in tomato meat sauce together with crispy fried chicken strips. 349



PARTY PACKAGES

STARTING AT 449P / PERSON!

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.



COLD DRINKS

Agave Iced tea Agave Lemonade	99
Coke Coke Zero Sprite	129
Ginger Ale	179
Sparkling Water Perrier 330ml	199
Bottled Water	79

Fruit Shakes

Ripe Mango	179	Strawberry	179	Pineapple	179	Avocado	199
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HOT DRINKS

Brewed Coffee	99
Mexican Hot Chocolate	199
House Black Tea	79

EL CAFE



FRESHLY BREWED. READY TO FUEL YOUR DAY.

Americano	119
Cappuccino	119
Cafe Latte	149
Salted Caramel • Pomegranate	
Raspberry • Green Apple (+50)	
Cafe Mocha	159
Cafe Affogato	139
Matcha Latte	139
Spanish Latte	159
Espresso Macchiato	59 69

TOP UP LIQUERS

• Kahlua +119	• Rum +79	• Whisky +99
• Baileys +119	• Tequila +79	• Brandy +89
• Tequila Rose +129	• Vodka +79	• Gin +79



AGAVE MOJITOS

Classic Mojito	179 (229 Bacardi)
Real Fruit Mojito	199 (249 Bacardi)
Mango or Strawberry	



BEERS & WINES

IMPORTED BEERS

Corona Extra	229
Modelo Ambar	359
Modelo Especial	359
Pacifico Clara	299
Dos Equis Ambar	279
Dos Equis Lager	279
Stella Artois	229

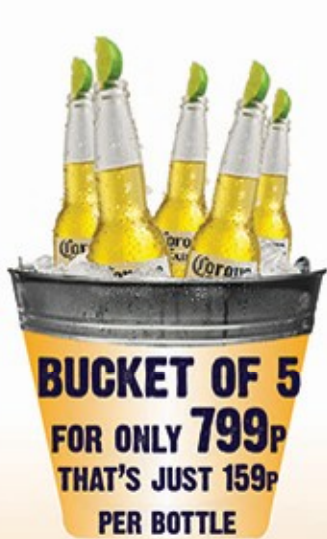
LOCAL BEERS

San Mig Light	129
San Miguel Pale Pilsen	129
Red Horse Beer	129
San Miguel Apple	129
San Miguel Super Dry	179
Smirnoff Mule	159

DRAFT BEER

	Mug	Pint
San Miguel Beer	139	199
Flavored draft beer	199	279
• Pomegranate • Green Apple		
• Salted Caramel • Raspberry		





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



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

MARGARITAS

Upgrade any regular Margarita with our homemade infused tequila for P129

House Margarita

Where it all started! Citrus flavors of lemon and lime with tequila and triple sec served with a salted rim. 189

Mango Margarita

Our House Margarita blended with juicy mangoes and served with a sugared rim. 209

Creamy Ocean Margarita

Classic House margarita blended with blue curacao and rimmed with sweet cream cheese. 219

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. 499

Strawberry Margarita

Ripe strawberries mixed with our original House margarita. 209

Infused Tequila Margarita

Freshly squeezed lime juice with homemade pineapple-vanilla infused tequila. Served on-the-rocks with a seasoned salt rim. 419

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. 319

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

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! 319



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

229

Bottle

2799

Olmeca 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

399

Bottle

6299

Patrón Reposado

449

6999

Patrón Añejo

499

7499

Mezcal Tequila

479

6299

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

179

Bottle

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.

1499

30999

VODKA

Absolut Blue

Shot

179

Bottle

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

BRANCHES



Avida Towers Verte
BGC, Taguig City
0999-8472065



Eastwood City Walk 1
Quezon City
0968-7664764 / 8367-7267



Parqal Mall, Aseana City
Paranaque
0962-9636442 / 7000-2371

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COMAL MEXICAN GRILL



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