

AGAVE MEXICAN CUISINE

Two course lunch

Main line today

\$ 25 *Restaurant week oct 13 - oct 26*

Aperitivos:

Guacamole

Mussels al chipotle sauce.

Chicken tortilla soup.

Empanadas: over salsa verde.

Molotes :plantains stuffed with short rib over mole sauce.

Almuerzo:

Fish tacos:crispy mahi mahi w/ chipotle aioli on flour tortilla
Chicken fajitas: over peppers, onions,mushrooms, chili pepper
sauce

Steak bowl: grilled skirt steak, black beans,rice,grilled pineapple and
avocado salsa verde.

Ahi tuna burrito: chipotle aioli avocado, red cabbage slaw.

Burrito suizo: shrimp, veggies,rice, beans ,pico de gallo topped with
mild guajillo sauce and chihuahua cheese.

Dessert:

churros,flan,tres leche,spicy chocolate cake or vanilla ice cream.

CHOICE :APPETIZER OR DESSERT



AGAVE MEXICAN CUISINE

Main line today

Restaurant week oct 13-26

Three-course dinner \$45

Every two dinners receives a complimentary bottle of wine or a pitcher of margarita

Aperitivos:

Guacamole and chips.

Mussels al chipotle sauce.

Chicken tortilla soup.

empanadas :over salsa verde.

Molotes :plantains stuffed with short rib over mole sauce.

Cena:

Steak fajitas: over onions, peppers, mushrooms chili pepper sauce with rice and black beans.

Pollo poblano: chicken breast, poblano peppers mushrooms , crabmeat cream sauce.

Chile relleno: stuffed poblano pepper w/veggies, corn , cheese.

Shrimp tempura tacos: topped with crabmeat, mango salsa ,red cabbage,chipotle aioli.

Baked salmon: plantain incrusted salmon over pumpkin, shrimp risotto topped with mango pico.

Dessert:

churros,flan,tres leche,spicy chocolate cake or vanilla cream.

