

AGAVE

URBAN AGAVERIA

OUR FOOD PHILOSOPHY

Specializing in authentic Mexican cuisine our chef driven menu is rooted in traditional recipes. Every dish is hand-made and meticulously prepared using only the highest quality and freshest organic ingredients sourced from Cayman's farmers and fishermen who share in our philosophy.

TOTOPOS & SALSAS [Ⓟ]

Hand cut chips & salsas


Pico de Gallo	7
<i>Fresh organic hand cut tomatoes, onions, jalapeños & cilantro with local lime</i>	
Molcajete 🌶️	9
<i>Traditional molcajete style chunky salsa, charred tomatoes, serrano peppers, onion & cilantro</i>	
Queso con Chile	9
<i>Agave's 3 cheese sauce with jalapeños, tomatoes & garlic</i>	
Guacamole	11
<i>Crushed organic avocados, local lime, tomatoes, onions & jalapeños</i>	
Tres Salsas	14
<i>Choice of any three salsas</i>	

SOPAS, ENSALADAS Y MÁS

Soups, Salads & More


Elote [Ⓟ]	6
<i>Grilled corn on the cob with Agave secret Mexican toppings</i>	
Calabaza Rostizada [Ⓟ]	6
<i>Roasted pumpkin with cumin, tomatillo sauce & tomatoes</i>	
Sopa de Tortilla	8
<i>Traditional tortilla soup with pulled chicken, guacamole, sour cream & crispy corn tortillas</i>	
Sopa de Frijol [Ⓟ]	8
<i>Black Bean soup with organic avocado & cumin scented oil</i>	
Chiles Rellenos [Ⓟ]	12
<i>Jalapeño stuffed with Agave's cheese blend, fried corn crust (Add specialty meat \$6.5 / catch \$9.5)</i>	
Ensalada César	8/11/16
<i>Born in the Pacific border of Mexico and USA, served classic / chicken / Cayman catch or tequila shrimp</i>	
Keto Bowl Vida Sana [Ⓟ]	14
<i>Black Beans, organic avocado, pico de gallo over mixed Cayman greens & arugula</i>	
Tequila Shrimp & Avocado	17
<i>Sautéed shrimp deglazed with Tequila Ocho Plata, fresh organic tomatoes, onions & peppers over mixed greens</i>	

CEVICHEs

Fresh Cayman Catch	15
<i>Fresh Cayman catch cooked in lime juice with pico de gallo</i>	
Smokey de Pescado	15
<i>Fresh Cayman catch cooked in citrus juices, smoky chili & Illegal Mezcal</i>	
Aguachile 	15
<i>Pacific style fresh Cayman catch cooked in lime juice with red onions, cucumber, serrano peppers & cilantro</i>	


STREET TACOS

3" hand-made NON-GMO corn tortillas, 2 per order

Beef / Chicken / Pork	7
<i>Tomatillo sauce, chopped onions & shredded lettuce</i>	
Champiñón con Rajas 	7
<i>Tomatillo sauce, sautéed mushroom with poblano pepper strips & onion, topped with pickled onions</i>	
Smoked Short Rib	9
<i>Marinated overnight, smoked & braised to perfection, topped with caramelized onion, toasted pumpkin seed & radish</i>	
East End Pork Belly	9
<i>Marinated slowly in herbs, spices & citrus juices, tomatillo sauce, topped with sweet & sour slaw</i>	
Fried Calamari	10
<i>Marinated with chilis & spices, fried with corn flour, golden & crispy, tomatillo sauce, topped with pickled onions</i>	
Tequila Shrimp	11
<i>Pan seared & deglazed with Tequila Ocho Plata, red sauce, topped with sweet & sour slaw</i>	
Fresh Cayman Catch	11.50
<i>Tomatillo sauce, chopped onions, shredded lettuce & cilantro</i>	

SOFT TACOS

5" hand-made NON-GMO corn tortillas, 2 per order

Agave Chorizo 	11
<i>Agave's Mexican handmade chorizo with dried Mexican peppers and topped with fresh pico de gallo</i>	
Crispy Pork Knuckle	11
<i>Cayman's favorite achiote hand-rubbed, smoked, braised & roasted, tomatillo sauce, topped with pickled onions</i>	
Cochinita Pibil	12
<i>Yucatan's traditional achiote marinated pork, cooked in banana leaves & citrus, topped with pickled onions</i>	
Carne Asada	14
<i>Grilled skirt-steak marinated in Allende Agave beer, topped with spicy molcajete sauce & fresh guacamole</i>	





CRISPY TACOS

Crispy shell taco with Agave's cheese blend, roasted red pepper sauce, lettuce, onions, sour cream & pico de gallo

Beef / Chicken / Pork	10
Tres Amigos	14
<i>Choice of 3 (Beef, Pork, Chicken or Black Beans)</i>	
Fresh Cayman Catch	15

BURRITOS

Filled with beans, rice, Agave's cheese blend, pico de gallo, sour cream & guacamole (served wet with red pepper, tomatillo & queso con chile).

Street Style 	13
<i>Chicken, pork, spicy pork,  beef or mushrooms with poblano pepper strips</i>	
Agave Chorizo 	13
<i>Agave's Mexican handmade chorizo with dried Mexican peppers</i>	
Chile Relleno 	14
<i>Agave's cheese blend stuffed jalapeño with a fried corn crust</i>	
Crispy Pork Knuckle	15
<i>Achiote hand-rubbed, marinated, smoked, braised & slow roasted</i>	
3 Meat	16
<i>Beef, pork & chicken</i>	
Carne Asada	16
<i>Grilled certified angus beef skirt-steak marinated in Allende Agave beer</i>	
Relleno Burger	17
<i>Ground beef and chile relleno</i>	
Keto Burrito "Make Your Own - No Carbs"	18
Tequila Shrimp	18
<i>Marinated with garlic, onion & spices, pan seared & deglazed with Tequila Ocho Plata</i>	

FAVORITOS DE AGAVE

Our favorite traditional Mexican entrees.

Enchiladas  	11
<i>Corn tortilla, any meat or black beans, Agave's cheese blend, sour cream, beans, baked with red pepper & tomatillo salsas (tequila shrimp - add \$5)</i>	
Quesadilla	12
<i>Folded flour tortilla filled with Agave's cheese blend, beef, pork, chicken or beans (tequila shrimp - add \$6)</i>	
Taquitos Dorados	12
<i>Fried corn tortilla rolls with chicken, covered with tomato sauce, lettuce & radish (substitute for catch - add \$4)</i>	
Poblano Relleno	15
<i>Poblano pepper stuffed with pork, black beans, plantain, Agave's cheese blend over steamed rice and covered with tomato sauce</i>	
Sayulita Fish Enchilada (SouthWest)	18
<i>Fresh Cayman catch in 3-layered crispy corn tortilla enchilada, tomatillo & Agave's cheese blend topped with lettuce & pico de gallo</i>	
Agave Mole - Enmolada de Oaxaca	14
<i>Chicken enchilada covered with home-made mole sauce topped with sesame seeds, chopped onions & sour cream</i>	
Agave Mole - Costillas de Puerco	19
<i>Baby pork back ribs, slow cooked for 36 hours, roasted before serving, tossed in mole glaze, over white rice and plantains</i>	

PLATOS FAMILIARES

Agave's s Family Style Platters (Recommended for two or more)

Nudillo de Puerco

26

Whole crispy skinned pork knuckle presented on hot skillet with pickled onions, sweet & sour slaw and served with side of warm handmade corn tortillas.

MFC (Mexican Fried Chicken) Feast

34

Organic chicken marinated in Mexican peppers & spices, crispy corn crust and fried to perfection, served with mole glaze.

La Taquiza de Agave

39

Build your own Specialty Agave Tacos! Served on hot skillet with refried beans, side of molcajete and eight handmade corn tortillas.

Choice of 3: Carne Asada / Shrimp / Chorizo / Short Rib / Pork Knuckle / Mushroom / Cochinita Pibil

 Vegetarian or Vegetarian Option Available

 Spicy

 Gluten Free

 Non-GMO

For your convenience a 15% gratuity is included on all checks to be paid at your discretion.