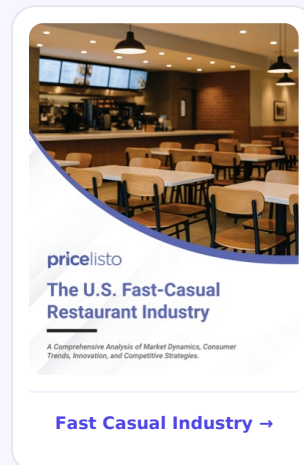




Agave Mexican Cuisine

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Breakfast	
ITEM	PRICE
Avocado Toast Toast is topped with a chipotle aioli and mixed greens with fried eggs	\$9.00
BLT bacon lettuce, tomato, avocado, chipotle aioli and french fries	\$7.00
Bacon, egg and Cheese on a roll with chipotle aioli, lettuce and french fries	\$6.00
Scrambled eggs served with a choice of meat and home fires	\$7.00
Yoghurt served with fresh berries and granola	\$5.00
Pancakes Topped with mixed berries and Maple syrup.	\$7.00
Chilaquiles Tortilla corn chips sautéed with green or red salsa, crema, queso fresco, chicken or steak and a fried egg.	\$9.00

Brunch	
ITEM	PRICE
Avocado Omelette served with spinach, corn, poblano, queso fresco and home fries	\$8.00
Eggs Benedict poached egg on a english muffin, hollandaise sauce mixed green salad	\$9.00
Huevos Rancheros fried eggs, tortilla, avocado, refried beans, pico de gallo, tomatillo sauce and queso fresco.	\$9.00
Huevos a la Mexicana scrambled eggs, with tomato, onions, jalapeno, rice and beans	\$9.00
Vegetable omelette served with peppers, mushrooms, spinach, broccoli, mozzarella cheese and home fries.	\$8.00
brioche French toast served with berries and maple syrup	\$8.00

Appetizers	
ITEM	PRICE
Cocktail de Camarones with avocado, crackers and traditional sauce	\$13.00
Guacamole al'Agave Freshly made by order, served with corn or plantain chips.	\$12.00
Shrimp and fries Fried shrimp with fries served with pink sauce.	\$12.00
Sopes Lettuce, onions, sour cream, guacamole, beans, rice & beans, choice of meat	\$10.00
Tostada de Tinga with refried beans, lettuce, sour cream, cheese, avocado, and tomatillo salsa	\$10.00
House made Quesadilla refried beans, cheese, vegetables, pico de gallo, guacamole, chipotle sauce and choice of meat	\$10.00

ITEM	PRICE
Nachos Chipotle black beans, guacamole, pico de gallo, cheese, sour cream, romaine lettuce	\$10.00
Tacos Al' Agave / Tortas	
ITEM	PRICE
Burrito with rice and beans, cheese, lettuce, pico de gallo, guacamole, sour cream and ranchero sauce, served with your choice o...	\$12.00
One taco	\$3.00
Order of 3 tacos	\$10.00
Tortas Served with refried beans, tomato, lettuce, onions, Oaxaca cheese, mayonnaise, pickles, Jalapeños, and served with your...	\$8.00
order of 3 Fish/ Shrimp	\$12.00
Soups and Salads	
ITEM	PRICE
Caesar Salad Romaine lettuce, grilled chicken, avocado, tortilla strips, cotija cheese & chipotle caesar dressing	\$14.00
Caldo De Mariscos Fresh market seafood, vegetables, tomato-dried chili broth.	\$18.00
House Salad with tomatoes, onions, cucumbers, carrots, lemon & olive oil	\$8.00
Nopales Salad Romaine lettuce, cilantro, pickled Jalapeños, radish and queso fresco	\$7.00
Pozole slow cooked pork & hominy, oregano, shredded cabbage, radish & avocado and two tostadas.	\$14.00
Entrées	
ITEM	PRICE
Camarones a la diablo spicy seasonal shrimp with rice and beans	\$15.00
Carne asada served with nopales, rice and beans	\$12.00
Enchiladas Verdes green tomatillo sauce, chicken lettuce, cheese, avocado, sour cream and rice-beans	\$14.00
Fajitas mixed peppers, onions, tomatoes, rice and beans, creama, pico de gallo, guacamole, flour tortillas with choice of meat	\$16.00
Flautas Rolled fried corn tortillas, with chicken or cheese, lettuce, sour cream, queso fresco, tomatillo, salsa, rice and beans	\$10.00
Grilled Skirt Steak Accompanied with two mole enchilada, and grilled poblano-cream of corn.	\$23.00
Pollo en Salsa verde served with nopales, tomatillo sauce, rice and beans.	\$12.00
Steak a la Mexicana onions, Jalapeños, tomato, rice and beans	\$12.00

ITEM	PRICE
Steak encebollado caramelized onion, rice and beans	\$12.00
Chocolate-Mole Enchiladas chicken, oaxaca cheese, red onions, queso fresco, refried beans, quinoa pilaf	\$16.00
Chile Relleno oaxaca cheese, saffron-roasted tomato sauce and rice and beans	\$14.00

Desserts

ITEM	PRICE
Apple empanadas served with caramelized apples, vanilla ice cream and caramel sauce	\$6.00
Churros	\$6.00
Ice cream	\$5.00
Mexican chocolate caked slice of cake served with strawberry sauce	\$6.00

Sides

ITEM	PRICE
Corn on the cob served with sour cream, cotija cheese, lime	\$7.00
Daily vegetables	\$7.00
French fries	\$3.50
Mexican rice and Refried beans	\$7.00

Bebidas/ drinks

ITEM	PRICE
Agua de Horchata	\$3.50
Agua de Jamaica	\$3.50
Coca-cola vidrio	\$2.50
Jarritos Toronto tamarindo mandarina fruit punch and lemon.	\$2.50
Piña colada coconut milk, pineapple juice	\$5.00
Protein smothie banana, strawberries, peanut butter and milk	\$5.00
Smoothie berries, creams, banana, mixed berries and milk	\$5.00
energy smothie Spinach, Pineapple, banana with Oranje juice	\$5.00
water bottle	\$1.50