



El Agave Restaurant & Tequileria

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Appetizers and Enchiladas

ITEM	PRICE
Enchiladas De Mole Poblano Don Julio Chicken enchiladas with our famous mole poblano made from scratch. Served with Agave rice.	\$16.00
Quesadillas De Flore De Calabaza Homemade poblano pepper corn dough quesadillas stuffed with Mexican cheese and squash blossom.	\$14.00
Enchiladas en Mole Negro Shredded pork enchiladas topped with the traditional Oaxacan black mole. Served with Agave rice.	\$14.00
Enchiladas Verdes Tender chicken enchiladas in the traditional tomatillo sauce, under fresh cheese, onions and cilantro served with black...	\$14.00
Chilaquiles Verdes Tomatillo green sauce onions, cheese, sour cream and cilantro served with black beans.	\$13.00
Sopes De Chorizo Homemade flat soft tortilla shells with black beans, chorizo, topped with lettuce and Mexican cream.	\$12.00
Sopes De Pollo Homemade flat soft tortilla shells with black beans, shredded chicken, topped with lettuce and Mexican cream.	\$12.00
Chilaquiles Rojos Habanero chili red sauce, onions, cheese, sour cream and cilantro served with black beans.	\$13.00

Soups and Salads

ITEM	PRICE
Ensalada Huerto Baby mixed greens tossed with red and gold beets, pistachios, figs, cherry tomatoes, goat cheese and red berry dressing.	\$12.00
Sopa De Cilantro A delicate soup of fresh cilantro, cream and spice.	\$11.00
Ensalada Cesar The authentic repice from Tijuana.	\$12.00

Seafood

ITEM	PRICE
Aguachile De Camarón Verde Raw shrimp, cooked in fresh lime juice with chile serrano, tomatillo, cilantro and cucumber.	\$16.00
Tostada De Atún Homemade poblano pepper corn tostada, topped with fresh ahi tuna, onions, crisp cabbage, avocado cream and sesame habane...	\$8.00
Pulpo a Las Brasas Grilled tender octopus marinated with garlic, paprika and fresh herbs, served on avocado and potato puree, drizzeled wit...	\$21.00

Gourmet Tacos and Burritos

ITEM	PRICE
Tacos De Rib Eye (3) Grilled Rib-eye tacos with a sweet touch of caramelized onion, topped with a delicious avocado cream, cilantro, pesto an...	\$23.00
Burrito De Filete Y Ave Tomato tortilla stuffed with filet mignon and poultry marinated in a citrus sauce.	\$15.00
Tacos De Camarón (3) Two jumbo shrimp in a garlic and butter sauce, roasted chile de árbol, served over two homemade tortillas and topped wit...	\$23.00

ITEM	PRICE
Burrito De Camarón Shrimp sauteed in butter, garlic, spinach, red pepper, and manchego cheese.	\$14.00
Burrito California Tortilla stuffed with carne asada, french fries, guacamole, cheese and sour cream.	\$14.00
Tacos De Carnitas (3) Tender roasted pork "Michoacan Style" served over homemade tortillas and garnished with a tasty pico de gallo sauce.	\$12.00
Tacos Vegetarianos (3) Roasted Oaxaca cheese, mushrooms, poblano pepper, and spinach grilled with olive oil.	\$12.00
Tacos De Cochinita Pibil (3) Cochinita pibil tacos topped with habanero chili cream.	\$13.00
El Agave Favorites	

ITEM	PRICE
Mole Poblano Don Julio Made from scratch with pasilla, ancho and mulato chilis as well as other ingredients such as tomatillo, clove, black pep...	\$27.00
Mole Negro 4 different chilis: pasilla, mulato, ancho and chipotle; tortilla, deep fried banana, sesame seed, peanuts, almonds waln...	\$25.00
Short Rib Poblano Tender short rib braised in our signature spices, on a bed of creamy risotto with poblano chili, corn, squash blossom, c...	\$29.00
Arroz a La Tumbada A traditional dish from Veracruz. Mixed seafood (shrimp, octopus, squid and seabass) sauteed with parboiled rice and del...	\$29.00
Chile Relleno Roasted poblano pepper stuffed with Oaxaca cheese, topped with a tomato and chili sauce.	\$21.00

Family Meals	
ITEM	PRICE
Carnitas Tender roasted pork "Michoacan style".	\$59.00
Fajitas Arrachera Arrachera meat sauteed with red and green peppers, onions and mushrooms.	\$59.00
Cochinita Pibil Stewed shredded pork, smothered in Yucatan "achiote" sauce. Served with red onion habanero relish.	\$59.00
Chicken Fajitas Chicken sauteed with red and green peppers, onions and mushrooms.	\$59.00

Kids Menu	
ITEM	PRICE
Chicken Nuggets with French Fries	\$8.00
Chicken Quesadilla	\$8.00
Meat Quesadilla	\$8.00

Dessert	
ITEM	PRICE

Churros	\$9.50
Flan De Cajeta	\$9.50
Traditional custard made 100% goat milk, caramel, topped with fresh berries and whipped cream.	

Extras

ITEM	PRICE
Salsa Roja 8 OZ	\$12.00
Chips Small 2LBS Bags	\$6.00
Guacamole 2 OZ	\$14.00
Agave Rice 1 QT	\$16.00
Black Beans 1 QT	\$16.00
Salsa Verde 8 OZ	\$12.00