



The Blue Agave Restaurant and Tequilas

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Lupe's Mole Enchiladas A From Pueblo Mexico to you, two chicken breast enchiladas in mole sauce made from scratch topped with cheese.	\$26.00
Mission Burrito A giant flour tortilla filled with shredded chicken, machaca or ground beef rice, beans, and pico de gallo topped with o...	\$20.00
Enchiladas Suizas Two chicken breast enchiladas smothered in our creamy green sauce.	\$26.00
Sopa De Albondigas Sopa de Albondigas made just like abuelita! Meatballs with mixed vegetables.	\$12.00
Blue Agave Flan Baked caramel custard covered in a smooth creamy caramel sauce.	\$11.95
Rellenos dela Casa Two roasted poblano chiles stuffed with Chihuahua cheese topped with salsa ranchera and queso fresco.	\$24.00
Churros De Cajeta Donut style Mexican pastry with caramel filling served with a scoop of ice cream.	\$11.95
Chile Verde Burrito A giant flour tortilla filled with fresh made chile Verde.	\$23.00
Ventura Tacos Delmar Two sauteed mahi mahi tacos on organic corn tortilla with cabbage, pico de gallo, avocado and topped with our house chip...	\$31.00
Choco Flan A combination of our traditional flan in a moist chocolate cake.	\$11.95
Blue Agave Fajitas Grilled sirloin steak or free-range chicken cooked in bell peppers and onions.	\$27.00
Mission Tamales Two home made cornmeal tamales with chicken smothered in our house mole poblano sauce or machaca topped with our secret...	\$24.00
Especiales De La Casa	
ITEM	PRICE
Chile Verde Marinated pork cooked in mild traditional green chile sauce.	\$24.00
Blue Agave Fajitas (Especiales De La Casa) Grilled sirloin steak or free-range chicken cooked in bell peppers and onions.	\$27.00
Plato de Carnitas A plate filled with seasoned flavorful pork cooked Michoacan style.	\$25.00
Chile Colorado Tender diced beef featured in mild chile Guajillo pepper sauce.	\$24.00
Chef Lupe's Pollo en Mole Poblano Grilled free-range chicken topped with mole sauce made from scratch. Served with a side of spiced pickled red onions.	\$27.95
Carne Ala Tampiquena Grilled tender skirt steak served with a cheese enchilada, pico de gallo, guacamole, and plantains.	\$30.00
Mission Burrito (Especiales De La Casa) A giant flour tortilla filled with shredded chicken, machaca or ground beef rice, beans, and pico de gallo topped with o...	\$20.00
Chile Colorado Burrito A giant flour tortilla filled with fresh made chile Colorado.	\$24.00

Platos De Mariscos

ITEM	PRICE
Ventura Shrimp Burrito Sauteed shrimp, tomatoes and onions with black beans, Spanish rice and pico de gallo topped with our delicious creamy ch...	\$30.00
Ventura Tacos Delmar (Platos De Mariscos) Two sauteed mahi mahi tacos on organic corn tortilla with cabbage, pico de gallo, avocado and topped with our house chip...	\$31.00
Enchiladas Del mar Two enchiladas filled with sauteed mahi mahi with onions and tomatoes smothered in our chef's chipotle cream sauce.	\$31.00
Blue Agave Camarones Five grilled tiger prawns served with fresh sauteed mixed vegetables and rice. Choose from these three sauces. Chipotle,...	\$34.00
Pescado Del dia Fresh farmed raised grilled salmon served with sauteed mixed vegetables and rice. Choose from these three sauces. Chipot...	\$34.00

Platos De La Casa

ITEM	PRICE
Lupe's Mole Enchiladas (Platos De La Casa) From Pueblo Mexico to you, two chicken breast enchiladas in mole sauce made from scratch topped with cheese.	\$26.00
Chile Verde Burrito (Platos De La Casa) A giant flour tortilla filled with fresh made chile Verde.	\$23.00
Enchiladas Suizas (Platos De La Casa) Two chicken breast enchiladas smothered in our creamy green sauce.	\$26.00
Mission Tamales (Platos De La Casa) Two home made cornmeal tamales with chicken smothered in our house mole poblano sauce or machaca topped with our secret...	\$24.00
Rellenos dela Casa (Platos De La Casa) Two roasted poblano chiles stuffed with Chihuahua cheese topped with salsa ranchera and queso fresco.	\$24.00

POSTRES

ITEM	PRICE
Choco Flan (POSTRES) A combination of our traditional flan in a moist chocolate cake.	\$11.95
Nieve Frita Classic vanilla fried ice cream with fresh berries.	\$10.95
Churros De Cajeta (POSTRES) Donut style Mexican pastry with caramel filling served with a scoop of ice cream.	\$11.95
Blue Agave Flan (POSTRES) Baked caramel custard covered in a smooth creamy caramel sauce.	\$11.95

SOPAS Y CALDOS

ITEM	PRICE
Sopa De Albondigas (SOPAS Y CALDOS) Sopa de Albondigas made just like abuelita! Meatballs with mixed vegetables.	\$12.00
Organic Lentil Soup Serve with fresh vegetables.	\$13.00
Sopa De Mariscos A tomato seafood broth with shrimp, clams, fish, octopus, scallops, abalone, crab legs, mix vegetables and a touch of sp...	\$25.95

Caldo De Pescado Y Camaron

\$31.00

A tasty seafood broth with fish, shrimp and mix vegetables made to order. Spicy upon request.