AGAVE
Menu

Address: 221 North Sound Road
Phone: (345) 947 5555
Cuisine: Urban Agaveria

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

TOTOPOS & SALSAS

Hand-cut chips & salsas (shared)

Pico de Gallo Vegan — **CI$12**
Fresh organic hand-cut tomatoes, onions, jalapeños, cilantro

Traditional Molcajete V — **CI$14**
Charred tomatoes, serrano peppers, onion, cilantro

Queso con Chile V — **CI$15**
Agave three cheese sauce, jalapeños, tomatoes, garlic

Guacamole Vegan — **CI$16**
Crushed organic avocados, local lime, tomatoes, onions, jalapeños

Tres Salsas V — **CI$22**
Choice of three salsas

REGIONAL CEVICHES

Ceviche — **CI$22**
Fresh Cayman catch, cooked in lime juice, pico de gallo

Tiradito — **CI$21**
Fresh local catch, crispy capers, kalamata, jalapeño, sweet and sour lime dressing

Aguachile — **CI$24**
Fresh Cayman catch, cooked in lime juice, cucumber, jalapeño, avocado, cilantro

ENSALADA Y MAS

Soups, Salads & More

Sopa de Tortilla **CI$11**

Chicken, guacamole, sour cream, crispy tortillas

Agave Signature Elote **CI$12**

Award-winning, crispy, coconut-fried tempura corn

Tequila Mushroom Queso Fundido v **CI$16**

Agave’s signature cheese blend, melted and served in skillet, tequila sautéed mushrooms, flour tortillas

Ensalada Tequila Shrimp & Avocado **CI$23**

Shrimp deglazed with tequila Ocho Plata, fresh organic tomatoes, onions, peppers, mixed greens

Chiles Rellenos v **CI$19**

Stuffed jalapeño, Agave cheese blend, fried corn crust. Add: protein CI$8 / catch CI$10

Vida Sana Bowl v **CI$16**

Black beans, organic avocado, pico de gallo, arugula. Add: protein CI$8 / catch CI$10

SPECIALITY TACOS

Two per order

Crispy Pork Knuckle **CI$18**

Hand-rubbed, smoked, braised and roasted, with tomatillo sauce, pickled onions, shredded lettuce, cilantro, Agave's handmade corn tortilla

Baja **CI$20**

Crispy local catch, zesty cabbage slaw, pickled red onion, crema, black beans, flour tortilla

Birria **CI$18**

Shredded beef shoulder braised in consommé, melted Agave three cheese, onion, cilantro salsa, Agave's handmade corn tortilla

East End Pork Belly **CI$18**

Tomatillo sauce, sweet and sour slaw, Agave's handmade corn tortilla

Chorizo Sope **CI$19**

Housemade chorizo on fried organic corn cake, avocado, crema

Seafood Tostada **CI$24**

Fresh local catch, shrimp, citrus, cucumber, pico de gallo, guacamole, spicy mayo

Vegan Sprouted Walnut Vegan **CI$17**

Britta Bush's sprouted walnut taco meat, black bean, onion, fresh spring mixed lettuce

FAVORITOS DE AGAVE

Agave's favourite traditional Mexican entrees

Quesadilla V **CI$19**

Agave cheese blend with beef, pork, chicken or beans. Add: shrimp or catch CI$6

Enchiladas V **CI$21**

Agave cheese blend with beef, pork, chicken or beans. Add: shrimp / catch CI$6

Sayulita Fish Enchilada (South West) **CI$26**

Fresh Cayman Catch, 3-layered crispy corn tortilla enchilada, tomatillo, Agave cheese blend. pico de gallo

Taquitos Dorados **CI$21**

Fried corn tortilla rolls, chicken, tomato sauce, lettuce, radish. Add: catch CI$6

Plant-Based Poblano Relleno Vegan **CI$23**

Poblano pepper, black beans, plantain, Agave cheese blend, steamed rice, tomato sauce. Add: pork CI$4 / shrimp or catch CI$6

BURRITOS

Filled with beans, rice, Agave cheese blend, roasted red pepper, tomatillo queso con chile sauce, guacamole, sour cream, pico de gallo

Street Style V **CI$22**

Pick your protein (chorizo, chicken, pork, spicy pork, beef, mushrooms with poblano pepper)

Chile Relleno V **CI$22**

Agave cheese blend, stuffed jalapeño, fried corn crust. Add: ground beef or pork knuckle CI$6

Crispy Pork Knuckle **CI$24**

Achiote hand-rubbed, marinated, smoked braised and slow roasted

3 Meat **CI$24**

Beef, pork, chicken

Tequila Shrimp / Fresh Catch **CI$26**

Carne Asada **CI$23**

Grilled steak marinated in Allende Agave beer

Keto Burrito “Make Your Own - No Carbs” **CI$25**

PLATOS FAMILIARES

Agave's Family-Style Platters

(recommended for two)

Nudillo de Puerco **CI$36**

Whole crispy skilled pork knuckle, pickled onions, sweet & sour slaw, handmade corn tortillas

MFC (Mexican Fried Chicken) Feast **CI$41**

Organic chicken marinated in Mexican peppers and spices, crispy corn crust fried to perfection, mole sauce

La Taquiza de Agave v **CI$55**

Build your own tacos! Choice of 3 (chicken, pork, carne asada, shrimp, chorizo, pork knuckle, mushroom)

Taquiza de Verduras Vegan **CI$36**

Featuring Chef Britta’s sprouted walnut taco meat, black beans, mushrooms, peppers, charred onions, seasonal local produce

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