

Agave

Appetizers

- ☾ 🍷 🍏 PUEBLA
Mexican salpicon
Shredded beef along with lettuce, radish, onion, tomatoes and jalapeno chili served with tortilla chips

- ☾ 🍷 🍏 MAZATLAN
Shrimp "Aguachile"
Lime juice and chili marinated shrimp along with onion, cucumber, avocado and coriander

- 🍷 NAYARIT
Chicken "tostada"
Fried corn tortilla with beans, shredded chicken, lettuce, red sauce, sour cream, cheese and radish

- 🍷 MONTERREY
Chicken or beef nachos
Fried corn tortilla on top of mashed beans and served with guacamole, Mexican sauce, sour cream, accompanied by your choice of meat

Soups

☞ GUERRERO

Seafood Red Pozole

With the classic garnishes: lettuce, radish, onion and lime

MORELOS

Azteca soup

Chicken and tomato broth served with fried tortilla strips, sour cream, cheese, avocado and guajillo chili

Traditional Main Courses

JALISCO

Al Pastor fish tacos

Marinated fish filet “al Pastor” accompanied with roasted pineapple, coriander, onion and arbol chili mayonnaise

☞ 🍏 VERACRUZ

Fish Veracruz-style

Baked red snapper in bell peppers, onions, tomatoes, capers, green olives and sweet chili sauce

☞ SONORA

Beef, chicken or mixed fajitas or tacos

Meat of your choice accompanied with onions and bell peppers served with corn tortillas and guacamole

PUEBLA

Stuffed flank steak with squash blossom and cheese, white rice and “charro” bean stew

Traditional Main Courses

PUEBLA

Chicken in red mole with sesame seeds and mexican rice,
refried bean puré

BURRITOS

Cheese, spinach and beans burrito

- ☾ Beef stuffed hot burrito with vegetables

☾ CHILAXTLE

Braised por with ancho chili sauce, cactus leaf and rice

Desserts

- ☉ ☾ Grandma's caramel flan cooked in a clay dish
- ☉ Chocolate flavored three milk cake
- ☉ Trunk shaped corn cake stuffed with cream cheese and Mezcal ice cream
- ☉ Honey soaked mexican fritter, vanilla ice cream

Ice Cream and Sorbet tasting

- 🍌 🌿 Orange
- 🍌 🌿 Tamarind
- 🥥 🌿 Coconut milk rice
- 🍌 🌿 Mango
- 🍌 🌿 Pineapple with Tequila

🍏 These are healthy dishes which help in maintaining a balanced diet

🌿 These are gluten free dishes

🌶️ These are spicy dishes

🥛 This dish contains dairy and/or milk

🍌 Whole Food Plant-Based option

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

WHOLE FOOD PLANT-BASED MENU

Appetizers

- 🌿 🌱 🍏 PUERTO VALLARTA
Vallarta style vegetable ceviche
Lime marinated vegetables, onion, pineapple, coriander with a spicy touch

- 🌿 🍌 MONTERREY
Nachos
Fried corn tortilla on top of mashed beans and served with guacamole, Mexican sauce, sour cream and lime

- 🍌 PUEBLA
Poblanas Crepes
Poblano chili, sweet corn and cream filled crepes

Soup

- 🍌 MORELOS
Azteca soup
Vegetable broth served with fried tortilla strips, sour cream, cheese, avocado and guajillo chili

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DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACED BY A VEGETAL ORIGIN CHEESE

Traditional Main Courses

🍃 SONORA

Vegetable fajitas

Corn tortilla with onion, bell peppers and cactus leaf served with guacamole

🍃🌶️ CHILI WITH SOY MEAT

Minced soy meat with beans, corn, chopped tomatoes and a spicy touch



EXCELLENCE

PUNTA CANA, D.R.