ANTOJITOS (APPETIZERS)

Guacamole Prepared tableside with Avocado, Serrano pepper, Pico de Gallo, cilantro, and lime. Served with tortilla chips. 11.5
Add corn & black bean salsa or fresh mango 1

BBQ Wings Crispy wings tossed in our house BBQ sauce served with Mexicali dipping sauce. Choose Habanero BBQ sauce or our milder BBQ sauce. 10.5

Fritura de Calamari Cornmeal battered calamari Pico de Gallo, and sliced jalapenos, quick fried until crisp; served with a Chipotle Aioli. 10.5

Taquitos Crispy rolled flour tortillas stuffed with Mesquite grilled chicken. 9

Mango Glazed Chicken Skewers served over Black Bean, Jicama Slaw and Corn Salsa. 9

Empanadas three of our house made flaky pastry shells, served with Mexicali dipping sauce and filled with your choice of:
• Beef Barbacoa 9 • Grilled Vegetables with cheese 7.5

Lobster, Black Bean, & Corn Tostada Knuckle and claw lobster tossed with roasted corn, mixed cheeses, black beans, Avocado, lettuce, cilantro, and Manchego cheese on a crisp red corn tortilla. 10.5

Queso Fundido A bubbling fondue of Mexican Cheeses, with roasted Poblano Rajas and grilled onions; served with warm flour tortillas. 10 • Add Chorizo Sausage. 12

Ceviche de Atun Fresh Ahi Tuna with Mango, Red Onion, Poblano pepper, cilantro and lime. 10.5

Flautas Slow cooked spicy BBQ pulled pork inside corn tortillas fried to a golden brown served with cool Avocado dipping sauce, mixed cheeses, sour cream, and topped with Queso Fresco. 8.5

SOPAS (SOUPS)

Chicken Tortilla Avocado, cilantro, scallions, Serrano pepper, Pico de Gallo, and tortilla strips. 6

Vegetarian Chili Crème fraîche, mixed cheeses, Pico de Gallo, scallions, and tortilla strips 6
Add Grilled Steak 3 • Add Grilled Chicken 2

agave Grill

Something Different Downtown

100 Allyn Street, Downtown Hartford
860-882-1557 • Fax: 860-882-1559

www.AgaveCT.com

agave Grill

TO GO MENU

WRAPS AND BURGERS

All served with Papas Fritas and cumin ketchup. Wheat tortilla available. Substitute Yucca Fries 2.5 • Add Bacon 1.5

Grilled Chicken Wrap Grilled chicken breast with grilled peppers and onions, shredded lettuce, mixed cheeses, Pico de Gallo, and our Chile Caesar dressing. 9.5

Spice Rubbed Steak Wrap Grilled and sliced thinly, with mixed cheese, Mexican rice, grilled peppers and onions; drizzled with Chimichurri sauce. 12.5

Porto-Pollo Wrap Grilled marinated Portobello mushroom and chicken breast with sliced Avocado, lettuce, Mexicali ranch dressing, and Pico de Gallo. 9.5

Serrano Burger Grilled burger with roasted serranos, Chihuahua cheese, Pico de Gallo, shredded lettuce, Chipotle mayonnaise, and served on a rustic Mexican roll. 11

Mexi Burger Grilled burger with sliced Avocado, refried black beans, Pico de Gallo, shredded lettuce, and Chipotle mayonnaise. Served on a rustic Mexican roll. 11

Verdura Wrap Mixed grilled vegetables with spinach, Pico de Gallo, Cilantro-Lime vinaigrette & mixed cheeses. 8.5

Black Bean Burger A corn crusted black bean pattie with Chihuhua cheese, shredded lettuce, tomato, Avocado, red onion, and Mexicali Ranch dressing. Served on a rustic Mexican roll. 10

QUESADILLAS

Served with Pico de Gallo. Add Sour Cream .50 Add a side of Guacamole 2

Grilled Portobello and Spinach 10

Spicy Shrimp with roasted Black Bean and Corn Salsa 12.5

Grilled Chicken with roasted Poblano and onions. 11.5

Grilled Steak with roasted Poblano and onions. 12.5

Spicy BBQ Pork with roasted poblano and onions. 11.5

BEBIDAS

Jarritos (Mexican sodas:
orange, grapefruit, pineapple.) 3.5
Saratoga Spring Water 3.25
San Pellegrino Sparkling Water 4
Limeade (Mexican Lemonade) 3
Avery's Rootbeer 4

ENSALADAS (SALADS)

Spinach Ensalada Crisp fresh Jicama, fresh spinach, red onion, grape tomatoes & oranges with a Housemade Cilantro-Lime dressing. 9.5 • Add chicken 11.5

Grilled Salad Mixed Lettuces with sliced tomatoes, grilled peppers and onions, Housemade Chipotle honey-mustard dressing, mixed cheeses, Guacamole, Pico de Gallo, Crème fraîche, & grilled chicken. 10.5 • Add steak or shrimp 12.5

Ensalada Caesar Romaine lettuce, Black Bean and Corn Salsa, Manchego cheese, and crispy tortillas in our Housemade Chile Caesar dressing. 9.5 Add chicken 11.5 • Add steak or shrimp 12.5

Santa Fe Salad Crisp mixed greens with fresh Avocado, tomatoes, Black Bean and Corn Salsa, Housemade Mexicali Ranch dressing and mixed cheeses served on a warm flour tortilla with grilled chicken. 10.5

Ensalada Tostada Lettuce topped with Chicken Adobo or seasoned ground beef, mixed cheese, Black Bean and Corn Salsa, Pico de Gallo, Guacamole, Crème fraîche, Housemade Salsa vinaigrette served in a tortilla basket. 10.5

Sugar Cane Skewered Shrimp Salad Grilled sugar cane skewered shrimp with Guava puree served over a salad of Avocados, tomato, peppers, red onion and mixed greens, tossed with a Housemade Salsa vinaigrette. 12

TACOS Y ENCHILADAS

All served with rice and your choice of refried or Vegetarian Black Beans Any two 11.5 • Any three 13.5

Tacos Choice of soft flour or crispy corn tortillas filled with shredded lettuce, mixed cheeses, Pico de Gallo and choice of

Chicken Adobo, Spicy Beef, Grilled Vegetable, Crispy Fish, Spicy BBQ Pork, or Spicy Chorizo Sausage

Enchiladas Rolled corn tortillas, baked, stuffed with choice of:

- **Chicken Adobo with Crème Fraîche Sauce**
- **Spicy Beef with Pasilla Chile Sauce**
- **Grilled Vegetables with Ranchero Sauce**
- **Mixed Cheese with Chili con Queso**
- **Spicy BBQ Pork**
- **Spicy Chorizo Sausage**

BURRITOS & CHIMICHANGAS

All served with rice and your choice of refried or Vegetarian Black Beans

Chicken Adobo with Crème Fraîche Sauce. 12.5
Grilled Chicken with Tomatillo Sauce. 13
Spicy Beef with Pasilla Chile Sauce. 12.5
Grilled Vegetable with Salsa Fresca. 11

DE LA TIERRA (FROM THE LAND)

Steak Arrechera Garlic and chile rubbed steak, grilled and sliced, served with Chipotle roasted tomatoes poblano rajas, served with Jicama Slaw and Yucca fries. 20.5

Tacos Alambres Traditional peasant style tacos made from a ragout of chicken, steak, bacon, peppers and onions in soft flour tortillas with Oaxaca cheese and Avocado. Served with Mexican rice and Vegetarian Black Beans. 17.5

Grilled "Gaucho" Steak Flat Iron steak, rubbed with chili seasonings, grilled, served with Chipotle whipped potatoes, served over pasilla chile sauce and topped with Chili Onion Rings. 20.5

Pasta Perez Blackened chicken, gemelli "spiral" pasta, bacon, Spanish onions, diced tomatoes, and peas tossed in a Cajun cream sauce. Topped with Chihuahua and Manchego cheese. 16

Agave Street Taco's Shredded Pork served with two soft blue corn tortillas. Comes with Shredded cabbage, Pico de Gallo & Chihuahua cheese. Choose your sauce: Avocado Sauce, Chipotle sauce or Sour Cream. 12 Substitute for shrimp 2.5

Pot Roast a la Casita Mexican style Beef Pot Roast with Chipotle whipped potatoes, and braised carrots. 16

DEL MAR (FROM THE SEA)

Mexicana Style Paella Shrimp, Lobster, Clams, Mussels and Chorizo simmered with Mexican rice in a zesty Tomato-Cilantro broth. 23.5

Chicken and the Sea Grilled chicken breast, topped with Chihuahua cheese and Pico de Gallo, served with grilled sugar cane skewered shrimp, grilled vegetables, Mexican rice, and Vegetarian Black Beans. 18.5

Tilapia en Tortilla Fresh Tilapia fillet with a crisp tortilla crust, citrus salsa, grilled vegetables, Jicama slaw & Yucca fries. 18

Lobster Enchiladas Knuckle and claw lobster meat with roasted corn, black beans, and mixed cheese rolled in soft corn tortillas, baked in a lime-sour cream sauce and topped with Manchego cheese. Served with Mexican rice and Vegetarian Black Beans. 20.5

Pasilla Rubbed Tuna Ahi tuna rubbed with a Pasilla crust, grilled and served with roasted corn, black bean, and mango salsa, Mexican rice, crispy tortilla strips and drizzled with Chimichurri sauce. 21.5

EXTRAS & SIDES

Choose from: Refried Black Beans • Grilled Vegetables Mexi Rice • Papas Fritas • Yucca Fries Vegetarian Black Beans 4
OR: Guacamole • Chicken Tamale 5