

SNACKS TO SHARE

\$16 TOUCHÉ GUACAMOLE

AVOCADO, PICO DE GALLO, SALSA ROJA & TORTILLA CHIPS (GF, V, VG)

\$6 ELOTES

BLOW TORCHED SWEETCORN, LIME, CHIPOTLE MAYO, QUESO, TAJIN (GF, V)

\$16 SALSA SELECTION

SESAME & GUAJILLO - CARAMELISED ONION & ARBOL - TOMATO, PUMPKIN SEED & HABANERO SALSAS, SWEET POTATO, BEETROOT & CORN CHIPS (GF, V)

\$15 QUESO FLAMEADO

MOLTEN SMOKED MEXICAN CHEESE SPICY CHORIZO, TORTILLA CHIPS, GUACAMOLE

\$18 CHILAQUILES

TORTILLA CHIPS WITH YOUR CHOICE OF SALSA VERDE OR SALSA ROJA (PICANTE), QUESO FRESCO, MEXICAN JALAPENO CREMA, LIME, GUACAMOLE (GF, V)

\$5 ADD CHIPOTLE CHICKEN

\$16 CEVICHE DE TRUCHA

OCEAN TROUT CEVICHE WITH RED ONION, CUCUMBER, JALAPEÑO, FRESH COCONUT, LIME, GUAJILLO OIL, CORIANDER (GF)

\$14 SUMMER SALAD / ENSALADA DE VERANO

ROAST EGGPLANT, FREEKEH, QUINOA, ALMONDS, FETA, RED SORREL, BABY CORN & CORRIANDER SEED DRESSING (GF, V)

\$12 GOATS CHEESE JALAPENO CROQUETTES

CHIPOTLE MAYO & PICO DE GALLO (V)

TACOS

2 x 6 INCH SOFT CORN TORTILLAS WITH:

\$16 FISH / TACO DE PESCADO

GRILLED SWORDFISH, PINEAPPLE & HABANERO PUREE, AGAVE PINEAPPLE, TOASTED COCONUT, CILANTRO, JALAPENO SALSA (GF)

\$16 OCTOPUS / PULPO

TWICE COOKED OCTOPUS, LEMON, MEXICAN OREGANO, PAPRIKA, GARLIC, SWEET CORN, JALAPENO SALSA & CHIPOTLE MAYO ON A BLUE CORN TORTILLA (GF)

\$15 LAMB / CORDERO

12HR BRAISED LAMB SHOULDER, TAMARIND CHILLI MOLE, EGGPLANT PUREE, CUCUMBER, POMEGRANATE & CILANTRO CREMA (GF)

\$15 AL PASTOR PORK / CERDO

AL PASTOR PORK, MEXICAN OREGANO, AGAVE, PINEAPPLE, WHITE ONION & HABANERO SALSA (GF)

\$15 CHICKEN / POLLO CON CHIPOTLE

GRILLED CHICKEN THIGH, HOUSE MADE CHIPOTLE, ADOBO, QUESO FRESCO, PICO DE GALLO, CRISPY CHICKEN SKIN, & AVOCADO CREMA (GF)

\$15 SWEET POTATO / OAXAQUENO

EPAZOTE, BLACK BEANS, QUESO FRESCO, CHIPOTLE MAYO & CRISPY TORTILLA STRIPS (GF, V)

\$15 CAULIFLOWER / COLIFLOR

ROASTED CAULIFLOWER, BROCCOLI, PEAS, FRIED KALE, GUAJILLO CHILI MOLE (GF, V, VG)

\$15 EL SECRETO

FOR US TO KNOW & YOU TO FIND OUT (JUST ASK)

MEZCALITO

AGAVE BAR

SHARE PLATES

\$15 MEXICAN FRIED CHICKEN WINGS

AGAVE, MEXICAN OREGANO, LEMON, CHILLI SALT, CILANTRO & LIME (GF)

\$15 FATTY LAMB RIBS

MERQUEN, AGAVE & LEMON (GF)

SIDES

\$6/12 TOUCHE SLAW

RED & GREEN CABBAGE, CAPSICUM, CARROT, JALAPENO, CILANTRO, CUMIN & SHERRY VINEGAR DRESSING (GF, V, VG)

\$6 TORTILLAS

5 WHITE CORN TORTILLAS (GF, V, VG)

\$6/12 PINA ASADA CON JALAPENO

BBQ PINEAPPLE PIECES, JALAPENOS, RED ONION, LIME, AGAVE, TAJIN, CILANTRO (GF, V, VG)

\$8 MEXICAN RICE / ARROZ

POBLANO & CORIANDER (GF, V, VG)

\$9 ESQUITES

SPICED CORN WITH CHIPOTLE MAYO, ONION, GARLIC & LIME JUICE (GF, V)

DESSERTS

\$12 CHOCOLATE TACO

CHOC-CHIP, HONEYCOMB ICE CREAM & RICH CHOCOLATE SAUCE (GF AVAILABLE, JUST ASK)

\$12 MEZCAL & LIME POLENTA CAKE

BAKED POLENTA, ALMOND & PISTACHIO PRALINE, TRES LECHES ICE CREAM, CREMA DE MEZCAL & LIME SYRUP

\$12 CHURROS

WITH ORANGE ZEST, PRALINE & CHILLI CHOCOLATE SAUCE

MEXI FIX

SHARED PLATES FOR ALL YOUR AMIGOS - 40PP

MINIMUM 2 GUESTS
ELOTE, GUACAMOLE, ESQUITES, 2 TACO'S (CHEF'S SELECTION), FRIED CHICKEN & FATTY LAMB RIBS

AGAVE HOUR

5PM - 7PM WEDNESDAY - SATURDAY

\$8 DEL MAGUEY VIDA MEZCAL

\$10 TOMMY'S MARGARITA

\$5 SEIS HERMANOS TINNIES

\$10 TAPATIO ANEJO

\$5 TECATE TINNIES