

TASTY
TUESDAYS

AGAVE

Handcrafted Kitchen

by GUILLERMO J. GÓMEZ

Baked Oysters

Nixta, shallots, jalapeño butter, machaca crumbs

Wood Oven Roasted Suckling Pig

grilled nappa and radish salad, salsa verde and tortillas

Fig Crumble

caramelized figs, vanilla crumble and spiced ice cream

\$ 950 pesos

TAX and service are not included



Reservations 624 123 21 67



@agavekitchen.sjc

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Burrata & Black Figs

arugula, nasturtium, mustard, and agave honey vinaigrette

Summer Zucchini

eggplant and herbs hummus, lemon-agave dressing

Passion Fruit – Basil Sorbet

Oaxaca chocolate

\$ 950 pesos

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