

seafood

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

SERVED CHILLED ■

CAMPECHANA COCKTAIL ■

Shrimp and octopus cocktail. 17.95

COCTEL DE CAMARON ■

Mexican-style shrimp cocktail. 17.95

AGUACHILES VERDES ■

Marinated, cilantro, lime, serrano chile, red aoli, cucumbers. 19.95

AGUACHILES ROJO ■

Marinated, cilantro, lime, chile de arbol, red aoli, cucumbers. Garnished with tomatoes, red onion and oranges. 19.95

PULPO A LA DIABLA

Octopus in a very spicy sauce. 19.95

SALMON TROPICAL

Seared salmon topped with tropical salsa, served with rice, vegetables and garlic bread. 24.95

SALMON AL CHIPOTLE

Seared salmon topped with a creamy chipotle sauce, served with rice, vegetables and garlic bread. 24.95

HUACHINANGO FRITO

Whole, fried red-snapper. Served with rice and beans. 24.95

HUACHINANGO AL HORNO

A la Veracruzana; whole red-snapper baked with onions, bell peppers, cherry tomatos, garlic, pearl onions, fish broth and white wine. Served with rice and vegetables. 26.95

FILETE DE PESCADO

Seared fish fillet served with rice, beans, salad and garlic bread. 18.95

SHRIMP FAJITA BURRITO

Grilled shrimp, onions, bell peppers. Served with rice and pinto beans. 18.95

CAMARONES AL GUSTO

Prawns prepared to your fancy. Served with rice, vegetables and tortillas. 19.95

ENDIABLADOS

In a very spicy sauce.

AL MOJO DE AJO

In garlic sauce.

RANCHEROS

Ranchera sauce with sautéed bell peppers, onions and jalapeños.

EMPANIZADOS

Breaded. Served with salad and french fries.

★MOLCAJETE

Beef, chicken, prawns, chorizo, queso fresco, chiles toreados, served over a bed of nopales, topped with medium ranchera salsa. Served with rice, beans and tortillas. 24.95

★MARISCADA (SEAFOOD STEW)

Grilled half pineapple, topped with prawns, octopus, fish fillet, scallops, king crab legs, clams, mussels, served with rice, vegetables and garlic bread. 46.95

~~**HALF ORDERS: Single serving.** Served with rice and beans.~~

~~CHILE RELLENO TRADICIONAL~~

~~One poblano chile stuffed with Monterey Jack cheese, topped with salsa ranchera and queso fresco. 12.95~~

~~ENCHILADA~~

~~Choice of meat and red or green sauce. 10.95 Add mole: 1.00~~

~~SEAFOOD ENCHILADA~~

~~Shrimp and crab. 12.95~~

~~PORK TAMALES~~

~~Hand-rolled, corn masa topped with a salsa ranchera. 16.95~~

Half Orders not available at this time

~~Shredded chicken, refried beans, lettuce, pico de gallo, sour cream. 10.95.~~

breakfast SERVED DAILY UNTIL 2 PM

Served with tortillas, rice and beans.

SIMPLE EGGS

Two eggs prepared your way, bacon or ham. 12.95

CHORIZO CON HUEVOS

Mild Mexican style pork sausage scrambled with eggs. 14.95

MACHACA

Scrambled eggs mixed with carnitas, covered in chile verde. 14.95

HUEVOS RANCHEROS

Two eggs over-easy topped with fresh salsa ranchera on two crispy tortillas. 11.95

HUEVOS DIVORCIADOS

Two eggs over-easy. One egg topped with ranchera sauce; second egg covered with green sauce. 11.95

NOPALES CON HUEVOS

Scrambled eggs with grilled cactus. 12.95

CHILAQUILES CON HUEVOS

Red or green chilaquiles, bacon strips and eggs. 10.95

HUEVOS CON JAMON

Scrambled eggs with ham. 11.95

EGG SANDWICH

Scrambled eggs, bacon, grilled tomatoes, grilled Monterey jack cheese. 11.95

VEGGIE OMELET

Three eggs omelet, bell peppers, onions, mushrooms, tomatoes. Monterey cheese. 13.95

FULL PLATES:Served with rice & beans.

CHILES RELLENOS TRADICIONAL

Two poblano chiles stuffed with Monterey Jack cheese, topped with salsa ranchera and queso fresco. 19.95

ENCHILADAS

Choice of meat and red or green sauce. 14.95

Add mole: 1.00

SEAFOOD ENCHILADAS

Shrimp and crab. 19.95

PORK TAMALES

Hand-rolled, corn masa topped with a salsa ranchera. 16.95

SOPES

Picadillo, refried beans, lettuce, pico de gallo, sour cream. 15.95

TOSTADITAS DE TINGA

Shredded chicken, refried beans, lettuce, pico de gallo, sour cream. 14.95

BIG-STACK PANCAKES

Cajeta drizzle, whipped cream, toasted almonds, toasted coconut shavings, confetti sprinkles. YUM! 11.95

PANCAKES AND EGGS

Two eggs, two pancakes, choice of bacon or ham. 12.95

SHRIMP OMELET

Three eggs, shrimp, bell peppers, onions, mushrooms, tomatoes, Monterey cheese. 16.95

STEAK AND EGGS

New York Angus beef with 2 eggs. 18.95

breakfast sides

EGG 1.95

WAFFLE 7.95

BACON STRIPS 4.95 (4 strips)

HAM 4.95

SAUSAGE 4.95 (4 pork links)

PANCAKE 2.95

BEANS 3.25 / RICE 3.25

GUACAMOLE 2.25 (2 oz)

SOUR CREAM 1.75 (2 oz)

PICO DE GALLO 1.95 (2 oz)

PICKLED JALAPEÑOS 1.95 (2 oz)

TORTILLAS 1.95

sides

SOPE 5.95

CHILE RELLENO 5.75

CHEESE ENCHILADA 3.75

TAMALE 4.75

FRIES 4.75

BEANS 3.25 / RICE 3.25

PICO DE GALLO 3.95 (4 oz)

GUACAMOLE 2.25 (2 oz)

QUESO FRESCO 2.25 (2 oz)

SOUR CREAM 1.75 (2 oz)

PICKLED JALAPEÑOS 1.95 (2 oz)

CHILES TREADOS 1.50

TORTILLAS 1.95

El Agave Azul



12955 San Pablo Avenue
Richmond, CA • (510) 307-5749

[FACEBOOK.COM/AGAVEAZULCA](https://www.facebook.com/agaveazulca)

www.AgaveAzulCA.com#AgaveAzulCA

FULL-SERVICE MEXICAN RESTAURANT

FULL-SERVICE TEQUILA BAR

TEMPORARY HOURS

Monday - Friday: 3 - 8 PM
Saturday & Sunday: 12 Noon to 8 PM

GET ON OUR MAILING LIST. DIRECTLY ON OUR WEBSITE

WWW.AGAVEAZULCA.COM

OR LOG INTO OUR FREE WIFI ON YOUR NEXT VISIT.

@ElAgaveAzulFreeWifi

*Menus and prices subject to change without notice.
053120-2*

appetizers

TOSTADITAS DE TINGA

Two fried mini-corn tortillas topped with black beans, shredded marinated chicken, sour cream, chipotle, lettuce and queso fresco. 7.95

QUESADILLA

Flour tortilla filled with cheddar and mozzarella, garnished with sour cream and pico de gallo. 9.95
Add meat: 3.95
Add prawns: 5.95

GUACAMOLE

Fresh avocado, diced tomatoes, onions, cilantro, jalapeños, fresh lime juice served with chips and salsa. 10.95 Half: 6.95

WINGS

Tequila BBQ, garlic, buffalo.
6 wings: 8.95
9 wings: 12.95

CHIMICHANGAS

Fried flour tortilla stuffed with chicken, chorizo and cheese; medium-spicy, sweet sauce, queso fresco. 10.95

EMPANADAS

Four beef turnovers drizzled with aioli dip. 10.95

CHORIQUESO

Mild chorizo, refried beans, melted cheese. 11.95

AGAVE NACHOS

Home-made chips, beans, grilled corn, pico de gallo, Monterey-cheddar cheese, jalapeño, salsa ranchera, queso fresco. 12.95
Add meat: 3.95

CEVICHE DE PESCADO

Fish cooked in lime juice, onions, diced tomatoes, cilantro, served with corn chips. 12.95

CEVICHE DE CAMARON

Shrimp ceviche served with corn chips. 13.95

TEQUILA PRAWNS

Tequila-seared prawns, grilled corn, garlic, jalapeños, served on a sizzling skillet. 18.95

★ SABOR AGAVE (To Share)

A mix of tequila BBQ wings, Agave nachos, chimichanga, quesadilla, pico de gallo, sour cream, queso fresco. 19.95

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

soup

SOPA DE ELOTE

Creamy corn soup. 8.95

CHICKEN TORTILLA SOUP

Tomato-based soup, Mexican spices, grilled chicken, cilantro, crispy tortilla strips, melted Monterey cheese. 8.95

CALDO TLALPEÑO

Chicken, carrots, zucchini, garbanzo beans, chipotle-chicken broth. 11.95

SOPA DE CAMARON

Tomato base, fish broth, Mexican spices, prawns. 16.95

SIETE MARES

Mussels, clams, octopus, scallops, prawns, red snapper, king crab legs, in home-made fish broth. 23.95

salads

GREEN SALAD

Mixed greens, tomatoes, onions. Choice of dressing. 5.95

AGAVE SALAD

Mixed greens, tomatoes, onions, corn, black beans, tortilla strips, with an agave lime vinaigrette. 9.95

AGAVE CESAR

Hearts of romaine, croûtons, grilled corn, queso fresco. 9.95

SERVED EVERY SAT & SUN

RED MENUDO

A flavorful chile guajillo broth with beef tripe garnished with onion, oregano and lime. Served with tortillas. 14.95

POZOLE ROJO

Tender pieces of pork slowly simmered in a chile guajillo broth with hominy served with chopped cabbage, radishes and limes. 14.95

BIRRIA

Tender goat meat in a spicy red broth, served with side of chopped onions, cilantro, oregano and lime wedge. A Jalisco treat for special occasions. 14.95

NOPAL SALAD

Grilled cactus, lettuce, tomatoes, onions, cilantro, grilled jalapeño, grilled corn, chipotle vinaigrette, queso fresco. 10.95

SOMBRERO SALAD

Fried flour shell, lettuce, rice, beans, pico de gallo, guacamole, sour cream, and queso fresco. 11.95

SALAD ADD-ONS

Chicken... 4 / Steak... 6 / Prawns... 8

chicken

POLLO NORTEÑO

Seared chicken breast with julienned peppers, medium-spicy ranchera sauce. 16.95

POLLO CON MOLE

Chicken breast simmered in a mole sauce. 17.95

POLLO CON CREMA DE TEQUILA

Chicken breast in a creamy tequila sauce, served with rice, vegetables and garlic bread. 18.95

MILANESA DE POLLO

Breaded chicken breast. Served with salad, sliced tomatoes, onions, and french fries. 16.95

pork

CARNITAS

Slow-cooked pork served over grilled cactus. 18.95

CHILE VERDE

Pork slowly simmered in chile verde sauce. 16.95

beef

BISTEC ENCEBOLLADO

Angus beef sautéed with onions and garlic. 18.95

MILANESA DE RES

Thin breaded beef skirt. Served with salad, sliced tomatoes, onions, and french fries. 18.95

BISTEC RANCHERO

Angus beef sautéed with onions, tomatoes, julienned peppers, medium-spicy ranchera sauce. 18.95

CARNE ASADA

Grilled Angus beef skirt. 18.95

NEW YORK STEAK

Grilled New York steak topped with sautéed mushrooms, jalapeños, garlic, chipotle herb butter. Served with fries. 27.95

These chicken, beef and pork dishes are served with rice, beans, and tortillas, unless noted.

tacos (plate or a la carte - ALC)

Served with rice and beans. No rice or beans for a la carte orders.

CHICKEN TACOS

Grilled chicken, pico de gallo, queso fresco. 13.95 (ALC 4.95)

BEEF TACOS

Beef, pico de gallo, queso fresco. 14.95 (ALC 5.95)

TACOS DE CARNITAS

Slow-cooked pork, pico de gallo, queso fresco. 13.95 (ALC 5.95)

CRISPY TACOS

Hard shell, picadillo (seasoned ground beef mixed with potato and veggies), lettuce, pico de gallo, queso fresco. 14.95 (ALC 6.95)

FISH TACOS

Seared fish topped with cabbage, pico de gallo, chipotle aioli. 15.95 (ALC 7.95)

SHRIMP TACOS

Seared prawns topped with lettuce, pico de gallo and chipotle aioli. 18.95 (ALC 7.95)

STREET TACO (A LA CART ONLY)

Beef, melted cheese, two corn torillas, pinto beans, pico de gallo, sour cream, queso fresco. 7.95

sandwiches

Served with french fries.

MEXICAN BURGER

An 8 oz Angus patty, sautéed onions, jalapeños, lettuce, tomato, bacon and melted Monterey Jack cheese. 14.95

AGAVE SANDWICH

Choice of beef, carnitas, or chicken; beans, grilled Monterey cheese, sautéed onions, jalapeños, lettuce, and tomato. 14.95

CUBAN SANDWICH

Ham and Swiss cheese, mustard, mayonnaise and pickles. 13.95

kids meals

Includes kid-size beverage. 8.95

KIDS BURRITO**

Cheese, rice, beans, flour tortilla.

CHICKEN NUGGETS

Include fries.

GRILLED CHICKEN

Chicken breast, veggies, rice.

QUESADILLA**

Cheese, flour tortilla. Side of rice, beans.

CHEESEBURGER

Include fries.

CHIMICHANGA

Includes beans and rice.

** Add chicken or beef. 1.99

sizzling fajitas

Served sizzling hot on a cast-iron skillet with sautéed onions, bell peppers. All served with rice, beans and tortillas.

CHICKEN

Grilled chicken breast: 17.95

CARNITAS

Pork: 17.95

BEEF

Beef: 18.95

PRAWNS

Prawns: 20.95

VEGGIE

Mushrooms, zucchini, broccoli, carrots: 14.95

TOFU

Tofu, pinto or black whole beans. 14.95

fajita combos

DOS AMIGOS

Any two options. 21.95

TRES AMIGOS

Any three options. 25.95

enchiladas

Two enchiladas, choice of chicken, beef, or picadillo beef; served with rice, beans, pico de gallo, sour cream, and queso fresco.

RED ENCHILADAS

Mild red-chile sauce. 14.95

GREEN ENCHILADAS

Tangy green sauce. 14.95

MOLE ENCHILADAS

Our home-made, seven-spice mole sauce; includes roasted peanuts and chocolate. 15.95

CHEESE ENCHILADAS

Your choice of enchilada sauce. 13.95

SHRIMP ENCHILADAS

Two enchiladas filled with shrimp, Monterey Jack cheese, grilled corn, covered with a creamy tequila sauce. Served with rice and vegetables. 18.95

SEAFOOD ENCHILADAS

Two enchiladas filled with shrimp and crab, Monterey Jack cheese, grilled corn, covered with a creamy tequila sauce. Served with rice and vegetables. 19.95



cocktails AgaveAzulCA.com
see website for complete list

12OZ \$10 | 32OZ \$29

MARGARITAS Sauza Blue Tequila, Orange Liqueur, Fresh Orange & Lime Juice, Agave Nectar

CADILLAC Add Grand Marnier
12 oz \$14 | 32 oz \$37

3L RITA 12 - 8oz servings
Regular \$85, Cadillac \$99

beer; draft & bottles

MICHELADAS 9

PREMIUM MICHE with cucumber and prawns. 15.95

draft
1/2 Pitcher (32 oz) \$12
Full Pitcher (64 oz) \$25

burritos...

GRILLED AGAVE BURRITO
Your choice of meat; with rice, beans and pico de gallo. 13.95
SUPER: 16.95

FAJITA BURRITO
Beef, chicken, or pork; grilled onions, bell peppers, rice, beans, and pico de gallo. 14.95
SUPER: 17.95

SHRIMP BURRITO
Shrimp, grilled onions, bell peppers, rice, beans and pico de gallo. 15.95
SUPER: 18.95

FAMOSO "WET" BURRITO
Your choice of meat; beans, rice, cheese, and pico de gallo, **Covered with red sauce**, cheese, guacamole, sour cream. 16.95 / Shrimp: 18.95

VEGGIE BURRITO
Veggies, rice, beans, pico de gallo, Covered with red sauce, guacamole. 14.95