

## seafood We do not recommend takeout for seafood items.

### SERVED CHILLED

**CAMPECHANA COCKTAIL**  
Shrimp and octopus cocktail. 17.95

**COCTEL DE CAMARON**  
Mexican-style shrimp cocktail. 16.95

**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

**FILETE DE PESCADO**  
Seared fish fillet served with rice, beans, salad and garlic bread. 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.

**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

**SHRIMP FAJITA BURRITO**  
Grilled shrimp, onions, bell peppers. Served with rice and pinto beans. 18.95

**MOLCAJETE**  
Beef, chicken, prawns, chorizo, queso fresco, chiles toreados, served over a bed of nopales, topped with medium ranchera salsa. Served with beans and tortillas. 24.95  
(Please expect 30 - 40 minutes.)

**MARISCADA (SEAFOOD STEW)**  
Grilled half pineapple, topped with prawns, octopus, fish fillet, scallops, crab, clams, mussels, served with rice, vegetables and garlic bread. 46.95  
(Please expect 30 - 40 minutes.)

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

## sides

**CHILE RELLENO** 5.75

**CHEESE ENCHILADA** 3.75

**TAMALE** 4.75

**FRIES** 4.75

**GUACAMOLE** 3.95

**SOUR CREAM** 1.75

**TORTILLAS** 1.95

**BEANS** 2.75 / **RICE** 2.75

## breakfast

SERVED DAILY UNTIL 2 PM

Served with tortillas, rice and beans.



**SIMPLE EGGS**  
Two eggs prepared your way, bacon or ham. 9.95

**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

**NOPALES CON HUEVOS**  
Scrambled eggs with grilled cactus. 12.95

**CHILAQUILES CON HUEVOS**  
Red or green chilaquiles, bacon strips and eggs. 9.95

**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

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

## breakfast extras

**EGG** 1.95

**BEANS** 2.75

**BACON STRIPS** 4.95

**RICE** 2.75



**El Agave Azul**

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

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FULL-SERVICE MEXICAN RESTAURANT

FULL-SERVICE TEQUILA BAR

### HOURS

Friday: 11 AM to 10 PM

Saturday: 10 AM to 10 PM

Sunday: 10 AM to 9:30 PM

Monday - Thursday: 11 AM to 9:30 PM

## appetizers

### TOSTADITAS DE TINGA DE POLLO

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 or garlic.  
6 wings: 8.95  
9 wings: 12.95

### CHIMICHANGAS

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

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## 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

## fajita combos

### DOS AMIGOS

Any two options. 21.95

### TRES AMIGOS

Any three options. 25.95

### EMPANADAS

Four beef turnovers drizzled with aioli sauce. 10.95

### 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

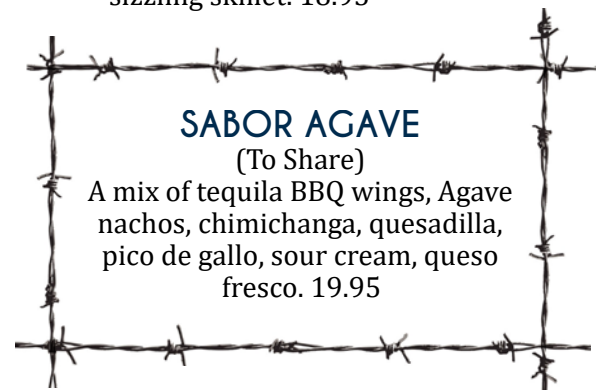
Fish cooked in lime juice, onions, diced tomatoes, cilantro, served with corn chips. 12.95

### 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

## enchiladas

### RED ENCHILADAS

Two enchiladas (chicken or beef), smothered in a red chile sauce. Served with rice, beans, pico de gallo, sour cream, and queso fresco. 14.95

### GREEN ENCHILADAS

Two enchiladas (chicken or beef), smothered in a tangy green sauce. Served with rice, beans, pico de gallo, sour cream, and queso fresco. 14.95

### 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

## 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. 9.95

### SOPA DE CAMARON

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

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

## salad

### 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

### 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

### AGAVE CESAR

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

### 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. 16.95

### 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. 17.95

### BISTEC RANCHERO

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

### CARNE ASADA

Grilled Angus beef skirt. 18.95

### RIB-EYE STEAK

Grilled Angus Rib-Eye steak topped with sautéed mushrooms, jalapeños, garlic, chipotle herb butter. Served with fries. 33.95

All dishes are served with rice, beans, and tortillas, unless noted.

OPEN: SUNDAY - THURSDAY 11 AM - 9:30 PM & FRIDAY & SATURDAY 11 AM - 10 PM

## tacos

Served with rice and beans.

### CHICKEN TACOS

Grilled chicken, pico de gallo, queso fresco. 13.95

### BEEF TACOS

Beef, pico de gallo, queso fresco. 14.95

### TACOS DE CARNITAS

Slow-cooked pork, pico de gallo, queso fresco. 13.95

### FISH TACOS

Seared fish topped with lettuce, pico de gallo, chipotle aioli. 15.95

### SHRIMP TACOS

Seared prawns topped with lettuce, pico de gallo and chipotle aioli. 18.95

### RIB-EYE TACO

Angus beef, pico de gallo, queso fresco, sour cream. 19.95

## combos

Choose any two items. Served with rice and beans. 14.95

### CHILE RELLENO

TRADICIONAL  
Poblano chile stuffed with mozzarella and queso fresco, topped with salsa ranchera.

### CHICKEN ENCHILADA

Choice of chicken mole, or chicken verde.

### SEAFOOD ENCHILADA

Shrimp and crab. Add: 3.95

### PORK TAMALES

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

## sandwiches

Served with french fries.

### MEXICAN BURGER

An 8 oz Angus patty, sautéed onions, jalapeños, lettuce, tomato, bacon and melted pepper 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. 11.95

## 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 AGAVE

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