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 HUACHINANGO AL HORNO

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

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



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FULL-SERVICE MEXICAN RESTAURANT **FULL-SERVICE TEQUIIA BAR**

HOURS

Friday: 11 AM to 10 PM Saturday: 9 AM to 10 PM Sunday: 9 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.

QUESADILLA

Flour tortilla filled with chedder 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 BBO or garlic. 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

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

fajita,

combos

DOS AMIGOS

Any two

options. 21.95

TRES AMIGOS

Any three

options. 25.95

sizzling fajitas Served sizzling hot on a castiron 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

EMPANADAS

Four beef turnovers drizzled with aioli dip. 10.95

AGAVE NACHOS

Home-made chips, beans, grilled corn, pico de gallo, Montereycheddar 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

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.

MONDAY - THURSDAY 11AM - 9:30 PM | FRIDAY: 11 AM - 10 PM SATURDAY: 9 AM - 10 PM | SUNDAY: 9 AM - 9:30 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 cabbage, 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 TAMALE

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 Monterey Jack cheese.

AGAVE SANDWICH

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

CUBAN SANDWICH

Ham and Swiss cheese, mustard,

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

14.95

and tomato. 14.95

mayonnaise and pickles. 11.95