



## LUNCH MENU

Our name is inspired by the desert plant known as agavé. Some say the word agavé means 'stone that cuts'. Others say the word derives from the Latin *agavus*, meaning 'illustrious' perhaps referring to the plant's strikingly beautiful form. Agavé is grown in many regions of Mexico. **Whatever the original meaning of the word, what is important to us is what comes from the agavé plant... Tequila.**

Tequila is made by cooking the heart of the blue agavé plant, then distilling the liquid.

We wish to make your visit a unique dining experience. **Here at Agavé Mexican Bistro we carry over 60 different Tequilas for you to enjoy.** We bring authentic Mexican food to your table and invite you to pair it with your choice of a variety of matching beverages.

Please see our regular menu for many other options including appetizers, soups, salads, and chef specials.

*Hours subject to change according to season.*

*Parties of six or more gratuity added.*

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

Agave Mexican Bistro, 50 State Street, Newburyport, MA 01950 (978) 499-0428  
Agave Mexican Bistro Dos, 111 State Street, Portsmouth, NH 03801 (603) 427-5300

# SOUPS and SALADS

## ensalada caesar

Caesar salad was first introduced in Tijuana Mexico.  
Prepared with a fresh homemade dressing. \$8.50  
Add Chicken or Steak \$10.50

## tostada salad

Flour tortilla bowl filled with refried beans, lettuce, tomato, onions, anejo cheese, sour cream and homemade guacamole. Choose chicken, beef or pork. \$10.75

## shrimp and avocado salad

A colorful salad topped with shrimp, avocado and honey-lime dressing. \$11.50

## steak salad

Fresh picked greens topped with grilled steak strips, avocado, scallions, tomatoes, and anejo cheese. Served with Italian dressing. \$11.75

## catch of the day salad

Blackened lightly with Mexican spices and served over a bed of mixed greens. market price

## sopa de tortilla

A spicy chicken-tomato broth topped with crispy corn tortilla strips. Accompanied with sides of avocado, queso fresco cheese, sour cream and tortilla chips and Guajillo chiles.  
Bowl \$8.50

## sopa black bean de tortilla

A hearty soup with diced tomato, corn, onion, topped with Queso Fresco cheese and crispy corn tortilla strips, avocado, sour cream and shredded Anejo cheese. Bowl \$8.25

## consommé de pollo

Chicken consommé served with rice, mixed veggies, shredded chicken, onion, Serrano chiles and fresh lime.  
Bowl \$8.25

## cocido de pollo

This lightly spicy stew evolved from the food stalls that line the streets of Mexico City. Shredded chicken, avocado, potatoes, white onions, tomatoes and a hint of chipotle in a fresh chicken stock. Bowl \$8.50

## cheese & corn chowder

Fresh red potatoes roasted corn and bell peppers in a delicious creamy cheese soup. Bowl \$8.50

## agave chile

This spicy traditional soup of cubed steak, peppers, onions, tomatoes and chiles is topped with shredded cheddar cheese. Bowl \$8.50

**Now Serving Breakfast Burritos / Brunch  
Starting at 9 am on Saturday and Sundays  
Ask your server for details**

**TRADITIONAL ENTREES ~ Served with Mexican rice and  
homemade refried beans.**

**tamale de puerco**

One masa tamale filled with shredded pork and our tomato-chipotle sauce. \$10.75

**classic burrito**

Your choice of chicken, chicken tinga (tender chunks of chicken marinated in a chipotle sauce), pulled beef, pork, chile verde or veggies wrapped in a flour tortilla with refried beans; topped with salsa verde and melted Mexican cheese. \$10.99

**tacos**

Two soft, medium or crispy corn tortillas stuffed with your choice of shredded chicken, pork, beef, tinga chicken or sautéed veggies. \$10.75

**shrimp tacos**

Two soft, medium or crispy corn tortillas stuffed with blackened shrimp served with cabbage, tomato and a side dish of homemade habanero mayonnaise sauce.  
\$12.00

**baja fish tacos**

Two soft, medium or crispy corn tortillas stuffed with this floured and very lightly fried fish, cabbage, cheese and pico de gallo. \$11.25

**chimichanga**

Your choice of chicken, chicken tinga, beef or veggies accompanied with refried beans, wrapped in a flour tortilla, deep fried and served with Roja sauce and melted cheese. \$10.99

**catch of the day**

Blackened lightly with Mexican spices and served with black beans and asparagus.  
market price

**flautas**

Chicken, beef or cheese flautas served with lettuce, onions, tomatoes, Mexican sour cream and homemade guacamole. \$10.75

**tostadas**

Crispy corn tortilla with your choice of chicken or beef, refried beans, lettuce, onions, tomatoes, sour cream and homemade guacamole. \$10.75

**Now Serving Breakfast Burritos / Brunch  
Starting at 9 am on Saturday and Sundays  
Ask your server for details**

## platos fuertes tradicionales ~ traditional entrees continued...

### chicken and cheese chile relleno

Roasted and peeled poblano chile stuffed with chicken and Chihuahua cheese, prepared with a lightly fried meringue, and blanketed with a seasoned tomato sauce. \$12.50

### classic chile relleno

Roasted and peeled poblano chile stuffed with Chihuahua cheese, prepared with a lightly fried meringue, and blanketed with a seasoned tomato sauce. \$11.75

### carnitas

Michoacan style carnitas, shredded pork, slowly cooked in a copper pot and served with chopped onions, cilantro, fresh salsa verde and corn tortillas. \$11.50

### fajitas

Chicken or beef fajitas (Mexican stir-fry with bell peppers, zucchini, tomatoes and onions) served with flour tortillas, sour cream, pico de gallo, guacamole and a side of cheese. \$11.75

### enchiladas

Two rolled corn tortillas stuffed with chicken, beef or cheese with your choice of roja salsa, verde salsa or mole sauce; topped with melted Chihuahua cheese and sour cream. \$10.75

### quesadillas

Layered flour tortillas with melted Chihuahua cheese, and a choice of chicken, beef, pork, chicken tinga or veggies. Served with guacamole and pico de gallo. \$10.50

### agave sincronizadas

Grilled flour tortillas stuffed with fresh char-broiled chicken or steak strips, Chihuahua cheese, guacamole, lettuce, tomatoes, onions, served over bed of mixed greens or rice and beans. \$11.50

### spicy tinga wrap

Spicy chipotle tinga chicken, lettuce, avocado slices and cheese wrapped in a soft flour tortilla. \$11.50

### chicken avocado wrap

Grilled chicken with fresh avocado, tomato, bell peppers and black beans in a soft flour tortilla. \$11.50

*\*Consumption of raw or partially cooked animal food may increase your risk of foodborne illness.*