

# Agave

## *Cold starters*

- ☞ SALPICON  
Marinated beef cooked with orange, served with cabbage and radish salad, habanero chilli oil and crispy tortilla chips
- ☞ CEVICHE VALLARTA  
Fish and shrimps marinated in lime, grilled chilli oil, red onions, cucumber and carrots

## *Hot starters*

- ☞ MELTED CHEESE  
Or with shredded beef, served with flour tortillas and a spicy chilli sauce side
- ☞ FLAUTAS  
Fried taco filled with chorizo and potato, served with lettuce, grated cheese, sour cream and green sauce

## Soups

- 🍏 🌿 CLASSIC TORTILLA SOUP  
Garnished with pork cracklings, avocado, panela cheese and crispy corn tortilla chip
- 🍏 🌿 CHICKEN CONSOMMÉ  
with rice, Oaxaca cheese, chipotle chilli, shredded chicken and vegetables

## Fish & Seafood

- 🌿 🌿 PULPO TATEMADO  
Grilled baby octopus with plantain puré and agave honey with hibiscus flower syrup
- 🌿 🍏 🍏 PESCADO A LA TALLA  
Acapulco's recipe of fish fillet served with pasilla chilli sauce, lettuce salad and fresh tomatoes
- 🌿 🌿 TIKIN XIC FISH  
Mahi mahi filet marinated in achiote and cooked in banana leave, served with rice and roasted peppers

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🍏 These are healthy dishes which help in maintaining a balanced diet

🌿 These are gluten free dishes

🌶️ These are spicy dishes

## *Meat and poultry*

- 🌙🍴🍏 FRESH POBLANO CHILLI  
Filled with Panela cheese, epazote herb scented tomato sauce
  
- TAMPIQUEÑA
- 🌙🍴🍏 Beef skirt steak Tampico style, served with mole, stewed Poblano chilli stripes and white rice
  
- 🍴 PARRILLADA NORTEÑA  
Beef skirt, chorizo and chicken with roasted nopal leaves and onions, panela cheese, avocado, pork cracklings and charro's beans
  
- 🍴🍏 FAJITAS  
Beef, chicken or mixed, sautéed with onion and green bell peppers, served with stewed beans and flour tortilla
  
- 🌙 BURRO CALLEJERO  
Flour tortilla filled with chicken, beef and cheese with spicy red sauce and sour cream
  
- 🌙 MOLE  
Chicken breast served with white rice and corn tortillas.  
Mole is a prehispanic sauce made with toasted chillis, nuts, spices and dark chocolate

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Desserts

## BUÑUELOS SONORENSES

Flat wheat fritters sprinkled with sugar and cinnamon with a traditional panela honey

### 🍷 CORN BREAD

Served with caramelized sweet corns and rompope sauce

### 🍷 CHURRITOS

Mini churros served with a trilogy sauces, vanilla, chocolate and caramel

### 🍷🌱 NATILLA

Chocolate custard with brown sugar and sweet morita chilli

### 🍷 BAKED PLANTAIN

Baked plantain served with Papantla vanilla ice cream and condensed cream

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# WHOLE FOOD PLANT-BASED MENU

## *Starters*

- 🌿 🍷 🍏 TAQUITOS DE JÍCAMA  
Jicama slices filed with carrot and celery salad, mango and lemon sauce
- 🌿 🍷 SOPECITO  
Corn mini tortillas topped with grilled nopal, cotija cheese, red onion and spicy tomato sauce

## *Salad*

- 🌿 🍷 🍏 MIXED SALAD  
Cherry tomatoes, sweet corn, green beans with a touch of mint, xcatic chilli vinaigrette

## *Soup*

- 🌿 🍷 🍏 SWEET CORN CREAM  
Cream prepared with almond milk, panela cheese and epazote croutons

## *Traditional Main Courses*

- 🌿 🍴 PARRILLADA DE VEGETALES  
Roasted nopal, bell peppers, scallions, onions and mushrooms served with boiled black beans
  
- 🌿 🍴 CHILE RELLENO  
Fresh Poblano chilli filled with panela cheese, epazote herb scented tomato sauce
  
- 🌿 🍴 VEGETARIAN MEATBALLS  
Rice and beans balls served with chipotle sauce
  
- 🌿 🍴 VEGETABLE FAJITAS  
Sautéed onion, zucchini, mushroom and bell pepper served with sweet corn and corn tortillas

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🌿 Whole Food Plant-Based option



EXCELLENCE

RIVIERA CANCUN MEXICO