



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. \$11.00

steak salad

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

fresh catch of the day salad

This delicious white fish is imported overnight from Hawaii, blackened lightly with Mexican spices and served over a bed of mixed greens. \$13.75

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. \$7.95

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. \$7.95

consommé de pollo

Chicken consommé served with rice, mixed veggies, shredded chicken, onion, Serrano chiles and fresh lime. \$7.75

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. \$8.25

cheese & corn chowder

Fresh red potatoes roasted corn and bell peppers in a delicious creamy cheese soup. \$8.25

agave chile

This spicy traditional soup of cubed steak, peppers, onions, tomatoes and chiles is topped with shredded cheddar cheese. \$8.25

**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. \$10.50

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. \$10.50

tacos

Two soft, medium or crispy corn tortillas stuffed with your choice of shredded chicken, pork, beef, tinga chicken or sautéed veggies. \$10.50

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. \$11.00

chimichanga

Your choice of chicken, chicken tinga, beef or veggies wrapped in a flour tortilla, deep fried and served with Roja sauce and melted cheese. \$10.50

fresh catch of the day

This delicious white fish is imported overnight from Hawaii, 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. \$10.25

tostadas

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

