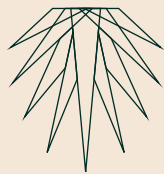




This menu is a reflection of our
commitment to stay grounded in
nature and celebrate its bounty.

Fresh, flavour-forward and joyous –
our chefs have put together global
classics with signatures from the land
of agave.



COLD PLATES

- Ⓐ 🌱 Black Bean & Quinoa Salad 550
Mexican black beans and quinoa tossed with vegetables, topped with avocado and microgreens, in a sweet citrus dressing
- 🌱 Tomato Trio with Burrata 650
Roasted cherry tomato, arugula leaves with burrata and balsamic caviar
- 🌱 ● Classic Caesar 550
Crispy lettuce, chipotle dressing, parmesan
ADD ON: Grilled Chicken 150
- Avocado Salmon Ceviche 850
Avocado, salmon, lime, chili
- 🌱 Artisanal Cheese Platter 1690
An artisanal cheese selection featuring soft, semi-hard, and blue cheeses, seasonal fruits, dried fruits, mixed nuts, olives, biscuits, and honey
ADD ON: Premium Cold Cuts 600

BAR BITES

🌱	Chipotle French Fries	350
🌱	Chimichurri Baby Potato	350
🌱	Crispy Salsa Roja Potato	350
Ⓐ 🌱	The Agave Room Crisps	490
	Crunchy tortilla bread with sauteed mushroom and corn, topped with balsamic caviar, pickled onion and truffle oil	
🌱	Edamame	550
	Fresh edamame tossed with scallion and chilli sauce	
🌱	Cheesy Jalapeño Poppers	550

SMALL PLATES

🌱	Corn Ribs	550
	Crispy corn ribs tossed in house-made chilli-lime seasoning and parmesan.	
🌱	Guacamole & Chips	650
	Avocado freshly mashed, pico de gallo and nachos	
Ⓐ 🌱 ●	Stuffed Chilli	450
	Jalapeno chilli stuffed with Mexican rice, black beans and yellow cheddar, topped with walnut puree	
	ADD ON: Bacon Bites	200
●	Hot Pepper Wings	650
	Chicken wings dusted with a spicy house blend	

- Belgian Pork Belly 1090
Slow-cooked pork belly with in-house BBQ sauce
- 🌱 ● Gnocchi Chipotle 550
Soft potato gnocchi in a creamy chipotle sauce
ADD ON: Grilled Chicken 150
- Ⓐ ● Mexican Meatballs 850
Hand minced lamb marinated in spices and served with cheddar cheese, tomato and chilli sauce
- Spanish Paprika Chicken 650
Hot paprika marinated chicken thigh, chargrilled and topped with fresh herb

SUSHI (URAMAKI)

- 🌱 Asparagus Sushi 650
Fresh asparagus rolled with spicy mayo, cream cheese
- 🌱 Avocado Truffle 750
Avocado, cream cheese, black sesame, truffle oil drizzle
- Crispy Prawn Tempura Chili 950
Crispy tempura prawn, crispy chilli mayo
- Tokyo Salmon Jalapeño Roll 1050
Salmon, jalapeño, citrus mayo

MEXICAN PLATES

Bringing the heat, the spice & the fun — our Mexican plates are a fiesta for the senses!

TACOS

Fully loaded soft shell tacos

🌱	Frijol Negro	550
	Sauteed vegetables, black beans, crema, pickled onions	
Ⓐ 🌱	Jackfruit Carnitas	550
	Pulled jackfruit, pico de gallo, crema	
●	Pollo Asado	650
	Grilled chicken, chipotle mayo	
●	Barbacoa de Cordero	690
	Slow-cooked lamb, ancho chili glaze	
●	Camarón Blanco	950
	Don Julio Blanco-marinated shrimp, Chipotle Crema, fresh lime, herbs	
●	Pescado Baja	950
	Crispy Baja-style fish, lime crema	

BURRITOS

In a roll or as a bowl

🌱	Vegetariano	650
	Assorted vegetables, Mexican rice, beans, guacamole, salsa roja	
🌱	Frito Tofu	750
	Crispy tofu, Mexican rice, beans, guac, salsa roja	
●	Pollo Asado	850
	Grilled chicken, Mexican rice, beans, chipotle crema	
●	Barbacoa de Cordero	950
	Pulled lamb, guacamole, beans, salsa verde	

ENCHILADA

750/850/900

Corn tortilla filled with your choice of vegetables/chicken/lamb tossed in our Mexican spice-blend, baked with yellow cheddar & served with salsa

CHIMICHANGA

750/850/900

Flour tortilla stuffed with your choice of vegetables/chicken/lamb, black beans, rice & Mexican spice

NAPOLI FLATBREADS

- | | | |
|---|--|------|
| 🌿 | Garden of Naples | 650 |
| | Roasted peppers, zucchini, broccoli, olive tapenade, mozzarella, basil oil drizzle | |
| 🌿 | Burrata and Salsa Verde | 950 |
| | Fresh burrata, basil salsa verde and cherry tomatoes topped with a light, refreshing pinenut sauce | |
| ● | Chicken Chipotle Flatbread | 750 |
| | Chipotle chicken, onions, cheese | |
| ● | Lamb Barbacoa Flatbread | 850 |
| | Slow cooked lamb, cilantro, lime | |
| ● | Señor Pepperoni | 1100 |
| | Pepperoni, jalapeno and hot honey glaze for a sweet spicy kick | |

BIG PLATES

The main characters of our food story, consisting of hearty grills and indulgent dishes.

🌿	Tofu Steak	750
	Firm tofu pan-seared and topped with Chef's special sauce	
🌿	Portobello Mushroom	800
	Grilled portobello with crunchy potatoes, sautéed veggies and mushroom sauce	
●	Chimichurri Chicken	850
	Grilled crusted chicken with herbed baby potatoes and sautéed vegetables	
Ⓐ ●	Pork Ribs	1290
	Slow cooked tender ribs glazed in house-made BBQ sauce	
●	Lamb Chops	2790
	Abodo chilli with chill lime sauce	
Ⓐ ●	Jumbo Prawns	1590
	Grilled jumbo prawns in lemon chilli sauce	
●	Salmon	1590
	Chargrilled salmon with green pesto, lemon caper velouté and herb oil	
🌿 ●	Smoked Butter Mince	650/750
	Hand-ground soya keema / lamb keema with Indian spices and our freshly baked buttery coin pav	

🌿 Spaghetti AOP 650

A timeless comfort classic
ADD ON: Grilled Chicken 150

🌿 ● Barley Risotto 850

A rich bowl of overnight soaked barley, fresh herbs
and pomodoro sauce in your choice of morel
mushrooms/grilled chicken

● Linguine ai Frutti di Mare 850

Mixed seafood, black & white linguini topped
with mussels

DESSERTS

- | | | |
|---|---|-----|
| Ⓐ | Churros con Chocolate | 550 |
| | Freshly fried churros with chocolate sauce | |
| 🌱 | Tres Leches | 550 |
| | Sponge soaked in three-milk syrup with seasonal fruit | |
| 🌱 | Crème Brûlée | 650 |
| | The indulgent French dessert served with chocolate crème | |
| Ⓐ | Loco for Coco | 750 |
| | Mascarpone and soft coconut notes, sweetened with condensed milk and encased in chocolate | |

BEVERAGES

Loose Leaf Teas 290

Imperial Earl Grey/ English Breakfast/
Pure Chamomile/ Darjeeling Green Tea

Signature Infused Iced Teas 490

Lemon/ Peach

Coffee

Espresso 210/310

Americano Hot/Iced 350

Cappuccino Hot/Iced 390

Latte Hot/Iced 390

Flat White Hot/Iced 450

Cafe Mocha Hot/Iced 460

Substitute full-fat milk for almond milk 110

The Agave Room Cold Brew 490

Straight/ With Tonic/With Lemonade

Cold Pressed 490

Orange

Pineapple

Watermelon + Mint

Apple + Beetroot + Carrot

Kale + Cucumber + Gooseberry

Soft Beverages

Fresh Lime Soda/Water 170

Aerated Beverages 170

Tonic Water 170

Ginger Ale 170

Still Water 750ml MRP

Ginger Beer 290

Artisanal Tonic Water 350

Energy Drink 350

Perrier 390

San Pellegrino 250ml 390

