# SĀNTO AGAVĒ

## ENTRADAS / APPETIZERS

TÁRTARA DE RES* - 23
Filet mignon tartar, dijon mustard, worcestershire sauce, red onion, pickles, french fries | *served tableside*

GUACAMOLE - 16
Mexican avocados, fresh tomato, queso fresco, fried tostada shells

CAMARONES ROCA - 25
Tempura pan-seared shrimp, garlic, fresh lemon, sriracha mayo

ESQUITE DE MERCADO - 15
Mexican street corn, mayo, grated cheese, chile piquín, epazote, lime

FIDEO SECO - 19
A modern twist to a Mexican classic, avocados, sour cream, three cheeses, chicharron skins & chili Pacilla.

QUESO BRIE - 25
Baked brie, blueberry jam, chopped pecans, cranberries, crispy crostini

DIP DE ALCACHOFA Y CANGREJO - 22
Blend of three cheeses, hearts of artichoke, lump crab, crispy crostini

EMPANADAS (2 PIECES) - 15
Choice of spicy beef or three-cheese, with salsa chimichuri | *made daily in-house*

'CHICHARRÓN' DE RIBEYE - 28
Fresh house-made tortillas, fried ribeye chunks, made-to-order guacamole, salsa petrolera

CARPACCIO DE RES* - 28
Thinly sliced beef tenderloin, dijon mustard, anchovy dressing, balsamic glaze, crispy fried garlic, Parmesan cheese, crostini

COLIFLOR ROCA GOLDEN - 18
Cauliflower tempura, house vegan sriracha mayo, seasonal green salad tossed in mustard vinaigrette

PRIME HAMBURGER - 25
Grilled 100% Black Angus Prime, melted Saint Paulin pepper cheese, bacon jam, tomato, onion, lettuce, Santo Agave dressing

PASTEL DE CANGREJO CHIPOTLE - 24
Seared crab cake, chipotle mayonnaise, fresh herbal greens, pesto sauce

OSTIONES SANTO AGAVE - 32
Baked, sautéed spinach, mozzarella cheese, gremolata, Roquefort dressing, white truffle oil

## BARRA FRÍA DE MARISCOS / COLD RAW BAR*

OYSTERS (6 PIECES) - 26
Choice of daily market oysters, house sauce, ponzu sauce, cocktail sauce, fresh lemon | *Pai Pai, Chignon, Oishi*

SASHIMI DE HAMACHI - 24
Sliced yellowtail tuna, black salt, beet sprouts, chile serrano, extra virgin olive oil

CÓCTEL DE CAMARÓN NEGRO - 26
Black sauce poached shrimp, fresh vegetables, crispy golden taquitos de papa

AGUACHILE DE CAMARÓN - 25
Raw shrimp marinated in lime, cucumber, cilantro, sal de colima, serrano pepper

AGUACHILE DE RIBEYE - 28
Sliced ribeye steak marinated in lemon juice, soy sauce, sesame oil, red onion, cucumber, serrano chile, avocado

BLUE FIN TUNA TOSTADAS (2 PIECES) - 22
Fresh bluefin tuna, marinated in ponzu sauce, kabayaki sauce, chipotle mayo sauce, cilantro

TÁRTARA DE ATÚN - 29
Tuna tartar, soy sauce, lemon juice, lime juice, sweet chiles, burrata cheese, pistachio, crispy crostini

## ENSALADAS / SALADS

ENSALADA CÉSAR - 16
Romaine lettuce, Parmesan cheese, croutons, Caesar dressing |

ENSALADA DE ENDIVIA - 16
Endive hearts, roast beets, arugula, cherry tomatoes, goat cheese, honey vinaigrette, & pecan nuts.

CARPACCIO DE BETABEL - 18
Roasted beet, pear, blue cheese crumbles, arugula, caramelized walnuts, mustard vinaigrette

ENSALADA SANTO AGAVE - 21
Mixed fresh lettuces, shaved carrot, red pepper julienne, pistachio-crusted goat cheese, mango and lychee dressing

## SOPAS / SOUPS

SOPA DE TORTILLA - 16
Traditional tortilla soup, avocado, pork rind, cream, shredded jack cheese

JUGO DE CARNE - 24
Prime beef soup, pico de gallo, brandy, bone marrow on the side

*Please let us know if you have any food allergies.*

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

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## DEL MAR / FROM THE SEA

PULPO A LAS BRASAS - 39
Grilled octopus, chimichurri, sweet potato puree

SALMÓN A LAS BRASAS - 48
Grilled salmon, roasted beets, herb vinaigrette

LOBINA RALLADA - 55
Atlantic striped bass, mustard vinaigrette

CHILEAN SEA BASS - 55
Chilean sea bass, beurre blanc, cauliflower puree

## FILETES A LA PARRILLA CON CARBÓN / COAL-FIRED STEAKS

FILET MIGNON - 65
(8.8 ounces/250 grams)

TOMAHAWK - 200
Prime for two (42 ounces/1200 grams)

RIBEYE - 64
(14 ounces/400 grams)

NEW YORK STRIP - 55
(12 ounces/340 grams)

PORTERHOUSE - 135
(35 ounces/992 grams)

*Steaks may be flambéed with your choice of tequila (4), mezcal (6), or brandy (4).*

SAUCES: Borracha (3), Salsa de Habanero Negro (3), Mantequilla de Mescal (3), Mantequilla de Trufa (3)

CHEF RECOMMENDATION: Estilo Santo Agave (10), Tuetano, (10)

## COMPLEMENTOS / SIDES

ESPINACA CON CREMA - 12
Creamed spinach

MACARRONES TRES QUESOS - 12
Three-cheese macaroni, chives

PAPA SANTO AGAVE - 14
Creamy potato chunks, melted mozzarella cheese, crispy potato chips

PURÉ DE PAPA NATURAL O JALAPEÑO - 12
Mashed potatoes (plain or jalapeño)

ESPARRAGOS A LA PARRILLA - 12
Grilled asparagus

PAPA HORNO - 12
Baked potato, sour cream, shredded cheese, bacon, chives

TORRE DE PAPA - 12
Potato tower - french fries, paprika, Parmesan cheese, chives, truffle oil

ELOTE DULCE CON CREMA TRUFADA - 12
Sweet corn with truffle cream, chives

VEGETALES DEL DIA - 12
Grilled seasonal vegetables

## TACOS AL COMAL DE LA CASA (ORDEN DE 3 TACOS)

*Tortillas de maíz al comal: made fresh daily in-house*

TACOS FILET MIGNON - 29
Cheese-crusted filete de res, queso, thinly sliced aguacate, aguacate cream sauce

TACOS DE BARBACOA - 28
Barbacoa de res, baby onions, cilantro, salsa borracha

TACOS DE RIBEYE WITH BONE MARROW - 38
Sliced ribeye tacos, marrow bone, salsa de aguacate

TACOS GOBERNADOR - 32
Sautéed shrimp, crispy cheese crust, signature house-made chipotle mayo

WOOD GRILLED BONE MARROW - 47
Five marrow bones, house salsa roja, served with tortillas of blue maíz