

# SANTO AGAVÉ

## 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

Mexican avocados, sour cream, three cheeses, pasilla chili

### 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 | *served tableside*

### ENSALADA DE ENDIVIA - 16

Endive hearts, figs, arugula, cherry tomatoes, goat cheese, honey vinaigrette

### 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-crusting 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.

# SANTO AGAVÉ

## 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-crust 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 - 37  
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