

AGAVE MEXICAN BISTRO DOS

RESTAURANT WEEK – SPRING 2017

THREE COURSE PRE FIXE: \$29.95

APERITIVOS:

- torta de papa with salmon, onions, chiles, queso fresco, and mexican crema
- roasted jalapeño poppers wrapped in applewood smoked bacon
- arugula and jimaca salad with onion, cilantro, toasted pine nuts, and pomegranate-lime vinaigrette
- choice of any cup of soup or ½ salad from regular menu

ENTRADAS:

- CARNE: grilled carne asada and sautéed vegetable tostado salad with black beans, pico de gallo, lettuce, sour cream, and guacamole
- POLLO: tomatillo braised chicken thighs topped with mexican crema served with white rice
- MARISCOS: seared scallops with chorizo, spinach, and smoked paprika fingerling potatoes
- VEGETARIANO: vegetable tamale with salsa verde served with cilantro-lime rice and black beans

POSTRES:

- strawberry-banana fried tequila shots*
- churros with vanilla ice cream topped with chocolate and caramel
- chef's choice dessert (please ask your server or bartender for today's offering)

