

AGAVE MEXICAN BISTRO DOS

RESTAURANT WEEK – SPRING 2018

THREE COURSE PRE FIXE: \$29.95

APERITIVOS:

- mexican mussels with serrano chiles and chorizo in a shallot and white wine broth served with a baguette for dipping
- arugula and jicama salad with onion and pepitas tossed in a pomegranate-lime vinagreta
- choice of any cup of soup from regular menu

ENTRADAS:

- grilled chicken breasts with poblano cream sauce served with mexican elote salad and black beans
- chili rubbed skirt steak served with white rice and charred cucumber salad with red chili and lime
- shrimp tacos with adobos verde and caramelized onion served with queso fresco, coconut rice with mushrooms, and flour tortillas

POSTRES:

- house made chocolate chili ice cream with chili sea salt
- dulce de leche stuffed churros with vanilla ice cream
- mixed berry fried tequila shots (*must be 21+*)