

AGAVÉ MEXICAN BISTRO DOS

RESTAURANT WEEK – SPRING 2019

THREE COURSE PRE FIXE \$29.95

BEBIDAS

MARTINI DE AGUACATE \$13

BARR HILL TOM CAT GIN, FRESH AVOCADO, ELDERFLOWER, LIME, AND JALAPEÑO SIMPLE SYRUP

WHITE: EL COTO BLANCO RIOJA \$13 / \$48

RED: EL COTO CRIANZA RIOJA \$13 / \$48

WOODLAND FARMS *KITTERY, ME*: BLINKY IPA 7.2% ABV \$7

APERITIVOS

ROASTED POBLANO SOUP

GARNISHED WITH MEXICAN CREMA AND HOT SAUCE

MIXED GREEN AND STRAWBERRY SALAD

WITH QUESO FRESCO AND PEPITAS TOSSED IN JALAPEÑO LIME VINAGRETA

POTATO AND CHORIZO FLAUTAS

ENTRADAS

TAMARIND-APRICOT GLAZED CHICKEN THIGHS

SERVED WITH CILANTRO LIME RICE AND PICKLED RED ONIONS

GRILLED SEASONED PORK CHOP

WITH ANCHO CHILE COMPOUND BUTTER SERVED WITH POBLANO-CHEESE GRITS

MUSHROOM AND BLACK BEAN QUESADILLA

SERVED WITH CHIPOTLE CREMA, PICO DE GALLO, GUACAMOLE, AND LETTUCE

POSTRES

CARLOTA DE LIMÓN

AVOCADO CHEESECAKE

WITH POMEGRANATE MOLASSES

CHURRO NACHOS

WITH VANILLA ICECREAM AND MEXICAN CHOCOLATE SAUCE

