



2414 San Diego Avenue  
San Diego, CA 92110

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Open 7 Nights
- ◆ Dinner
  - ◆ Mon-Sat 5:00pm-10:00pm
  - ◆ Sunday 5:00pm-9:30pm
- ◆ Semi-Private Dining for Parties up to 50 guests
- ◆ Restaurant Buyouts Available
- ◆ Street Self-Parking
- ◆ Dress Code: Business Casual



- ◆ The Award of Excellence from Distinguished Restaurants of North America (DiRoNa)

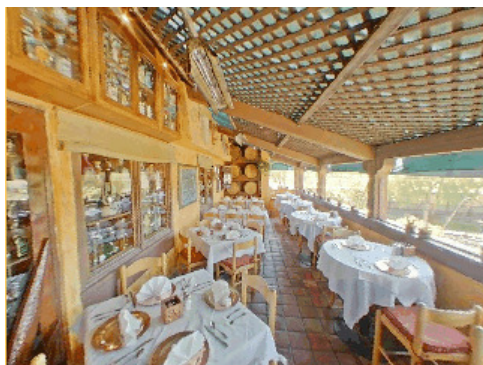
The Mestizo gastronomic influence can clearly be seen in dishes such as *mole*, due to the fact that it combines a mixture of chilis, chocolate and tomato - of Mexican origin - with almonds, raisins and garlic - brought by the Spaniards and those of Arabic descent - as well as with pepper, cinnamon and clove - spices from the Orient.

The diversity of products of each origin, the indigenous gastronomic tradition and the European influence turned Mexican cuisine into a complete experience that does not cease to amaze us.

Since 1996, the City of San Diego has offered products and services from El Agave, a Mexican Nouvelle Cuisine restaurant first in its category and dedicated one hundred percent to the enhancement of Hispanic-Mexican Gastronomy.

Since then, thousands of people and critics have been able to enjoy and taste the quality of traditional Mexican dishes from diverse regions such as the Center and South of the Country.

## Group Accommodations



**Balcony**

The Balcony is covered with heaters. The Balcony can seat a maximum of 35 guests.

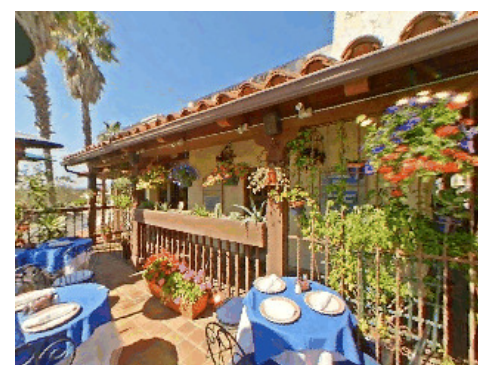
*30 Person Minimum,  
plus Tax and 20% Gratuity*



**Main Dining Room**

Main Dining Room is surrounded by a "Tequila Museum." Bottles of every shape a size line the walls. The Main Dining Room can seat a maximum of 50 guests.

*45 Person Minimum,  
plus Tax and 20% Gratuity*



**Patio**

The Patio is an open area with free-standing heaters. The Patio can seat a maximum of 35 guests.

*30 Person Minimum,  
plus Tax and 20% Gratuity*



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## Group Menus

### MENU SELECTION ONE

Welcome Margarita or Drink of Choice: *(Beer or House Wine)*  
~ or ~  
One Tequila Shot *(El Agave Artesanal Reposado)*

#### APPETIZERS

##### Entremes Surtido

*Crab "Empanada," Shrimp and Cochinita "Sopecito,"  
Beef "Taqitos," Mushroom and Poblano Chili "Quesadilla,"  
Crispy Potato & Chorizo "Taquito"  
and Cuitlacoche (Corn Fungus) "Tlacoyo"*  
\* For the Table, each serves 4 or 5 guests

#### MAIN COURSE

##### Mole Poblano

*The Soul of Mexican Moles, Made from Scratch with Pasilla,  
Ancho and Mulato Chilis as Well as Other Ingredients Such as  
Tomatillo (Green Tomato), Clove, Black Pepper, Chocolate, Garlic,  
Cinnamon, Coriander Seed, Sesame Seed and More.  
Served over Chicken with Rice Agave Style.*

##### Pierna de Cerdo en Higos y Guindas

*Pork Leg Sautéed with Aromatic Fig and  
a Delicate Berry Sauce, a Truly Excellent Dish*

##### Sea Bass a la Veracruzana

*No Description is Good Enough for  
this Unique and Traditional Sea Bass,  
Prepared with Bell Peppers, Olives and White Wine... Exquisite !*

#### DESSERT

**INCLUDES COFFEE OR SOFT DRINK**

**\$42.99 PER PERSON,  
PLUS ADDITIONAL BEVERAGES,  
20% GRATUITY AND SALES TAX**

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

### MENU SELECTION TWO

Welcome Margarita or Drink of Choice: *(Beer or House Wine)*  
~ or ~  
One Tequila Shot *(El Agave Artesanal Reposado)*

#### APPETIZERS

##### Entremes Surtido

*Crab "Empanada," Shrimp and Cochinita "Sopecito,"  
Beef "Taqitos," Mushroom and Poblano Chili "Quesadilla,"  
Crispy Potato & Chorizo "Taquito"  
and Cuitlacoche (Corn Fungus) "Tlacoyo"*  
\* For the Table, each serves 4 or 5 guests

#### MAIN COURSE

##### Mole Poblano

*The Soul of Mexican Moles, Made from Scratch with Pasilla,  
Ancho and Mulato Chilis as Well as Other Ingredients Such as  
Tomatillo (Green Tomato), Clove, Black Pepper, Chocolate, Garlic,  
Cinnamon, Coriander Seed, Sesame Seed and More.  
Served over Chicken with Rice Agave Style.*

##### Sea Bass a la Veracruzana

*No Description is Good Enough for  
this Unique and Traditional Sea Bass,  
Prepared with Bell Peppers, Olives and White Wine... Exquisite !*

##### Filete Agave

*Filet Mignon Filled with Goat Cheese,  
Served with Dark Tequila Sauce and  
Accompanied by and Arrangement of Vegetable*

##### Camaron Guajillo

*Huge Shrimp Marinated in Guajillo Chili Oil  
Served on a Bed of Beans, Rice and Nopal (Cactus Paddle)*

#### DESSERT

##### Flan

**INCLUDES COFFEE OR SOFT DRINK**

**\$49.25 PER PERSON,  
PLUS ADDITIONAL BEVERAGES,  
20% GRATUITY AND SALES TAX**

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

# Group Menus

## MENU SELECTION THREE

Welcome Margarita (1 Each Guest) or Soft Drink  
 ~ or ~  
 One Tequila Shot (El Agave Artesanal Anejo).

### APPETIZERS

#### Entremes Surtido

*Crab "Empanada," Shrimp and Cochinita "Sopecito," Beef "Taquitos,"  
 Mushroom and Poblano Chili "Quesadilla," Crispy Potato & Chorizo  
 "Taquito," and Cuitlacoche (Corn Fungus) "Tlacoyo"*  
 \* For the Table, each serves 4 or 5 guests

### SOUP OR SALAD

#### Sopa Azteca

*Flavored with Pasilla "Chili",  
 Garnished with Tortilla Strips, Crispy Pork Rind,  
 "Manchego" Cheese (Monterrey Jack), Sour Cream and Avocado*

#### Ensalada de Nopal

*"Nopal" (Cactus Paddle) Salad with Chopped Tomato,  
 Cilantro, Onion, Oregano, Avocado and Olive Oil*

### MAIN COURSE

#### Mole Poblano

*The Soul of Mexican Moles, Made from Scratch  
 with Pasilla, Ancho and Mulato Chilis as Well as Other Ingredients Such  
 as Tomatillo (Green Tomato), Clove, Black Pepper, Chocolate, Garlic,  
 Cinnamon, Coriander Seed, Sesame Seed and More.  
 Served over Chicken with Rice Agave Style.*

#### Camaron Guajillo

*Huge Shrimp Marinated in Guajillo Chili Oil  
 Served on a Bed of Beans, Rice and Nopal (Cactus Paddle)*

#### Sea Bass Tenochtitlan

*Tender Sea Bass Fillet Marinated with "Epazote" Herb, Onion and  
 Topped with Nopales (Cactus Paddles).*

#### Filete Agave

*Filet Mignon Filled with Goat Cheese,  
 Served with Dark Tequila Sauce and  
 Accompanied by and Arrangement of Vegetable*

### DESSERT

#### Flan

**INCLUDES COFFEE OR SOFT DRINK**

**\$59.25 PER PERSON,  
 PLUS ADDITIONAL BEVERAGES,  
 20% GRATUITY AND SALES TAX**

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## Event Information

### Booking Requirements

The space for an event is considered confirmed once we have received a signed contract and credit card number. A \$500 Non-Refundable Deposit is due upon signing of the contract.

### Cancellation Policy

Cancellations must be made only with the General Manager and will be confirmed via fax or by a confirmation letter. El Agave requires seventy-two (72) hours notice for cancellations. Any Cancellations which occur within seventy-two (72) hours of the function will result in a charge of 50% of the total menu price, multiplied by the guaranteed guest count. This amount will charge to the credit card listed on the contract.

### Billing/Payment

El Agave reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms, nor do we accept company or personal checks. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express.

### EME Rewards

Earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

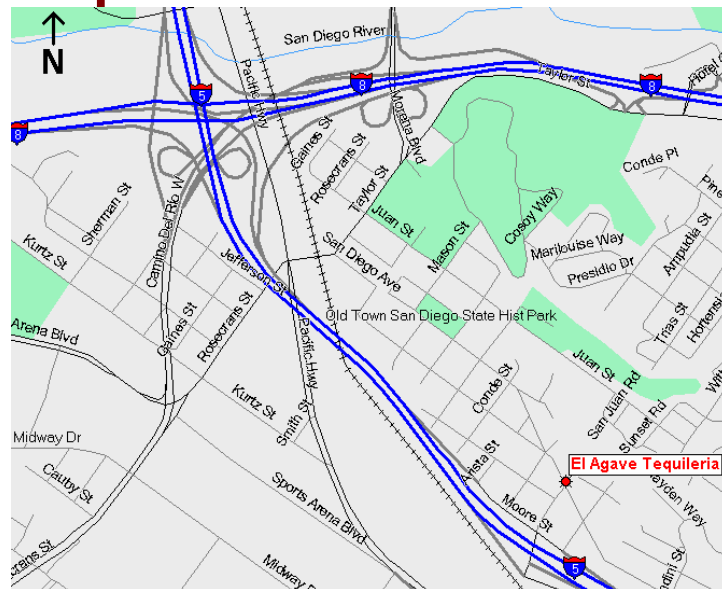
See the Rewards page on the EME website for more details.

*\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

### Parking

There is limited parking at El Agave, however, there is plenty of street parking around the restaurant.

## Map & Directions



### From the North heading Southbound I-5:

- ◆ Take I-5 Freeway until Old Town Avenue Exit.
- ◆ Exit on Old Town Avenue ramp and turn left onto Old Town Avenue.
- ◆ Continue until San Diego Avenue.
- ◆ Turn Left of San Diego Avenue. El Agave Tequileria is located on the right at 2304 San Diego Avenue.

### From the South heading Northbound I-5:

- ◆ Take I-5 North until the Old Town Avenue exit.
- ◆ Exit on Old Town Avenue ramp and turn left onto Old Town Avenue.
- ◆ Continue until San Diego Avenue.
- ◆ Turn Left of San Diego Avenue. El Agave Tequileria is located on the right at 2304 San Diego Avenue.

### From the West or East I-8:

- ◆ Take I-8 West or East until Junction I-5 South.
- ◆ Merge onto I-5 South and continue until Old Town Avenue Exit.
- ◆ Exit on Old Town Avenue ramp and turn left onto Old Town Avenue.
- ◆ Continue until San Diego Avenue.
- ◆ Turn Left of San Diego Avenue. El Agave Tequileria is located on the right at 2304 San Diego Avenue.



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## Regular Dinner Menu\*

### APPETIZERS

#### Assortment of Appetizers

*Shrimp Empanada, Shrimp Sopecito, Two Crispy Beef Taquitos, Mushroom Poblano Quesadilla, Pickled Cactus Paddles, Guacamole, Crispy Potato Taquito & Cuitlacoche (Corn Fungus) Tlacoyo*

#### 3 Quesadillas del Pueblo

**Poblanas** - Small Poblano Chile Strips With Manchego Cheese

**Tinga** - Shredded Chicken with Tomato-Chipotle Sauce

**Picadillo** - Ground Turkey with Tomato Sauce and Vegetables

**Papa** - Homemade Potato Salad

**Flor De Calabaza** - Squash Blossoms and Manchego Cheese

**Frijol** - Black Beans and Manchego Cheese

**Hongos** - Mushrooms Mexican Style and Manchego Cheese

#### 3 Sopecitos Surtidos

*Small Fat Tortillas Garnished with Black Beans, Shredded Chicken, Onion, Lettuce, Mexican Cream, Dusted with Fresh Cheese and Salsa*

#### Taquitos a la Crema

*Crispy Chicken Tacos Covered with Mexican Cream and Sprinkled with Queso Fresco*

#### Taquitos de Cochinita

*Homemade Tortillas, Hand-Rolled with Shredded Pork and Doused with Yucatan Achiote Sauce*

#### Tlacoyos San Diego

*A White Corn Masa with Black Beans, Shredded Chicken, Onion, Lettuce, and Mexican Cream Dusted with Fresh Cheese and Salsa*

#### Entremés Surtido

*Assortment of Quesadillas, Sope, Tlacoyo, Tamal and Taquito Crema*

#### Tlacoyos Cuitlacoche

*Blue Corn Masa Especially Prepared for this Delicious Tlacoyos, Stuffed with Black Beans and Cuitlacoche, Salsa Verde, Cheese and Onion*

#### Sopecitos de Camarón

*A Unique Way to Prepare this Blue Masa; Stuffed with Cooked Shrimp in a Chipotle Sauce and Lettuce. Outstanding!!!*

#### Canelone Cuitlacoche

*An Ancient Aztec Dish; Mushrooms from the Corn are Marinated With Garlic, Onion and Spices, Then Stuffed in the Canelone with Three-Cheese Sauce. Magnifico!*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### SOPAS

#### Crema de Flor de Calabaza

*Creamy Castilla Yellow Squash, Onion, Leek and Celery Soup*

#### Sopa de Cilantro

*From El Portal (Mexico City) Fresh Cilantro Soup With Our Spices.*

*It's Done Right at The Moment You are Ordering. Fresh!*

#### Sope de Mariscos

*Done with Our Fresh Red Snapper, Shrimp and Crab With a Touch of Chile Cascabel and the Agave Spices*

#### Sopa Azteca

*Flavored with Chile Pasilla, Garnished with Tiras De Tortilla, Chicharrón, Manchego Cheese, Mexican Cream and Avocado*

### ENSALADAS

#### César

*The Authentic Recipe of Tijuana*

#### Berro Watercress

*Simmered with Onion and Bacon. Served with Tortillas to Make Your Own Tacos*

#### Nopalli Nopal

*Cactus Leaf Salad With Chopped Tomato, Cilantro, Onion, Oregano, Avocado and Olive Oil*

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## Regular Dinner Menu\*

### AVES - FOWL

#### Pollo Ahogado

*En Natas from Oaxaca, Chicken Drowned in Chile Guajillo,  
Chile Puya and Nata. Served with Agave Rice.  
An Authentic Recipe from the 19th Century*

#### Pollo Pipián

*Tender Chicken Breast in a Special Thickened Pepita Sauce,  
Served with Agave Rice*

#### Pato Nouvelle

*Wonderfully Baked Duck,  
Lightly Dipped in a Raspberry Sauce and Crispy Sweet Potato*

### CARNES - BEEF

#### Medallones de El Portal

*Tender Filet Mignon Medallions Served in a Delicate Mixture of  
Two Wonderful Sauces; the First, a Dark Black Pepper Sauce,  
Complemented by the Second, a Mild Spicy Chipotle Chili Sauce,  
Served with Artichoke And Potatoes*

#### Medallones Mar y Tierra

*Filet Mignon Medallions and Black Tiger Shrimp  
Served with an Exotic Blend of Spices from the Gulf of Mexico,  
Made up of Grilled Onions, Garlic and "Hoja Santa,"  
Served with Our Nopal (Cactus Paddle) Julienne. Buenisimos!!*

#### Filete Chipotle

*Grilled Mignon on a Tortilla  
Covered with Melted Manchego Cheese,  
Bathed with Chile Chipotle Salsa, Cilantro-Sprinkled*

#### Filete Agave

*Filet Mignon Filled with Goat Cheese with Dark Tequila Sauce,  
Arranged with Vegetables.*

#### Filete Relleno en Salsa de Aguacate

*Grilled Filet Mignon Stuffed with Mushrooms Al Epazote and  
Laid on Avocado Sauce, Garnished with Vegetables.*

#### Pierna de Cerdo en Pistache

*Leg Pork Baked in a Chile with Ancho, Celery,  
Garlic, Sesame Seed . . . and Pistachio.  
A Perfect Dish for a Good Eater.*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### MOLES

*A great many spices, except notably chiles and allspice were introduced  
into Mexico early in the sixteenth century during the colonial period of its history.  
At that time they were used exclusively in the convents and wealthier Spanish  
households. Under the skillful cooking hands of the nuns,  
they were very soon combined with native ingredients  
to form the beginnings of a sophisticated mestizo cuisine,  
and later they were accepted and incorporated into  
the less sophisticated cooking of the pueblos.*

*Today the women of even the poorest villages would not dream  
of making their festive moles without at least a few of the spices required by custom,  
which in combination with a wide variety of chiles and other ingredients  
such as chocolate, seeds and even coffee have come to conform  
one of Mexico's first national dishes, the mole.*

*Due to the originality of flavor mixtures and the work involved,  
this represents the Mexican cuisine to its fullest extent.  
Mole is for the Mexican cuisine what Baroque Art is for architecture.*

#### Mole Poblano Don Julio

*The Soul of Mexican Sauces, Made from Scratch  
With Chile Pasilla, Ancho, Mulatto and Other Goodies  
Like Tomatillo, Clove, Black Pepper, Chocolate, Garlic,  
Cinnamon, Coriander Seed, Sesame Seed and More  
Served over Chicken with Rice Agave*

#### Mole Rojo

*Made from Chile Pasilla, Ancho, Guajillo, Pepper and Clover...  
Served over Chicken or Pork*

#### Mole Rosa de Taxco

*Chicken Breast Served in a Delicious Pink Creamy Mole  
Made from Walnuts, Pine Nuts and Chipotle Chili,  
A Symphony of Color and Flavor  
That Will Remind You of the Old Romantic Mexico*

#### Mole Coloradito

*Made from Guajillo Chicostles, Sesame Seed, Banana,  
Garlic and Chocolate...Served over Chicken or Pork*

#### Mole Verde

*From Oaxaca, Tomatillo, Chile De Agua, Chile Serrano,  
Epazote, Hierba Santa, Chochoyotes (Corn Masa) . . .  
Served over Chicken or Pork with White Rice*

#### Mole Negro

*From Oaxaca, with Four Different Chiles, Pasilla, Mulatto,  
Ancho, Chipotle, Tortilla, Plátano Frito, Sesame Seed, Peanut,  
Almond, Nut, Pasitas, Tomate, Tomatillo, Celery, Cinnamon,  
Oregano, Pepper and Clove...Served over Chicken or Pork*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

## Regular Dinner Menu\*

### DEL MAR - SEAFOOD

#### Camarón Cancún

*Sautéed Large Shrimp Laid in a Mango Sauce  
 With a Splash of Mustard and Sprinkled with Coconut  
 Served with Tropical Fruit Mexikiko.*

#### Camarón Guajillo

*Huge Marinated Shrimp in Chile Guajillo Oil  
 Served on a Bed of Beans, Rice and Nopal*

#### Camarón Tamarindo

*Exotic Tropical Fruit Lightly  
 Seasoned with Chile De Arbol and Spices  
 Served over Large Shrimp. Excelente!*

#### Calamar Escabeche

*Generous Portions of Fresh Squid,  
 Delicately Prepared with Green and Red Peppers,  
 Chiles Gueros, Fine Herbs and Balsamic Vinegar*

#### Calamar a la Talla

*A Truly Mouthwatering Dish with Fresh Squid,  
 Served with a Light Chile Pasilla Sauce*

#### Sea Bass Tenochtitlán

*Tender Sea Bass Fillet Marinated with Epazote, Onion, Garlic and  
 Surrounded with Piping Chile Pasilla-Prune Sauce and  
 Topped with Nopales*

#### Sea Bass Ajo y Achiote

*Fresh Sea Bass Laid on a Bed of Vegetables  
 In a Superb Garlic-Chipotle Chili Sauce, Made to Order  
 A True Wonder of the Mayan Cuisine.*

#### Sea Bass Mac Cumm Negro

*Sea Bass Fillet Cooked to Perfection in a Sophisticated Sauce  
 Made From Pasilla Chili, Bell Peppers and Spices,  
 Served with Hot Plantains. Magnifico!!*

#### Salmón Natas

*Marinated Salmon in Our Famous Mole Natas,  
 Laid in A Potato Bed*

#### Pescado Tikin-Xik

*Sea Bass Cooked in Achiote and  
 Specially Wrapped in a Banana Leaf,  
 Served with Beans and Escabeche.*

#### Pescado a la Veracruzana

*No Description for This Unique and Traditional Sea Bass,  
 Prepared with Bell Peppers, Olives and White Wine...Exquisite!*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

