



AGAVE

restaurant & lounge

FLAMENCO DINNER

TAPAS

CROQUETAS DE JAMÓN Y CHORIZO

CRISPY HAM AND SAUSAGE CROQUETTES | SUN DRIED TOMATO VINAIGRETTE

SALAD

MANZANA CON HINOJO Y QUESO MANCHEGO

COMPRESSED APPLE | FENNEL JAM | QUESO MANCHEGO | WALNUTS | SHERRY DRESSING

ENTRÉE

CHICKEN BASQUAISE & PIPERADE

SERRANO HAM | TRI COLORED PEPPERS | ESPELETTE PEPPER | SAFFRON RICE

DESSERT

FLAN AL ESTILO TRADICIONAL DE CREMA CATALANA

CLASSIC SPANISH CUSTARD WITH 'ESPUMA' OF CATALAN CREAM
AND CINNAMON ORANGE MARMALADE

CHEF GILBERT ARAGON