

Agave Azul

Appetizers

Cold

Zitacuaro salmon trout tartare GF

Hoja Santa, avocado, wasabi and tortilla chips

Green curry ceviche GF

Catch of the day, mango, basil, avocado, cucumber and red onion

Avocado crab truffle

Spicy crab, citrus salad, wakame and sesame seeds

Smoked Wagyu beef tataki

Local tomato, Ponzu, chives, ashes and sesame seeds

Spicy asian cucumber salad GF

Jicama, chayote, garlic, Mex-Togarashi and pumpkin seeds

Hot

Edamame “loco”

Garlic, chili flakes, soy sauce, lime and bonito flakes

Sesame Roasted Cauliflower GF

Sesame Kewpie mayo, cilantro and serrano chilli

Rock shrimp

With spicy mayonnaise and Sriracha sauce

Soft shell crab steamed buns

Pickled cucumbers, onion and miso chipotle dressing

Tsukune- mexa

Chicken meatballs with asian spices and miso teriyaki

Rou Jia Mo Birria

Chinese sandwich filled with Birria, chives and cilantro



Rosewood Mayakoba is honored to support Comepesca, the Mexican Council for the Promotion of Seafood Consumption, and their campaign Pesca Con Futuro.

Main Courses

Roasted fish "A la plancha" (200 gr) GF

Edamame, local beans, spicy soy-lemon vinaigrette and fresh herbs

Sauteed shrimp (200 gr) with "Salsa macha-miso" GF

Steamed rice, fried garlic and herbs

Orange teriyaki braised beef ribs (245 gr)

Tomatillo salad with jicama, herbs and citrus

Duck Carnitas (200 gr)

Hibiscus "Tinga", salsa and tortillas to make your taco

Pork belly (150 gr) and vegetables wok

Stir fried veggies and asian barbeque

Ramen "Yucatán" with local Lima

Turkey broth, pork belly, tortilla chips, egg and Xcatic chili

Veggie Yakimeshi

Fried rice with vegetables and organic egg

Sushi Rolls

Tuna duo

Sliced spicy tuna from Baja, avocado, jicama, tuna, chives and ponzu sauce

Kampachi serrano GF

Spicy Shrimp, avocado, Baja tail, spicy aioli, serrano chili and cucumber

Summer

Apple, plantain tempura, shiitake and avocado

Oaxaca

Eel, plantain, breaded shrimp, jicama and avocado

Salmon tartare

Tobikko, sesame seeds, breaded shrimp, jicama, avocado, chives and serrano chili

Nigiris

Surf and turf nigiri

White fish with iberico ham pancetta & kampachi with chicharron

Nigiris (Two pieces) GF

Tuna, salmon, stripe bass, kampachi, octopus or shrimp

Agave gunkan nigiri

Xoconostle tartar, mustard seeds and soy

 Vegetarian option GF Gluten Free option

Consuming raw or under cooked products increases the risks of foodborne illness.

All prices are in mexican pesos . Taxes are included (VAT).

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Entradas

Fríos

Zitácuaro salmón tartar GF

Hoja santa, tartar de trucha, cremoso de aguacate & wasabi, chips de tortillas, cilantro

Ceviche de curry verde GF

Pesca del día, mango, albahaca, aguacate, pepino, cebolla morada

Trufa de aguacate & cangrejo

Cangrejo picante, ensalada de cítricos & wakame, ajonjolí

Tataki de wagyu ahumado

Tomates marinados, ponzu, cebollín, costra de ceniza, ajonjolí

Ensalada de pepino picante 🌿 GF

Chayote, jícama, ajo frito, pepita, togarashi-mex

Calientes

Edamame “loco”

Ajo, hojuela de bonito, soya, chile

Coliflor rostizada 🌿 GF

Aderezo de ajonjolí, cilantro, chile serrano

Camarones roca

Mayonesa picante, mojo serrano, salsa molcajete de chile de árbol

Buns de jaiba suave

Pepino encurtido, cebolla, aderezo de miso-chipotle

Tsukune-mex

Albóndigas de pollo, miso teriyaki

Rou Jia Mo Birria

Hamburguesa china, birria, cilantro & cebollín



Platos Fuertes

Pescado rostizado (200 gr) GF

Vinagreta picante, frijoles, edamames, hierbas

Camarones salteados con miso macha (200 gr) GF

Arroz al vapor, salsa macha-miso, ajo frito, hierbas

Costillas braseadas con teriyaki de naranja (245 gr)

Ensalada de tomates & hierbas

Tacos de Carnitas de pato (200 gr)

Tinga de jamaica & rábanos, salsa de chile de árbol

Pork belly & vegetales al wok (150 gr)

Bok choy, brócoli, salsa BBQ

Ramen "Yucateco" perfumado con lima

Caldo de pavo y pollo, Pork belly, chips de tortillas, huevo milenario, ponzu de xcatik

Yakimeshi

Arroz frito, vegetales, huevo orgánico.

Rollos de Sushi

Tuna duo

Atún picante, aguacate, jícama, ponzu y cebollín

Kampachi serrano GF

Camarón picante, aguacate, Kampachi de baja, alioli de xcatik, chile serrano, pepino

Summer

Manzana, plátano macho tempura, shiitake, aguacate

Oaxaca

Anguila, plátano, camarón empanizado, jícama, aguacate, ajonjolí

Salmon tartar

Tobiko, camarón empanizado, jícama, aguacate, cebollín, chile serrano, ajonjolí

Nigiris

Nigiris mar y tierra


Lobina con panceta de jamón ibérico & Kampachi con chicharrón

Nigiris (Dos piezas) GF

Atún, Salmón, lobina, Kampachi, pulpo, camarón

Gunkan insignia

Tartar de xoconostle, caviar de mostaza, soya

 Opcion vegetariana **GF** Opción Gluten Free

El consumo de productos crudos o poco cocidos aumenta los riesgos de enfermedades transmitidas por alimentos. Todos los Precios están en Pesos Mexicanos. Iva incluido