



LOS BALCONES

MI CASA ES TU CASA

OAXACA:

Nos inspiramos en tus colores, texturas, aromas y tu gente.

Somos fieles y orgullosos a nuestros orígenes mexicanos, al lugar del que venimos y a toda su riqueza y variedad.

Nos llena de orgullo guiarte y explicarte todo lo que ofrecemos, porque queremos que vivas la experiencia del México más auténtico al máximo.

Cada parte de nuestra casa está llena de historias, platillos, objetos, personas, humor y experiencias de celebración para ti. Porque al abrir la puerta de nuestra casa, abrimos las puertas de nuestros corazones. Porque sólo así se puede ofrecer y vivir una experiencia que conecte persona a persona, que sea apasionada, respetuosa, cariñosa y entregada.

Sólo abriendo nuestro corazón a todos y cada uno de los invitados.

Cada plato fue hecho a mano por artesanos Oaxaqueños, en cada rincón veras una artesanía tradicional hecha por más de 100 familias. Maíz y Agave esta enfocado en apoyar la comunidad oaxaqueña y mostrar que esta tierra produce orgullo.

OAXACA:

We draw inspiration from your colors, textures, aromas, and your people. We are faithful and proud of our Mexican roots, to the place we come from, and to all its richness and variety.

It fills us with pride to guide you and explain everything we offer because we want you to fully experience the most authentic Mexico. Every part of our home is filled with stories, food, objects, people, humor, and celebratory experiences for you. When we open the doors to our home, we open the doors of our hearts.

Only in this way can we offer and live an experience that connects person to person, passionately, respectfully, affectionate, and devoted. Only by opening our hearts to each and every person.

Each plate was handmade by Oaxacan artisans. In every corner, you will see traditional crafts made by more than 100 families. Maiz y Agave is focused on supporting the Oaxacan community and showcasing that this land produces pride.

EMBRACE AND SAVOR THE AUTHENTIC
MEXICAN EXPERIENCE

ENTRADAS

GUACAMOLE EN MOLCAJETE /\$14.00

Guacamole con aguacate, tomate, cilantro, cebolla morada, rábanos y totopos.
Guacamole with avocado, tomato, cilantro, red onion, radishes, and tortilla chips.

Adicional: Langosta al pastor \$10.00 / Filete de res asado \$8.00 (8oz).

ADD: Lobster al pastor \$10.00 / Grilled beef filet \$8.00 (8oz).

TÁRTARA DE FILETE DE RES /\$32.00

Filete de res prime con mezcla de aceitunas, cebolla morada, alcaparras, mostaza, salsa inglesa y yema de huevo, acompañada con pan de ajo.
Prime beef filet tartare with olives, red onion, capers, mustard, Worcestershire sauce, and egg yolk, accompanied by garlic bread.

AGUACHILE DE RIBEYE WAGYU /\$40.00

Aguachile de ribeye wagyu con base de chile chiltepín, jugo de limón, mezcla de salsas negras, cebolla morada, pepino y aguacate.
Wagyu ribeye aguachile with chiltepín chili base, lime juice, a mix of dark sauces, red onion, cucumber, and avocado.

OSTIONES ROCKEFELLER 6/\$26.00, 12/\$48.00

Ostiones en salsa bechamel con espinaca, tocino y gratinados con queso gouda.
Oysters Rockefeller in bechamel sauce with spinach, bacon, and gratinated with Gouda cheese.

CEVICHE DE LUBINA EN SALSA DE MARACUYÁ

/\$28.00

Lubina en salsa de maracuyá preparada con chile serrano, cebolla, cilantro, miel de abeja, aceite de oliva y maracuyá, acompañado con pan de ajo.
Sea bass ceviche in passion fruit sauce with serrano chili, onion, cilantro, honey, olive oil, and passion fruit, accompanied by garlic bread.

TAMAL DE PATO /\$22.00

Tamal de pato, marinado y asado con tradicional mole oaxaqueño de cacahuate.
Duck tamale, marinated and roasted with traditional Oaxacan peanut mole.

SOPAS Y CREMAS

CREMA DE JAIBA /\$12.00

Crema de jaiba con queso gouda y un toque picante, servida con pan crujiente de ajo.
Crab cream soup with Gouda cheese, a spicy touch, served with crispy garlic bread.

SOPA AZTECA /\$12.00

Caldillo de tomate con especias, acompañado de tiras de tortilla, chicharrón, aguacate, queso fresco y crema mexicana.
Spiced tomato broth accompanied by tortilla strips, pork cracklings, avocado, fresh cheese, and Mexican cream.

ENSALADAS

ENSALADA DE PERA /\$18.00

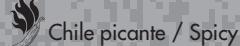
Pera a la parrilla con queso azul, arándanos secos, miel, aceite de oliva, arugula y crotones.
Grilled pear salad with blue cheese, dried cranberries, honey, olive oil, arugula, and croutons.

ENSALADA CESAR /\$14.00

Lechuga romana con crotones, queso parmesano y aderezo César tradicional.
Classic Caesar salad with romaine hearts, croutons, Parmesan cheese, and house-made Caesar dressing.

ENSALADA DE JITOMATE RIÑÓN /\$14.00

Jitomate riñón con semillas de calabaza tostadas, arugula, queso cotija y glaseado de balsámico.
Heirloom tomato salad served with toasted pumpkin seeds, arugula, Cotija cheese, and balsamic glaze.



Chile picante / Spicy



Especialidad del Chef / Chef's special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TACOS

TRES TACOS DE FILETE DE RES PRIME /\$28.00

Tacos de filete con guacamole y cebolla cambray.
Prime beef filet tacos with guacamole and grilled spring onion.

TRES TACOS DE LANGOSTA AL PASTOR /\$28.00

Tacos de langosta marinada en adobo al pastor con cebolla, cilantro y piña asada.
Lobster tacos marinated in 'al pastor' adobo with onion, cilantro, and grilled pineapple.

TACO DE CHILE POBLANO CON PULPO /\$28.00

Tortilla de maíz con chile poblano relleno de pulpo a la parrilla, crema de chiles mexicanos, queso gouda gratinado y aderezo de cilantro.
Corn tortilla with poblano pepper filled with grilled octopus, Mexican chili cream, melted Gouda cheese, and cilantro dressing.

INSECTOS

GUACAMOLE CAMPESTRE /\$ M/P

Con tomate, cilantro, cebolla morada, rábano, gusanos de maguey, chapulines y totopos.
Guacamole with tomato, cilantro, red onion, radishes, maguey worms, grasshoppers, and tortilla chips.

BOTANA OAXAQUEÑA /\$ M/P

Plato con guacamole, quesillo oaxaqueño deshebrado, chapulines y gusanos de maguey, acompañado de tortillas de maíz.
Platter with guacamole, shredded Oaxacan cheese, grasshoppers, maguey worms, and corn tortillas.

En 'Maíz y Agave', cada tortilla hecha a mano es un acto de amor, moldeadas con maíz proveniente de Oaxaca, Tlaxcala, Yucatán y Estado de México. Blanco, oscuro, azul, y rojo, cada color narra la riqueza de nuestra tierra y tradición.

At 'Maíz y Agave', every handmade tortilla is an act of love, shaped from corn sourced from Oaxaca, Tlaxcala, Yucatán, and Estado de México. White, dark, blue, and red, each hue tells a story of our land's richness and tradition.



Chile picante / Spicy



Especialidad del Chef / Chef's special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLATO FUERTE

MOLE NEGRO /\$40.00

Costilla de res horneada y servida en mole negro, acompañada con arroz rojo a la mexicana y tortillas de la casa.
Baked beef ribs served in black mole, accompanied by Mexican red rice and house tortillas.

CHILE EN NOGADA /\$28.00

Chile poblano relleno de carne molida de res prime, plátano macho, manzana, pera y papaya cristalizada, en una base de salsa blanca de nuez con granada y perejil.
Poblano pepper stuffed with prime ground beef, plantain, apple, pear, and crystallized papaya, in a white walnut sauce base, topped with pomegranate and parsley.

CHAMORRO HORNEADO /\$32.00

Chamorro marinado en salsa de la casa y horneado, servido con puré de papa Istmeño.
Pork shank marinated in house sauce and baked, served with Istmeño-style mashed potatoes.

VEGETARIANO

CEVICHE DE GARBAÑO /\$18.00

Ceviche de garbanzo con cebolla morada, cilantro, tomate, sal, pimienta y jugo de limón, acompañado con chips de plátano.
Chickpea ceviche with red onion, cilantro, tomato, salt, pepper, and lime juice, accompanied by plantain chips.

CARNES PREMIUM

PRIME FILET MIGNON 6oz /\$42.00 10oz /\$55.00

PRIME NEW YORK STEAK 12oz /\$45.00

PRIME TOMAHAWK 32oz /\$115.00

WAGYU RIBEYE 8oz /\$58.00

*3 Opciones de guarniciones: Espinacas a la crema con tocino /Ensalada de la casa con green mix / Puré de papas con aceite de trufas.

*3 Side Options: Creamed spinach with bacon / Grilled corn with butter / House salad with green mix / Mashed potatoes with truffle oil.

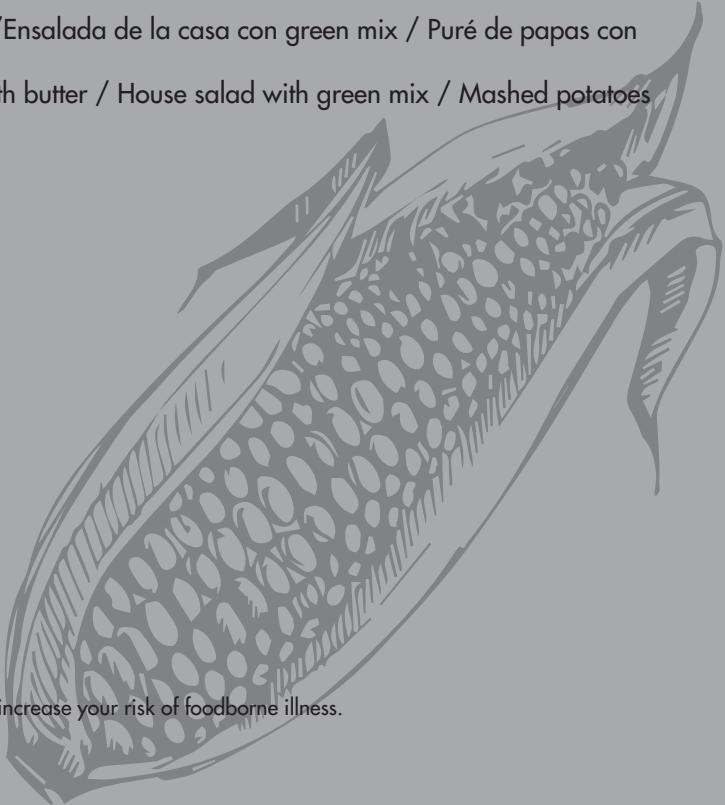


Chile picante / Spicy



Especialidad del Chef / Chef's special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



MARISCOS

FILETE DE LUBINA EN MOLE VERDE /\$50.00

Filete de lubina a la plancha con mole verde y verduras, acompañado de arroz a la mexicana.

Grilled sea bass filet in green mole with vegetables, accompanied by Mexican rice.

CALDO DE PIEDRA /\$46.00

Sopa tradicional mexicana con lubina, pulpo y camarones en caldo de tomate, cocinada en la mesa con piedras calientes.

Traditional Mexican soup with sea bass, octopus, and shrimp in tomato broth, cooked tableside with hot stones.

PULPO ZARANDEADO /\$28.00

Pulpo a la parrilla con mezcla de chiles y ajo, servido con arroz rojo a la mexicana y ensalada verde.

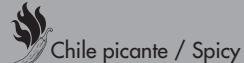
Grilled octopus with a blend of chilies and garlic, served with Mexican red rice and mixed greens.

COLA DE LANGOSTA EN SALSA OAXAQUEÑA

12oz / \$75.00

Cola de langosta a la parrilla con salsa de mantequilla, epazote, hoja santa, ajo y mezcal, acompañada de puré de camote naranja.

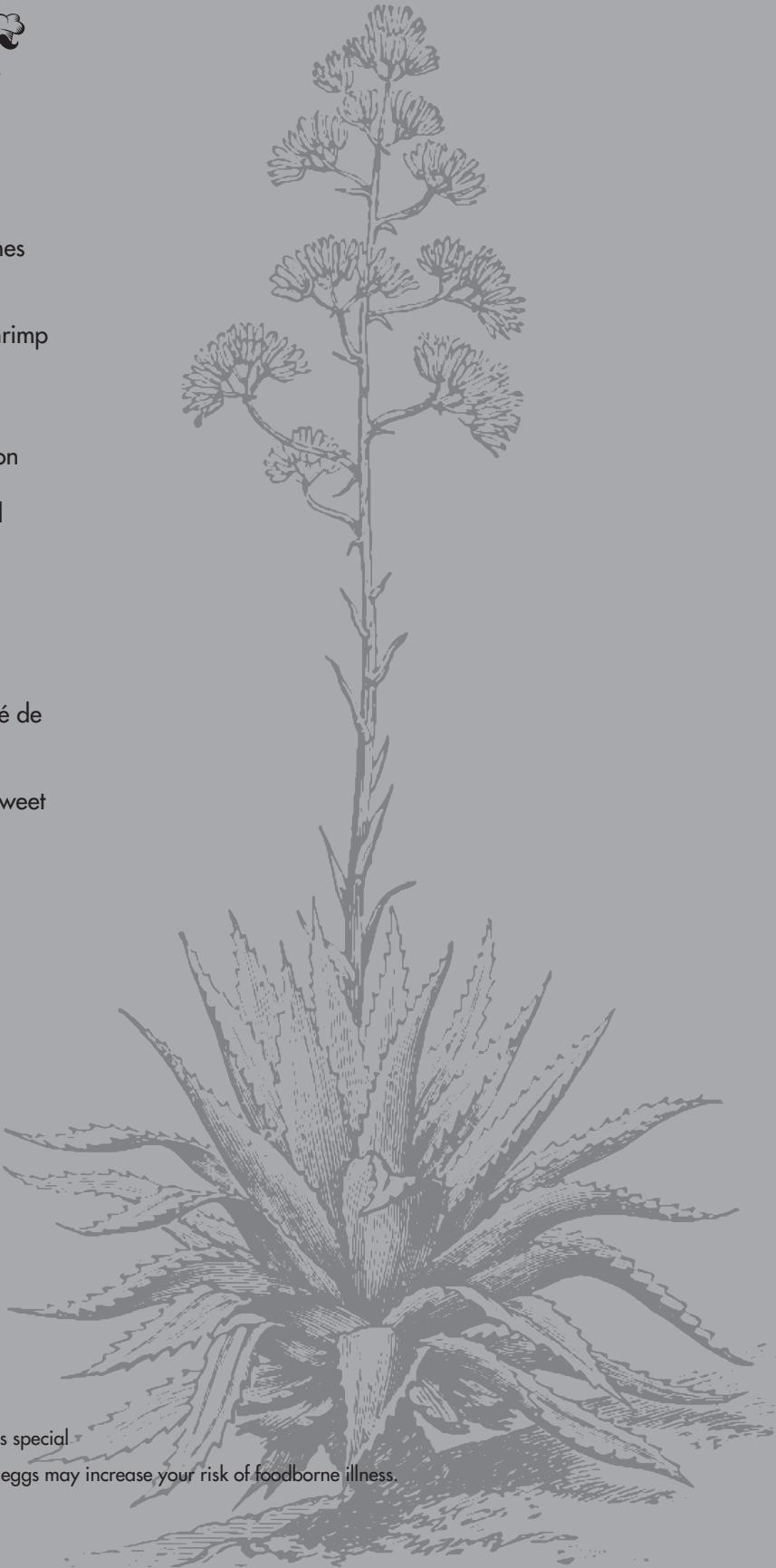
Grilled lobster tail in a butter sauce with epazote, hoja santa, garlic, and mezcal, served with orange mashed sweet potatoes.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Especialidad del Chef / Chef's special





COOL EROS BAR

MI CASA ES TU CASA

OAXACA:

Nos inspiramos en tus colores, texturas, aromas
y tu gente.

Somos fieles y orgullosos a nuestros orígenes mexicanos,
al lugar del que venimos y a toda su riqueza
y variedad.

Nos llena de orgullo guiarte y explicarte todo lo que ofrecemos, porque queremos que vivas la experiencia del México más auténtico al máximo. Cada parte de nuestra casa está llena de historias, platillos, objetos, personas, humor

y experiencias de celebración para ti. Porque al abrir la puerta de nuestra casa, abrimos las puertas de nuestros corazones. Porque sólo así se puede ofrecer y vivir una experiencia que conecte persona a persona, que sea apasionada, respetuosa, cariñosa y entregada.

Sólo abriendo nuestro corazón a todos y cada uno de los invitados.

Cada plato fue hecho a mano por artesanos Oaxaqueños, en cada rincón verás una artesanía tradicional hecha por más de 100 familias. Maíz y Agave está enfocado en apoyar la comunidad oaxaqueña y mostrar que esta tierra produce orgullo.

OAXACA:

We draw inspiration from your colors, textures, aromas, and your people. We are faithful and proud of our Mexican roots, to the place we come from, and to all its richness and variety.

It fills us with pride to guide you and explain everything we offer because we want you to fully experience the most authentic Mexico. Every part of our home is filled with stories, food, objects, people, humor, and celebratory experiences for you. When we open the doors to our home, we open the doors of our hearts. Only in this way can we offer and live an experience that connects person to person, passionately, respectfully, affectionate, and devoted. Only by opening our hearts to each and every person.

Each plate was handmade by Oaxacan artisans. In every corner, you will see traditional crafts made by more than 100 families. Maiz y Agave is focused on supporting the Oaxacan community and showcasing that this land produces pride.

**EMBRACE AND SAVOR THE AUTHENTIC
MEXICAN EXPERIENCE**

NUESTROS TRAGOS

TOMA CHOCOLATE Y PAGA LO QUE DEBES /\$18.00

Mezcal Señorío Añejo, Yellow Chartreuse, Cacao Cream, Chocolate Bitters.

RATÓN VAQUERO /\$18.00

Tequila Patrón Silver, Ancho Reyes, Xtambetun, Chile Meco, Pineapple Juice, Lime Juice.

TACÓN DE MADRE /\$18.00

Nolet Gin, Lillet Blanc, Cacao Cream, Lime Juice, Chocolate Bitters.

AQUILES BAESTA /\$18.00

Tequila Patrón Silver, Xtambetun, Lime Juice, Orange Juice, Grapefruit Juice, Chile Chilhuaque.

PITO LOCO /\$18.00

Nolet Gin, St. Germain, White Wine, Dry Vermouth, Agave, Angostura Bitters.

AQUILES PICO /\$18.00

Mezcal Señorío Joven, Green Chartreuse, Lime Juice, Orange Juice, Agave, Angostura Bitters.

MITLAN /\$18.00

Tequila Patrón Silver, Lillet Blanc, Ancho Reyes, Lime Juice, Chile Morita, Tonic, Orange Bitters.

OAXACAN SUNSET /\$18.00

Mezcal Señorío Joven, Passionfruit Puree, Coconut Milk, Chocolate Bitters.

EL CHILE MECO /\$18.00

Mezcal Zignum Joven, Passionfruit Puree, Chile Meco, Ancho Reyes, Lime Juice, Angostura Bitters.

TELA ZUMO /\$18.00

Mezcal Zignum Joven, Lime Juice, Agave, White Wine, Olive Juice.

MARGARITAS

MARGARITA OAXAQUEÑA /\$17.00

Mezcal Recuerdo Joven, Agave, Lime Juice, Orange Liquor.

MARGARITA CLÁSICA /\$17.00

Tequila Astral Blanco, Agave, Lime Juice, Orange Liquor.

MARGARITA TAMARINDO /\$17.00

Tequila Volcán Blanco, Lime Juice, Agave, Orange Liquor, Tamarind Juice.

MARGARITA SANDÍA /\$17.00

Tequila Astral Blanco, Lime Juice, Agave, Orange Liquor, Watermelon Juice.

MARGARITA MARACUYÁ /\$17.00

Tequila Astral Blanco, Lime Juice, Agave, Orange Liquor, Passionfruit Juice.

MARGARITA COCO /\$17.00

Mezcal Recuerdo Joven, Lime Juice, Agave, Orange Liquor, Coconut Cream.

MARGARITA JALAPEÑO /\$17.00

Tequila 21 Seeds Infusion Cucumber/Jalapeño, Lime Juice, Agave, Orange Liquor, Jalapeño.

AGUAS LOCAS

CHINGOROLO /\$15.00

Mezcal Recuerdo Abocado, orange juice, lime juice, simple syrup, Metchi salt.

RELAJA LA RAYA Y DISFRUTA LA FRUTA /\$15.00

Tequila Cazadores, coconut cream, pineapple juice, orange juice, sprite.

CONCHA RANCIA /\$1500

Mezcal Recuerdo Abocado, Corona Beer, Salsa Maggi, Lime Juice.

CUBAMEX /\$ 15.00

Mezcal Recuerdo Joven, Materva, orange slice.

CUBAMEX 2 /\$ 15.00

Mezcal Recuerdo Joven, Jipiña, Limejuice,orange juice

MARTINIS

WATERMELON MARTINI /\$17.00

Ketel One Vodka, Orange Liquor, Simple Syrup, Watermelon Juice.

PASSION FRUIT /\$17.00

Ketel One Vodka, Orange Liquor, Simple Syrup, Passion Fruit Juice.

TAMARIND /\$17.00

Ketel One Vodka, Orange Liquor, Simple Syrup, Tamarind Juice.

COSMOPOLITAN BOCHERO /\$17.00

Mezcal Zignum Cristalino, Orange Liquor, Cranberry Juice, Lime Juice

ESPRESSO /\$17.00

Ketel One Vodka, Mr. Black Coffee Liquor, Espresso.

MEXICAN MARTINI /\$17.00

Mezcal Señorío Joven, Dry Vermouth.

NUESTROS CLÁSICOS

OLD FASHIONED /\$17.00

Bulleit Bourbon or Rye Whiskey , White Sugar, Angostura Bitters.

MANHATTAN /\$17.00

Bulleit Rye Whiskey, Sweet Vermouth, Angostura Bitters.

WHISKY SOUR /\$17.00

Sia Blend Scotch, Simple Syrup, Lime Juice, Egg White.

MOJITO /\$17.00

Bacardí Superior Rum, Lime Juice, Simple Syrup, Sparkling Water, Mint.

CAIPIRÍÑA /\$17.00

Leblon Brazilian Cachaça, 3 Lime Wedge, Sugar.

NEGRONI /\$17.00

No3 Gin, Sweet Vermouth, Campari.

TOM COLLINS /\$17.00

Nolet Gin, Simple Syrup, Lime Juice.

GIN TONIC /\$17.00

No3 Gin, Tonic Water, Lime Fruit.

CUBA LIBRE /\$17.00

Bacardi 8 Rum, Mexican Coca-Cola.

APEROL SPRITZ /\$16.00

Aperol, Prosecco, Sparkling Water.

MOSCOW MULE /\$17.00

Titos Vodka, Lime Juice, Ginger Beer.

SANGRÍA /\$16.00

Mezcal Zignum Añejo, White or Red Wine, Lime Juice, Agave, Orange Liquor.

MEXICAN WINES

WHITE

Casa Ariza (Chardonnay) /\$13.00 | \$48.00
Terra Madi (Sauvignon Blanc) /\$13.00 | \$48.00
Caza Ariza (Chenin Blanc) /\$13.00 | \$48.00
Trasiego Seleccion De Blancas (Blend) /\$16.00 | \$58.00
Villa Montefiori (Chardonnay) /\$52.00
Casa Jipi Savignon Blanc /\$48.00
Kuiiy (Chardonnay) /\$64.00

ROSE WINE

Montefiori (Sangiovese) /\$15.00 | \$55.00
Casa Jipi (Barbera) \$13 /\$48.00

RED WINE

Terra Madi (Malbec) /\$13.00 | \$48.00
Monograma (Blend) /\$15.00 | \$55.00
Cavas Valmar (Blend) /\$15.00 | \$52.00
Casa Jipi (Nebiolo) /\$15.00 | \$55.00
Casa Ariza (Cabernet Sauvignon) /\$20.00 | \$69.00
Palafox Pionero (Blend) /\$55.00
Isabela (Blend) /\$55.00
Armonia de Tintos Blend /\$57.00
Canto de Luna (Blend) /\$57.00
Trasiego Selección de Tintas (Blend) /\$60.00
Ir y Venir (Blend) /\$60.00
Cavas Valmar (Tempranillo) /\$67.00

SPARKLING WINE

TERRA MADI BRUT /\$13.00 | 42.00
CHANDON BRUT ROSE / \$13.00 | 42.00
Moët & Chandon Brut /\$150.00
Moët & Chandon Brut ROSE /\$165.00
Veuve Clicquot /\$180.00
Dom Perignon Brut /\$600.00

MEXICAN BEERS

CORONA (Bot, Mexican) /\$8.00
MODELO ESPECIAL (Bot, Mexican) /\$8.00
MODELO NEGRO (Bot, Mexican) /\$8.00
PACIFICO (Bot, Mexican) /\$8.00
VICTORIA (Bot, Mexican) /\$8.00
XX LAGER (Bot, Mexican) /\$8.00
CIELITO LINDO IPA (Bot, Mexican) /\$8.00
CHARRO (Bot, Pilsner, Mexican) /\$8.00
KAWAMA VICTORIA 32oz (Bot, Mexican) /\$18.00

BEER COCKTAILS

CHELADA (Lime Juice, Salt, with Charro Beer or Beer Selection) /\$9.00
MICHELADA (Charro Beer with lime Juice, Lea & Perris, Hot Sauce, Worm Salt Metchi, Clamato) /\$11.00

NON-ALCOHOLIC BEER

CORONA (Bot, 00) /\$6.00

MOCKTAILS /\$12.00

Pear/Lime Mayawell

Lime Juice, Simple Syrup, Passion Fruit Puree, Orange Juice, Mayahuel Pear/Lime Flavor.

Pineapple/Mango Mayawell

Lime Juice, Simple Syrup, Mango Puree, Pineapple Juice, Mayahuel Pineapple/Mango flavor.

AGUAS FRESCAS

HORCHATA /\$6.00
AGUA DE MAÍZ /\$6.00
AGUA DE JAMAICA/\$6.00
AGUA DE COCO Y LIMÓN /\$6.00

NONE-ALCOHOLIC DRINKS

MEXICAN COCA COLA /\$4.00
MEXICAN SPRITE/\$4.00
MEXICAN COCA CERO /\$4.00
NATURAL WATER /\$7.00
SPARKLING WATER /\$7.00
TOPO CHICO /\$4.00
JARRITO DE MANDARINA /\$4.00
JARRITO DE MANGO /\$4.00
JARRITO DE GUAYABA /\$4.00

CAFÉ Y TÉ

Elija su café de Oaxaca, Veracruz, Chiapas
/ Choose your coffee from Oaxaca, Veracruz, Chiapas

CARAJILLO /\$14.00

Espresso, Liquor 43

ESPRESSO /\$4.00

CORTADITO /\$4.00

LATTE /\$5.00

CAPUCCINO /\$5.00

CAFÉ DE OLLA /\$4.00

CHOCOLATE Oaxaqueño /\$5.00

TÉ CALIENTE / HOT TEA /\$5.00

Jamaica, Jenjibre, Paleo, Negro, Manzanilla, Anís,
Canela, Limón, Menta. / Hibiscus, Ginger, Paleo, Black,
Chamomile, Anise, Cinamon, Lime, Mint.



POSTRES

VOLCÁN DE CHOCOLATE OAXAQUEÑO /\$12.00

Chocolate, helado de cempasúchil, ceniza de maíz, decorado con oro comestible.

Chocolate volcano with marigold ice cream and corn ash, decorated with edible gold.

PASTEL DE TRES LECHES /\$12.00

Pastel de tres leches, frutos rojos, crema batida con mezcal, decorado con oro comestible.

Traditional Mexican three milks cake with mezcal whipped cream and red fruits, decorated with edible gold.

FLAN DE ROMERO /\$12.00

Flan de romero, frutos rojos, azúcar caramelizada, bañado en oro comestible.

Creamy rosemary flan accompanied by red fruits and caramelized sugar, bathed in edible gold.

CORDIALES/DIGESTIVOS

SAMBUCA ROMANA WHITE /\$15.00

AMARETTO DISARONNO /\$15.00

PORTO GRAHAM'S TAWNY 20yrs /\$25.00

GRAND MARNIER /\$15.00

BAILEYS IRISH CREAM /\$15.00

NONINO AMARO QUINTESSENTIA /\$15.00

1921 CREMA DE TEQUILA /\$15.00



Especialidad del Chef / Chef's special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DIGESTIVOS PREMIUM

PREMIUM AFTER DINNER DRINKS

MEZCAL ZIGNUM CRISTALINO /\$25.00

TEQUILA DON JULIO 1942 /\$45.00

TEQUILA CLASE AZUL REPOSADO /\$45.00

RUM ZACAPA XO /\$35.00

RUM BRUGAL EDICION VISIONARIA /\$35.00

SCOTCH JHONNIE WALKER BLUE /\$65.00

MACALLAN 18 SINGLE MALT /\$75.00

