**Agave & Salt**

**Cuisine Type: Contemporary Mexican**

**PARA COMPARTIR (To Share)**

* Queso Fundido with house chorizo - $11
* Tuna Tostadas with avocado and chipotle aioli - $14
* Elote with cotija, lime, and chile - $8

**PLATOS FUERTES (Main Dishes)**

* Mole Negro with heritage chicken and sesame - $22
* Cochinita Pibil Tacos with pickled onions - $17
* Chile Relleno with walnut cream sauce - $18
* Carne Asada with chimichurri and grilled spring onions - $26

**POSTRES (Desserts)**

* Tres Leches Cake - $8
* Churros with Mexican chocolate sauce - $9
* Flan de Cajeta - $7