



BY MEXTRADE

AGAVE ADVENTURES

CASCAHUIN BLANCO

Nose: Fresh agave, citrus zest, herbal notes, and a hint of minerality.

Palate: Cooked agave sweetness balanced with peppery spice, earthy undertones, and a touch of citrus.

Finish: Clean, crisp, with lingering pepper and herbal notes.

CASCAHUIN REPOSADO

Nose: Vanilla, caramel, and light oak intertwined with cooked agave and mild spices.

Palate: Smooth and well-balanced with notes of toasted oak, vanilla, agave sweetness, and subtle cinnamon.

Finish: Warm and slightly spicy, with lingering hints of caramel and wood.

CASCAHUIN AÑEJO

Nose: Rich aromas of dried fruit, vanilla, caramel, and roasted nuts, layered with agave and oak.

Palate: Complex with flavours of toffee, dark chocolate, oak, and cooked agave, complemented by a touch of spice.

Finish: Long and elegant, with a harmonious blend of oak, spice, and sweet agave.

CASCAHUIN EXTRA AÑEJO

Nose: Deep and luxurious with notes of dried fruit, dark chocolate, caramel, roasted coffee, and rich oak.

Palate: Exceptionally smooth, featuring layers of aged oak, dried fruit, vanilla, cacao, and cooked agave.

Finish: Long-lasting and sophisticated, with a velvety blend of spice, oak, and sweet agave nuances.





THE MENU

AGAVE ADVENTURES

TO START

Guacamole and Chips

ENTRADAS

EMPANADAS DE CARNE

Corn pastry pockets filled with pulled beef, cheese, onion and a hint of cumin and paprika served with spiced sour cream.

MAINS

FAJITA DEL REY

Wagyu Rump (MB6) Steak fajita served on a bed of velvety chocolate mole sauce paired with mexi spuds tossed in tajin & lemon dressing. Served with soft tortillas

DESSERTS

PANNA COTTA MEXICANA DE VANILLA

Silky smooth vanilla panna cotta topped with fresh seasonal berries and a light berry coulis.

