



Late Breakfast

- Chicken Enchiladas (Green or Red) \$110
- Chilaquiles (Green or Red) \$110
- Burrito Ranchero (Scrambled eggs with chorizo, beans, and cheese) \$120
- Goat Cheese Omelet with Basil \$115

Salads

- Chef Salad** \$100
A mix of lettuce, olives, tomato, chicken, cheese, bacon, cucumber, sunflower seeds, and an aromatic herb dressing
- Tropical salad** \$100
Lettuce and spinach, tomato, avocado, papaya, chia, and citrus dressing
- Caesar Salad with chicken or shrimp** \$120

Soups

- Tortilla Soup** \$95
Tomato broth, tortilla julienne, avocado, cream, cheese, and chicharron
- Chicken Soup with Vegetables** \$90
Corn, carrots, pumpkin, rice, and chicken

Entrées

- Fish Ceviche (Served with tortilla chips)** \$110
Baja Fish marinated with lemon, purple onion, tomato, coriander, and a touch of serrano pepper
- Sinaloa Style Shrimp Cocktail (Served with tortilla chips)** \$150
Cucumber, purple onion, coriander, avocado, and prepared shrimp broth
- Smoked Marlin Tostada** \$120
With pickled vegetables and avocado
- Veggie Tostada** \$110
With pickled vegetables and avocado
- Nachos Charros** \$100
Topped with beans, yellow cheese, chili beans, jalapeños, pico de gallo sauce, and sour cream
- Buffalo wings** \$120
With buffalo sauce, ranch dressing dip, and celery sticks
- Chicken fingers** \$120
Fried chicken with fries and ranch dressing





Sandwiches, hamburgers, and wraps

- Finisterra Hamburger \$220
Guacamole, white cheese, ham, pickles, fried onion, lettuce and french fries
- Panini from the Farm \$200
House bread with chipotle mayonnaise, tomato, roasted chicken, and cheese
- Caesar Wrap \$200
Flour tortilla with grilled chicken, lettuce, cheese, croutons, and caesar dressing
- Crispy Fish Wrap \$220
Flour tortilla with breaded fish fingers, lettuce, avocado and ranch dressing
- B.B.Q Sandwich \$160
Home-madre bread, pork, american salad and french fries

Specialties

- Grilled Fish Fillet \$220
Fish cooked in butter, served with rice and roasted vegetables
- Breaded Beef Steak \$250
Breaded Top Sirloin accompanied by mashed potatoes and a mixed salad
- Baja Style Shrimp Tacos \$230
Battered shrimp in a flour tortilla with sour cabbage and chipotle sauce
- Baja Style Fish Tacos \$220
Battered fish in a flour tortilla with sour cabbage and tomato sauce
- Chicken Taquitos \$210
Golden tacos, lettuce, chipotle sauce, and avocado
- Mushroom Tacos \$200
Corn tortilla, sautéed mushrooms, guacamole and sour cabagge
- Chicken Quesadillas \$180
Flour tortillas with chicken

Agave Desserts

- Banana cake with chocolate sauce \$85
- Red fruit cheesecake \$90
- Three milk cake \$85
- Variety of ice cream \$90

