

Agua Verde Cafe

1303 NE Boat St 98105-6701 · +12065458570 · Updated: Jan 14, 2026

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APERITIVOS 8

Organic Tortilla Chips Y Salsas \$2.50

self-serve house-made salsas

Guacamole Y Orgainc Chips \$6.00

avocado, onions, tomato & cilantro

Veggie Empanadas \$5.00

two fried corn masa empanadas w. zucchini, tomato, onion, spinach, epazote & oaxaca cheese

Calamari \$6.00

fried squid with housemade dipping sauces

Tostadas De Tingas \$6.00

shredded free-range chicken on fried tortillas w/ chipotle, onions, lettuce, tomato & cotija cheese

Nachos Agua Verde AVAILABLE OPTIONS

organic tortilla chips covered with pinto beans, jack & cheddar cheese, jalapenos, scallions, nopal cactus, sour cream & salsa mexicana

\$7.00

Add Guacamole: \$2.00

Add Chicken, Steak Or Pork:

\$4.00

Salsa Mexicana Y Organic Chips \$5.00

tomatoes, onion, chiles & cilantro

Salsa De Pina Y Organic Chips \$5.00

pineapple & jicama salsa

SOPAS 1

Sopa Del Dia AVAILABLE OPTIONS

Cup: \$3.50

Bowl: \$6.00

FAVORITOS DE LA CASA 4

Taco Ensalada AVAILABLE OPTIONS

Rice, pinto beans, romaine lettuce, salsa Mexicana, & sour cream in fried flour tortilla bo

\$12.00

add choice of chicken, steak or pork: \$4.00

fish or shrimp: \$5.00

Ensalada De La Casa	\$6.00
romaine lettuce, cucumber, tomato and shredded carrots with mango vinaigrette	
Caesar	\$6.00
romaine lettuce, cotija cheese, garlic croutons and agua verdes caesar dressing	
Ensalada De Naranjas Y Almendras	AVAILABLE OPTIONS
romaine lettuce, oranges, almonds, jicama and red onion with prickly pear vinaigrette	\$7.00
	served in a fried tortilla add: \$1.00
	Add Chicken, Steak Or Pork: \$4.00
	Fish Or Shrimp: \$5.00

FAVORITOS DE LA CASA - ENCHILADAS 6

Vegetariano	\$12.00
zucchini, tomato, onion, spinach, epazote & oaxaca cheese chile-onion tomato sauce, sour cream y queso fresco	
Queso	\$12.00
cotija cheese in chile-onion tomato sauce, sour cream y queso fresco	
Pollo	\$12.00
chicken in verde sauce, topped w. sour cream & queso fresco	
Mole	\$13.00
chicken in a mole sauce topped with sesame seeds	
Mariscos	\$14.00
wahoo & shrimp in creamy chipotle sauce & green onions	
Mixtas	\$14.00
your choice of above (maximum one mariscos por favor)	

FAVORITOS DE LA CASA - GORDITAS 3

Vegetariano	\$11.00
zucchini, tomato, onion, spinach, epazote & oaxaca cheese	
Puerco	\$12.00
shredded all-natural pork, sauteed tomatoes & onions	
Pollo	\$12.00
free range shredded chicken, sauteed tomatoes, onions & chipotle	

FAVORITOS DE LA CASA - BURRITOS 7

Vegetariano	\$9.00
sauteed organic yams, onions & peppers with rice, pinto beans, spinach & jack cheese in a spinach flavored tortilla.	
Mole	\$11.00
free-range chicken in our house-made mole sauce mixed with rice & pinto beans in a chipotle flavored flour tortilla	

Pollo	\$11.00
free range chicken with rice & pinto beans in a traditional flour tortilla.	
Puerco	\$11.00
natural shredded pork, rice & pinto beans wrapped in a traditional flour tortilla.	
Carne	\$11.00
all natural carne asada, rice & pinto beans wrapped in a traditional flour tortilla.	
Bacalao	\$12.00
fried alaskan cod in coconut beer tempura wrapped with cabbage, rice, pinto beans & avocado sauce in a traditional flour tortilla.	
Camarones	\$13.00
sauteed shrimp, cabbage, pinto beans, green rice, avocado sauce in a flour tortilla.	

QUESADILLAS 3

Quesadilla	AVAILABLE OPTIONS
radicional flour tortilla with jack & cheddar cheese	Half: \$5.00 Grande: \$8.00
Mangodilla	AVAILABLE OPTIONS
traditional flour tortilla with jack cheese, mango, poblano chiles & scallions	Half: \$6.00 Grande: \$10.00
Quesadilla De Champinones	AVAILABLE OPTIONS
spinach flour tortilla with jack cheese, spinach, mushrooms & onions	Half: \$6.00 Grande: \$10.00

TACOS DE LA CASA 11

Bacalao	\$13.00
fried cod in shepherds grain coconut beer tempura with shredded cabbage, creamy avocado sauce	
Carne	\$13.00
all-natural beef sauteed with peppers, onions, cotija cheese	
Salmon Ahumado	\$13.00
smoked alaskan salmon, shredded cabbage, creamy avocado sauce	
Bagre	\$13.00
spicy grilled catfish with lettuce, salsa mexicana, creamy avocado sauce	
Abadejo	\$13.00
alaskan cod with lemon pepper, shredded cabbage, creamy avocado sauce	
Camarones	\$13.00
sauteed shrimp, shredded cabbage, salsa mexicana, curry aioli	
Ostiones	\$12.00
fried local oysters with shredded cabbage, creamy avocado sauce	

Pollo	\$12.00
chile-rubbed, free-range chicken topped with cranberry slaw	
Carnitas Bbq	\$12.00
a ll-natural shredded pork in tamarind bbq sauce with cabbage and red onion	
Boniato	\$11.00
yams sauteed with mild chiles, onions and cotija cheese with creamy avocado sauce	
Hongo	\$11.00
organic portabellas sauteed with tomatoes, onions, guajillo chiles	

GUARNICIONES 7

Arroz Verde Con Acelga	\$3.00
green rice with chard	
Frijoles Pintos Enteros	\$3.00
whole pinto beans with cotija cheese	
Frijoles Negros Machacados	\$3.00
pureed black beans with cotija cheese	
Papas Cocidas En Crema	\$3.00
creamy chile mashed potatoes	
Salsa De Pina Y Jicama	\$3.00
pineapple and jicama salsa	
Ensalada De Col Y Arandanos	\$3.00
red cabbage and cranberry slaw	
Nopalito Ensalada	\$3.00
nopal cactus, roasted corn, peppers, black beans and cilantro	

POSTRES 4

Key Lime Pie	\$6.50
handmade crust and rich in flavor	
Coconut Flan	\$6.50
light and smooth, served with whipped cream	
Mexican Mocha Layer Cake	\$7.00
triple layer chocolate cake for two; with frosting, a chocolate covered espresso bean and drizzled with prickly pear syrup	
Gelatinas Artisticas	\$4.00
handmade floral designs in jello	