

# CEDAR AGAVE

LEBANESE MEXICAN

*Our menu invites you to connect through the joy of sharing.  
Explore our Lebanese-Mexican fusion, where each dish brings everyone together.  
Some call it family style, we call it Cedar Agave.*

Mexican Fattoush Salad (*vg*) 18  
Fresh tomato, cucumber, bell pepper, onion, radish, pomegranate,  
parsley, mint, sumac, toasted tortilla, olive oil

Pita Bread (*vg*) 5  
Freshly baked Lebanese bread

Labneh (*v, gf*) 14  
Strained yogurt, garlic, mint, olive oil, crushed pistachio

Hummus con Chorizo (*gf*) 14  
Creamy chickpeas blended with tahini and garlic, topped with  
crispy chorizo, toasted pine nuts, chorizo oil

Muhammara Rojo (*vg*) 14  
Roasted red peppers, toasted walnuts, tahini, pomegranate molasses,  
achiote rojo, mixed with toasted flour tortilla

Papi Ghanoush (*vg, gf*) 14  
Smoky fire-roasted eggplant, blended with garlic and chipotle, tahini,  
topped with olive oil, toasted chipotle pepitas, pomegranate

Picante Grape Leaves (*v, gf*) 12  
Stuffed with rice, tomatoes, jalapeños, pomegranate molasses,  
cotija cheese

Lebanese Florets (*v, gf*) 14  
Crispy fried cauliflower with tarator sauce, cotija cheese, tajin

Batata Harra (*vg, gf*) 12  
Twice-fried cubed potatoes tossed in olive oil, jalapeño, sumac, garlic

Falafel Pockets (*vg*) 15  
Lebanese pita filled with falafel, tahini, tomatoes, parsley

Sweet Halloumi (*v*) 16  
Breaded and fried halloumi cheese, fig and agave syrup,  
black sesame seeds

Basterma Carpaccio (*gf*) 18  
Thinly sliced cured spiced beef, panela cheese, date tahini sauce,  
pickled pearl onions, toasted crushed walnuts

Fried Kibbeh 20  
Grass-fed ground beef, bulgur, pine nuts, onions, basil, and mint

Sojok (*gf*) 18  
Pan-fried Lebanese sausage and sautéed vegetables

Taquitos de Jibneh (*v*) 15  
Deep-fried spring rolls filled with mozzarella, cream cheese,  
akkawi cheese, parsley, fried potato peels

Portobello Skewers (*vg, gf*) 16  
Mini portobello, bell peppers, onion, tomatoes

Chicken Skewers (*gf*) 26  
Yogurt marinated free-range chicken breast, infused with garlic, turmeric,  
and paprika, served with toum and chorizo oil

Filet Mignon Skewers (*gf*) 42  
Garlic and rosemary marinated filet mignon, dill, pickled red onions, chive  
oil and red wine reduction

Harissa Lamb Chops (*gf*) 32  
Harissa-marinated lamb chops with a garlic-pistachio crust,  
red wine sauce, root vegetables, potato purée

Pescado y Tarator (*gf*) 36  
Seared halibut with tarator sauce, creamy au gratin potatoes, cilantro,  
jalapeños, spicy tomato salsa

Baklava Cheesecake (*v*) 15  
Creamy pistachio cheesecake layered with phyllo dough and drizzled  
with pistachio syrup

Oaxacan Chocolate Crème (*vg*) 15  
Oaxacan chocolate, sablé, coconut cream, cinnamon, sea salt,  
chocolate shavings

(*v*) vegetarian, (*vg*) vegan, (*gf*) gluten-free

*Please alert your server of any allergies or dietary restrictions.  
Consumption of dishes including raw products is under your own responsibility.*



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**DINNER**

