

ELVEZ



LOS APERITIVOS

SALSA Y GUACAMOLE

- Classic Guacamole** 18
cilantro, lime, onion, jalapeño & cotija cheese
- Tito Santana Guacamole** 18
mango, red bell pepper, jicama, habanero & serrano chiles
- El Ultimo Dragon Guacamole** 18
chayote squash, kiwi, grilled corn, radish
- Chips & Salsa** 6.50
tomato, tomatillo, red onion, jalapeño & lime

NACHOS Y FUNDIDOS

- Nacho Mama** 19
melted queso mixto, black beans, salsa ranchera, sour cream, pickled red onion & jalapeño
- Macho Nacho** 20 / 22
nacho mama with chorizo or birria
- Queso Fundido de Hongos** 15
wild mushrooms, jalapeño and poblano pepper, queso chihuahua and oaxaca, flour tortillas
- Queso Fundido con Carne** 15
melted chihuahua, jack & cheddar cheese, chorizo, flour tortillas

The Nacho That Ate New York 50
a **monster** Nacho Mama (for parties of 8 or more)

ADD CHORIZO FOR \$6
ADD BIRRIA FOR \$10

AGUACHILES, TOSTADAS & COCTELES

Tuna Tostadas*
tuna with avocado,
serrano & chipotle mayo
on corn tortillas
17

Pineapple and Shrimp Coctel
chilled seafood broth,
jicama and avocado
20

Aguachile Verde*
kampachi, crab, shrimp,
tomatillo, melon,
jalapeno
23

Tostada de Mariscos*
shrimp, kampachi, crab,
octopus, salsa fresca,
avocado, piquin,
lime juice
22

*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

SOPAS Y ENSALADAS

Tortilla Soup 11
chicken, avocado, crunchy tortillas,
crema fresca & queso fresco

Watermelon & Heirloom Tomato Salad 18
white cucumber, charred red onion,
queso fresco, blueberry vinaigrette

Kale Caesar Salad 17
oak leaf lettuce, vegan caesar dressing,
grape tomatoes, crispy shiitake
mushrooms & cashew "parmesan"

Little Gem Salad 17
zucchini, radish,
pumpkin seed vinaigrette, requesón

ANTOJITOS

Langostinos a la Parrilla 23
grilled head-on prawns, salsa macha, scallions

Chicken Quesadillas 17
achiote marinated chicken, chihuahua cheese, tomatillo salsa
& pickled jalapeño in a corn tortilla

Zucchini Quesadilla 15
zucchini, corn, queso mixto and squash blossom

Black Bean Tlayuda 13
crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado,
jalapeño, lettuce & salsa roja
ADD CHORIZO FOR \$4



EL PLATO PRINCIPAL



TACOS



Crispy Mahi Mahi Tacos . . . 17
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla

Steak Tacos 18.50
grilled steak, cherry tomato pico de gallo & salsa taquera

Chicken Tacos 16
chihuahua cheese, avocado, El Vez salsa & crema

Carnitas Tacos 16.50
tender pork belly & shoulder with salsa verde

Birria Tacos 20
chile braised beef, queso mixto, consomé, cilantro & onion

Brussels Sprout Tacos 14
roasted brussels sprouts with cashew crema, almonds, & cotija cheese

Shrimp Taco 17.50
cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

COMBINATION OF TWO \$44

TACOS *al* CARBON *for 2*

COMBINATION OF THREE \$63

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja and warm flour tortillas.

Achiote Grilled Chicken
37

Grilled Skirt Steak
45

Grilled Shrimp
39

ENCHILADAS & BURRITOS

Chicken Enchiladas 17
salsa roja, habanero, queso cotija & crema

Black Bean Enchiladas 15.50
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion

Beef Short Rib Enchiladas 18
chile pasilla sauce, crema, queso fresco & fresh jalapeno

Shrimp Enchiladas 18
seafood sauce, cremayo, red cabbage, thai basil

Chicken Mission Burrito 14
cilantro lime rice, black beans, queso mixto, salsa roja, sour cream, pickled jalapeno, guacamole

Carne Asada Mission Burrito 14.5
cilantro lime rice, black beans, queso mixto, salsa roja, sour cream, pickled jalapeno, guacamole



TORTAS

Burger 16.50
yellow american cheese, roasted green chiles & jalapeño russian dressing
add bacon +2

Chicken Milanese 14
queso fresco, pickled jalapeño, pinto beans, rajas, chipotle aioli

Torta de Brisket 16
brisket, queso costra, cabbage and freso pepper slaw, avocado, chipotle aioli

Adicionales

Grilled Corn on the Cob 7
lime, chipotle & queso fresco
Black Beans & Rice 7

Verduras 9
seasonal vegetables in garlic chili mojo
Plantains con Queso 7