

EL VÉZ

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

Atlantis Guacamole 18

jalapeño, purple radish, tomatillo, kale, garlic-anchovy crumble

Chips & Salsa 8.5

tomato, tomatillo, red onion, jalapeño & lime

NACHOS Y FUNDIDOS

Nacho Mama 19.50

melted queso mixto, black beans, salsa ranchera, sour cream, pickled red onion & jalapeño

Macho Nacho 20.50 / 23.50

nacho mama with chorizo or birria

Queso Fundido de Hongos 16

wild mushrooms, jalapeño and poblano pepper, queso chihuahua and oaxaca, flour tortillas

Queso Fundido con Carne 16

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 \$12



LUNCH
11:30AM-4PM
BRUNCH
SAT-SUN:
11AM-4PM

DINNER
SUN-THU:
4-10PM
FRI-SAT:
4-11PM

AGUACHILES, TOSTADAS & COCTELES

Tuna Tostadas* 18
tuna with avocado, serrano & chipotle mayo on corn tortillas

Hamachi Geviche* 23
creamy green salsa, radish, citrus

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

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

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

SOPAS Y ENSALADAS

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

Sopa de fideos 14
durum wheat pasta, tomato and pasilla broth, chorizo

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

Mixed Greens Salad 17
grilled corn, radish, fried quinoa, citrus

Strawberry Salad 18
hoja santa, requeson, peas, sesame brittle

ADD CHICKEN FOR \$8
SHRIMP FOR \$10 | STEAK FOR \$12

AXTOS

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

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

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

Roasted Carrots & Avocado 13
slow roasted carrots, quinoa, pumpkin seeds, mexican crema and agave vinaigrette

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 17.50
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla

Steak Tacos 20
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 21
chile braised beef, queso mixto, consommé, cilantro & onion

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

Shrimp Taco 19
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
49

Grilled Shrimp
39

ENCHILADAS & BURRITOS

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

Black Bean Enchiladas 16
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion

Beef Short Rib Enchiladas 20
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, pico de gallo, pickled jalapeno, guacamole

Carne Asada Mission Burrito 16
cilantro lime rice, black beans, queso mixto, salsa roja, sour cream, pico de gallo, pickled jalapeno, guacamole



TORTAS

Burger 19
yellow american cheese, roasted green chiles & jalapeño russian dressing
add bacon +2

Chicken Milanese 16
queso fresco, pickled jalapeño, pinto beans, rajas, 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