

EL VÉZ



LOS APERITIVOS SALSA Y GUACAMOLE

Classic Guacamole 17

cilantro, lime, onion, jalapeño & cotija cheese

Tito Santana Guacamole 18

mango, red bell pepper, jicama, habanero & serrano chiles

Chips & Salsa 6

tomato, tomatillo, red onion, jalapeño & lime

NACHOS Y FUNDIDOS

Nacho Mama 18

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

Macho Nacho 19

nacho mama & chorizo

Queso Fundido de Hongos 14

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

Queso Fundido con Carne 14

melted chihuahua, jack & cheddar cheese, chorizo, flour tortillas

CEVICHEs

Baja Crab & Shrimp Cocktail
roasted tomato, red pepper, jalapeño
18

Snapper Aguachile*
ginger, toasted morita chile & cucumber
13

The Nacho That Ate New York 50

a **monster** Nacho Mama
(for parties of 8 or more)
ADD CHORIZO FOR \$6

SOPAS Y ENSALADAS

Tortilla Soup 10
chicken, avocado, crunchy tortillas, crema fresca & queso fresco

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

Beet & Squash Salad 17
roasted beets, seasonal squash, frisee lettuce, shallot ancho dressing & spiced yogurt

TOSTITOS

Tuna Tostadas* 16
tuna with avocado, serrano & chipotle mayo on corn tortillas

Chicken Quesadillas 16
achiote marinated chicken, chihuahua cheese, tomatillo salsa & pickled jalapeño in a corn tortilla

Zucchini Quesadilla 14
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 \$3



EL PLATO PRINCIPAL



TACOS

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

Steak Tacos 18
grilled skirt steak, cherry tomato
pico de gallo & salsa taquera

Shrimp Taco 17
cascabel chile, crispy potato, creamy queso
mixto, rosemary, roasted cherry tomatoes

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

Carnitas Tacos 16
tender pork belly & shoulder with salsa verde

Cauliflower Tacos 14
tempura battered cauliflower, chile de
arbol, cheddar, crispy capers

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
36

Grilled Skirt Steak
44

Grilled Shrimp
39

ENCHILADAS & BURRITOS

Chicken Enchiladas 16
salsa roja, habanero, queso cotija & crema

Black Bean Enchiladas 15
salsa pipian, chihuahua cheese, crema, mushrooms
& pickled red onion

Beef Short Rib Enchiladas 17
watermelon radish & tomatillo, epazote crema, cotija cheese,
baked cashew & mexican chile sauce

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

BUILD YOUR OWN BOWL

Choose a protein: Chicken, Carnitas, Ground Beef or Veggies (\$10.5), Carne Asada (\$11.5)

Pick a base: Brown Rice, Cilantro Lime Rice, Tortilla Chips or Lettuce

Add your Toppings: Black Beans, Queso Mixto, Crema, Corn and Poblano Salad, Charred
Pineapple Salsa, Grilled Scallion With Lemon, Salsa Roja, Guacamole (\$3)

TORTAS



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



Burger 16
yellow american cheese, roasted green
chiles & jalapeño russian dressing
add bacon +2

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