



El Vez

Menu Prices — August 23, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Crispy Mahi Mahi Tacos Red cabbage, avocado, and chipotle pepper remoulade.	\$17.50
Grilled Corn on the Cob Lime chipotle, queso fresco.	\$8.00
El Vez "The Original" Guacamole Tomato, onions, jalapeño, cilantro, and lime.	\$17.50
Carne Asada Burrito Grilled steak, black beans, cilantro-lime rice, salsa roja, guacamole, jack, and cheddar cheese.	\$19.00
Macho Nachos Nacho mamma with the choice of chicken or chorizo.	\$20.00
Chicken Tacos Chihuahua cheese, avocado, tomatillo, and tomato salsa.	\$16.00
Chips and Salsa Tomatoes, red onions, jalapenos, and lime.	\$11.00
Churros Cinnamon and sugar dusted doughnuts with Mexican chocolate dipping sauce.	\$9.50
Mexican Chopped Salad Romaine, pepitas, tomatoes, chayote, corn, black beans, queso fresco, crispy tortillas, and lemon-avocado dressing or cu...	\$15.50
Nacho Mamma Queso mixto, black beans, salsa ranchera, sour cream, cilantro, pickled red onion, and jalapeno.	\$18.00
Steak Tacos Roasted tomatillo-chipotle salsa and pico de gallo.	\$18.00
Chicken Burrito Chihuahua cheese, black beans, rice, crema fresca, avocado espuma, and roasted corn pico de gallo.	\$16.00
Entrées	
ITEM	PRICE
Crispy Mahi Mahi Tacos (Entrées) Red cabbage, avocado, and chipotle pepper remoulade.	\$17.50
Mexican Chopped Salad (Entrées) Romaine, pepitas, tomatoes, chayote, corn, black beans, queso fresco, crispy tortillas, and lemon-avocado dressing or cu...	\$15.50
Carne Asada Burrito (Entrées) Grilled steak, black beans, cilantro-lime rice, salsa roja, guacamole, jack, and cheddar cheese.	\$19.00
Chicken Tacos (Entrées) Chihuahua cheese, avocado, tomatillo, and tomato salsa.	\$16.00
Tacos Al Carbon for 2 Traditional build your own tacos with flour tortillas, rajas, pico de gallo, guacamole, and queso fresco.	\$33.00
Steak Tacos (Entrées) Roasted tomatillo-chipotle salsa and pico de gallo.	\$18.00
Baja Shrimp Tacos Negra Modelo beer batter, cabbage, pico de gallo, cremayo.	\$17.50
Carnitas Tacos Pork confit, diced white onion, cilantro, and salsa verde cruda.	\$15.00

ITEM	PRICE
Caesar Salad anchovy, garlic, romaine, parsley, lemon	\$13.00
Chicken Enchiladas Crema fresca, radish, and cotija cheese.	\$16.00
Black Bean Enchiladas Caramelized onions, chihuahua cheese, and smoked yellow tomato sauce.	\$15.00
Short Rib Enchiladas Chocolate mole, sesame, onion, crema	\$19.00
Cauliflower al Pastor Tacos roasted habanero-cashew salsa, herb sesame ‘crema’, pickled red onions	\$14.00
Taco Tasting Platter Tacos Arabes, Steak, Chicken, Carnitas, Mahi	\$29.00
Chicken Burrito (Entrées) Chihuahua cheese, black beans, rice, crema fresca, avocado espuma, and roasted corn pico de gallo.	\$16.00
Birria Tacos braised lamb, monterey cheese, red chile consommé	\$19.00
Black Cod al Pastor Tacos morita aioli, limey cabbage, grilled pineapple	\$20.00
Tofu al Pastor Vegan Burrito Mushroom, kale, whole grains, sofrito black beans, pineapple-habanero salsa.	\$14.00

Appetizers

ITEM	PRICE
Macho Nachos (Appetizers) Nacho mamma with the choice of chicken or chorizo.	\$20.00
Nacho Mamma (Appetizers) Queso mixto, black beans, salsa ranchera, sour cream, cilantro, pickled red onion, and jalapeno.	\$18.00
Chicken Quesadilla Achiote marinated chicken, chihuahua cheese, tomatillo salsa & pickled jalapeño in a corn tortilla.	\$17.00
Tuna Tostadas Serranos, avocado, red onion, and chipotle mayo.	\$17.00
Sweet Corn and Poblano Empanadas Oaxaca cheese, peanut salsa verde.	\$14.00
Black Bean Tlayuda Crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado, jalapeno, lettuce and salsa roja.	\$14.00
Tortilla Soup chicken, avocado, crunchy tortillas, crema fresca, queso fresco	\$11.00
Queso Fundido con Carne Melted mexican cheeses, roja chorizo	\$15.00
Shrimp Quesadilla 12" open-faced tortilla, pasilla Chile sauce, tomatoes, and avocado espuma.	\$17.00
Queso Fundido con Hongos melted cheeses, fresh truffled wild mushrooms, huitlacoche	\$15.00

Salsa & Guacamole

ITEM	PRICE
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El Vez "The Original" Guacamole (Salsa & Guacamole) Tomato, onions, jalapeño, cilantro, and lime.	\$17.50
Chips and Salsa (Salsa & Guacamole) Tomatoes, red onions, jalapenos, and lime.	\$11.00
Sweet Corn and Poblano Empanadas Oaxaca cheese, peanut salsa verde	\$12.00
Tito Santana Guacamole Mango, red bell peppers, jicama, habanero and serrano chiles.	\$18.00
Indian Red Lopez Guacamole Spicy crab, cilantro, salsa roja	\$24.00
Melted Manchego Manchego cheese, sweet onions.	\$17.00
"Bazooka" Limon Guacamole Goat cheese, chile flakes, pistachio, roasted tomato.	\$19.00
De La Hoya Guacamole Traditional oaxacan style: roasted garlic, white onion, basil.	\$17.00

Dessert	
Item	Price
Churros (Dessert) Cinnamon and sugar dusted doughnuts with Mexican chocolate dipping sauce.	\$9.50
Traditional Orange Flan Custard, caramel, orange zest.	\$9.50
Tres Leches Lime macerated strawberries	\$9.50

Sides	
Item	Price
Grilled Corn on the Cob (Sides) Lime chipotle, queso fresco.	\$8.00
Black Beans and White Rice	\$6.00
Plantains con Queso	\$7.00
White Rice	\$3.00
Re-Fried Beans	\$5.50
Black Beans	\$3.00

Extras	
Item	Price
Side Guacamole	\$6.50
Tortilla Chips Bag of tortilla chips	\$6.00
Salsa Mexicana Pico di gallo	\$1.50
Verde	\$1.50

ITEM	PRICE
Carbon Set Crema, Queso Fresco, Guacamole and Salsa Mexicana	\$8.00
Flour Tortillas 4 fresh flour tortillas	\$7.00
Crema	\$1.50
Habanero Hot Sauce	\$1.50
Roja	\$1.50
Cheese Queso Fresco	\$1.50
Sliced Avocado	\$2.50
Corn Tortillas 4 fresh corn tortillas	\$7.00

Kid's Menu

ITEM	PRICE
Hot Dog	\$9.00
Cheese Quesadilla	\$12.00
Crunchy Beef Taco	\$12.00

Brunch

ITEM	PRICE
El Vez Burger 8 oz. patty, smoked poblano aioli, lettuce, tomato, chihuahua cheese, brioche bun	\$17.00