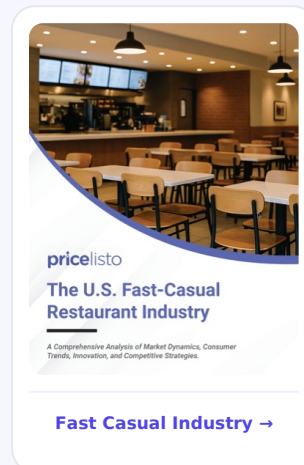




El Vez - Philly

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Popular

ITEM	PRICE
Nacho Mama Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	\$12.00

Picked For You

ITEM	PRICE
Macho Nachos Nacho Mamma with choice of chicken or chorizo.	\$16.00
Crispy Mahi-Mahi Tacos Red cabbage, avocado, and chipotle pepper remoulade.	\$14.00
Chicken Tacos Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	\$12.00
Nacho Mamma Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	\$14.00
Red Chile and Chicken Enchiladas Crema fresca, radish, and cotija cheese.	\$14.00

Quick Eats

ITEM	PRICE
Chips and Salsa Tomatoes, red onions, jalapenos, and lime. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$7.50
El Vez "The Original" Guacamole Tomato, onion, jalapeno, cilantro and lime.	\$16.00
De La Hoya Guacamole Traditional Oaxacan Style. Roasted garlic, white onion and basil.	\$16.00
"Bazooka" Limon Guacamole Goat cheese, pistachio, chile flake, and roasted tomato.	\$19.00
"Indian Red" Lopez Guacamole Spicy crab, cilantro and salsa roja.	\$20.00
Crispy Mahi-Mahi Tacos (Quick Eats) Red cabbage, avocado, and chipotle pepper remoulade.	\$14.00
Chicken Tacos (Quick Eats) Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	\$12.00
Grilled Beef Tacos Roasted tomatillo-chipotle salsa, and pico de gallo.	\$14.50
Tortilla Soup Shredded chicken, avocado, tortilla strips, and crema fresca.	\$9.00

Salsa

ITEM	PRICE
Chips and Salsa (Salsa) Tomatoes, red onions, jalapenos, and lime. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$7.50
Melted Manchego Manchego cheese and sweet onions. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$9.00

ITEM	PRICE
Crab and Cactus Salsa Tomatoes, cilantro, and fresh lime juice. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$14.00
Guacamole	
ITEM	PRICE
El Vez "The Original" Tomato, onion, jalapeno, cilantro and lime.	\$14.00
"Bazooka" Limon Goat cheese, pistachio, chile flake, and roasted tomato.	\$18.00
"Bazooka" Limon (Guacamole) Goat cheese, pistachio, chile flake, and roasted tomato.	\$19.00
De La Hoya Traditional Oaxacan Style. Roasted garlic, white onion and basil.	\$14.00
Cesar Chavez Tomato, basil, onions, oaxaca cheese, and pasilla-balsamic sauce.	\$15.00
"Indian Red" Lopez Spicy crab, cilantro and salsa roja.	\$19.00
Tito Santana Mango, red bell peppers, jicama, habanero and serrano chiles.	\$16.00
Appetizers	
ITEM	PRICE
Open Face Chicken Tinga Quesadilla 3 cheese blend, red onion, and poblano crema.	\$12.00
Queso Fundido Con Carne Melted mexican cheeses with your choice of traditional rojo chorizo, verde chorizo or a combination. Served with fresh f...	\$13.00
Queso Fundido de Hongos Melted cheeses with fresh truffled wild mushrooms and huitlacoche. Served with flour tortillas.	\$13.00
Nacho Mama (Appetizers) Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	\$12.00
Nacho Mamma (Appetizers) Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	\$14.00
Macho Nachos (Appetizers) Nacho Mamma with choice of chicken or chorizo.	\$16.00
Open Face Shrimp Quesadilla 3 cheese blend with tomatoes, pasilla sauce, pickled jalapenos and avocado espuma.	\$14.00
Chicken Quesadilla Achiote marinated chicken, Pihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	\$14.00
Chicken Quesadilla (Appetizers) Achiote marinated chicken, Pihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	\$14.00
Soup and Salad	
ITEM	PRICE
Tortilla Soup (Soup and Salad) Shredded chicken, avocado, tortilla strips, and crema fresca.	\$9.00

ITEM	PRICE
Adobo Tuna Salad Seared tuna, avocado, cucumbers, tomatoes. chili - lime vinagarette.	\$14.00
Chopped Salad Romaine, chayote squash, golden beets, corn, cherry tomatoes, toasted pumpkin seeds and lemon-avocado dressing.	\$12.00
Mexican Chopped Salad Baby gem, watercress, pepitas, tomatoes, chayote, corn, black beans, queso fresco, crispy tortillas, lemon-avocado dress...	\$12.00
Kale Salad Grape tomatoes, crispy shitake mushrooms, vegan caesar dressing and cashew "parmesan".	\$11.00
Heirloom Tomato Salad Pipian poblano, avocado, charred corn, and hominy.	\$10.00
Poquito Dinero Lunch	

ITEM	PRICE
Poquito Dinero Lunch Choose your own 1st and 2nd course. Comes with your choice of soft drink.	\$16.99

Burritos, Tacos, and Enchiladas

ITEM	PRICE
Chicken Burrito Chihuahua cheese, black beans, rice, crema fresca, avocado espuma, roasted corn pico de gallo.	\$11.50
Vaca Frita Burrito Braised short rib, avocado, white rice, black beans, and jalapenos.	\$12.00
Carnitas Tacos Pork confit, diced white onion, cilantro and salsa verde cruda.	\$14.00
Grilled Beef Tacos (Burritos, Tacos, and Enchiladas) Roasted tomatillo-chipotle salsa, and pico de gallo.	\$14.50
Crispy Mahi-Mahi Tacos (Burritos, Tacos, and Enchiladas) Red cabbage, avocado, and chipotle pepper remoulade.	\$14.00
Chicken Tacos (Burritos, Tacos, and Enchiladas) Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	\$12.00
Black Bean Enchiladas Caramelized onions, chihuahua cheese, and smoked yellow tomato sauce.	\$12.00
Shrimp Enchiladas Tomato,olives and capersin roasted tomatillo-cilantro sauce.	\$17.00
Enchiladas Mixtas Chicken, shrimp, black bean with traditional garnishes.	\$21.00
Red Chile and Chicken Enchiladas (Burritos, Tacos, and Enchiladas) Crema fresca, radish, and cotija cheese.	\$14.00
Short Rib Enchiladas Chocolate mole, sesame, onion, and crema.	\$16.00
Cauliflower Al Pastor Burrito Charred pineapple-corn salsa, verde rice, and black beans.	\$10.00
Steak Tacos Roasted tomatillo-chipotle salsa, and pico de gallo	\$14.50
Steak Tacos (Burritos, Tacos, and Enchiladas) Roasted tomatillo-chipotle salsa, and pico de gallo	\$14.50

ITEM	PRICE
Taco Arabes Slow roasted lamb, morita chile, cucumber salsa, lime yogurt.	\$15.00
Taco Arabes (Burritos, Tacos, and Enchiladas) Slow roasted lamb, morita chile, cucumber salsa, lime yogurt.	\$15.00
Tortas and Eggs	
ITEM	PRICE
El Vez Burger Smoked poblano aioli, lettuce, tomato, and avocado.	\$11.50
Huevos Rancheros Two fried eggs, warm black beans, chorizo sausage, avocado, salsa mexicana, cilantro and ranchero sauce.	\$9.00
Torta Milanesa Chicken milanese, refried black beans, cotija cheese, pickled jalapenos, and avocado.	\$12.00
Torta Milanesa (Tortas and Eggs) Chicken milanese, refried black beans, cotija cheese, pickled jalapenos, and avocado.	\$12.00
Crab and Corn Omelet Lump crab, poblanos, chihuahua cheese topped with chipotle pico de gallo.	\$17.00
Sides	
ITEM	PRICE
Grilled Corn on the Cob Lime chipotle and queso fresco.	\$7.00
Refried Beans	\$4.50
Polenta Fries	\$6.00
Black Beans and White Rice	\$4.50
Sweet Plantains con Queso	\$6.00
Fresh Corn Tortillas	\$6.00
Garlic Chipotle Fries	\$6.00
Tacos Al Carbon	
ITEM	PRICE
Adobo Chicken Taco Taco with flour tortilla, rajas, pico de gallo, guacamole, and queso fresco.	\$15.00
Adobo Chicken Taco (Tacos Al Carbon) Taco with flour tortilla, rajas, pico de gallo, guacamole, and queso fresco.	\$15.00
Grilled Portobello Taco Taco with flour tortilla, rajas, pico de gallo, guacamole, and queso fresco.	\$12.50
Char-Grilled Beef Taco Taco with flour tortilla, rajas, pico de gallo, guacamole, and queso fresco.	\$18.00
Grilled Shrimp Taco Taco with flour tortilla, rajas, pico de gallo, guacamole, and queso fresco.	\$43.00

Beverages

ITEM	PRICE
Mexican Coca Cola	\$4.00
Soft Drinks	\$3.50
Coffee	\$4.00
Hot Tea	\$3.00

Picked For You

ITEM	PRICE
Macho Nachos Nacho Mamma with choice of chicken or chorizo.	\$16.00
Crispy Mahi-Mahi Tacos Red cabbage, avocado, and chipotle pepper remoulade.	\$14.00
Chicken Tacos Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	\$12.00
Nacho Mamma Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	\$14.00
Taco Tasting Platter Sea bass, beef, chicken, carnitas, and mahi.	\$25.00

Most Popular

ITEM	PRICE
Nacho Mama Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	\$12.00

Quick Eats

ITEM	PRICE
Chips and Salsa Tomatoes, red onions, jalapenos, and lime. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$7.50
El Vez "The Original" Guacamole Tomato, onion, jalapeno, cilantro and lime.	\$16.00
De La Hoya Guacamole Traditional Oaxacan Style. Roasted garlic, white onion and basil.	\$16.00
"Bazooka" Limon Guacamole Goat cheese, pistachio, chile flake, and roasted tomato.	\$19.00
"Indian Red" Lopez Guacamole Spicy crab, cilantro and salsa roja.	\$20.00
Crispy Mahi-Mahi Tacos (Quick Eats) Red cabbage, avocado, and chipotle pepper remoulade.	\$14.00
Chicken Tacos (Quick Eats) Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	\$12.00
Grilled Beef Tacos Roasted tomatillo-chipotle salsa, and pico de gallo.	\$14.50

ITEM	PRICE
Grilled Beef Tacos (Quick Eats) Roasted tomatillo-chipotle salsa, and pico de gallo.	\$14.50
Tortilla Soup Shredded chicken, avocado, tortilla strips, and crema fresca.	\$9.00
Guacamole	
ITEM	PRICE
El Vez 'The Original' Tomato, onion, jalapeno, cilantro and lime.	\$14.00
Cesar Chavez Tomato, basil, onions, oaxaca cheese, and pasilla-balsamic sauce.	\$15.00
De La Hoya Traditional Oaxacan Style. Roasted garlic, white onion and basil.	\$14.00
"Bazooka" Limon Goat cheese, pistachio, chile flake, and roasted tomato.	\$18.00
"Bazooka" Limon (Guacamole) Goat cheese, pistachio, chile flake, and roasted tomato.	\$19.00
Tito Santana Mango, red bell peppers, jicama, habanero and serrano chiles.	\$16.00
"Indian Red" Lopez Spicy crab, cilantro and salsa roja.	\$19.00
Appetizers	
ITEM	PRICE
Open Face Chicken Tinga Quesadilla 3 cheese blend, red onion, and poblano crema.	\$11.00
Queso Fundido Con Carne Melted mexican cheeses with your choice of traditional rojo chorizo, verde chorizo or a combination. Served with fresh f...	\$13.00
Queso Fundido de Hongos Melted cheeses with fresh truffled wild mushrooms and huitlacoche. Served with flour tortillas.	\$13.00
Open Face Shrimp Quesadilla 3 cheese blend with tomatoes, pasilla sauce, pickled jalapenos and avocado espuma.	\$14.00
Tuna Tostada Serranos, avocado, red onion, and chipotle mayo.	\$13.00
Sweet Corn and Poblano Empanadas Oaxaca cheese and peanut salsa verde.	\$9.50
Shrimp Ceviche "Campechana" Charred tomato-chili sauce, avocado, and corn nuts.	\$15.00
Chicken Quesadilla Achiote marinated chicken, Pihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	\$14.00
Chicken Quesadilla (Appetizers) Achiote marinated chicken, Pihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	\$14.00
Nachos and Salsa	
ITEM	PRICE

Chips and Salsa (Nachos and Salsa)	\$7.50
Tomatoes, red onions, jalapenos, and lime. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	
Melted Manchego	\$9.00
Manchego cheese and sweet onions. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	
Crab and Cactus Salsa	\$14.00
Tomatoes, cilantro, and fresh lime juice. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	
Nacho Mama (Nachos and Salsa)	\$12.00
Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	
Nacho Mamma (Nachos and Salsa)	\$14.00
Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	
Macho Nachos (Nachos and Salsa)	\$16.00
Nacho Mamma with choice of chicken or chorizo.	

Soup and Salad

ITEM	PRICE
Chopped Salad	\$12.00
Romaine, chayote squash, golden beets, corn, cherry tomatoes, toasted pumpkin seeds and lemon-avocado dressing.	
Mexican Chopped Salad	\$12.00
Baby gem, watercress, pepitas, tomatoes, chayote, corn, black beans, queso fresco, crispy tortillas, lemon-avocado dress...	
Tortilla Soup (Soup and Salad)	\$9.00
Shredded chicken, avocado, tortilla strips, and crema fresca.	
Kale Salad	\$11.00
Grape tomatoes, crispy shitake mushrooms, vegan caesar dressing and cashew "parmesan".	
Heirloom Tomato Salad	\$10.00
Pipian poblano, avocado, charred corn, and hominy.	

Tacos and Enchiladas

ITEM	PRICE
Sea Bass Tacos	\$19.00
Sweet potato puree, grilled scallions, and fried jalapenos.	
Grilled Beef Tacos (Tacos and Enchiladas)	\$14.50
Roasted tomatillo-chipotle salsa, and pico de gallo.	
Chicken Tacos (Tacos and Enchiladas)	\$12.00
Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	
Crispy Mahi-Mahi Tacos (Tacos and Enchiladas)	\$14.00
Red cabbage, avocado, and chipotle pepper remoulade.	
Carnitas Tacos	\$14.00
Pork confit, diced white onion, cilantro and salsa verde cruda.	
Carnitas Tacos (Tacos and Enchiladas)	\$14.00
Pork confit, diced white onion, cilantro and salsa verde cruda.	
Shrimp Tacos	\$15.00
Avocado, cotija cheese, and salsa de arbol.	
Taco Tasting Platter (Tacos and Enchiladas)	\$25.00
Sea bass, beef, chicken, carnitas, and mahi.	
Black Bean Enchiladas	\$12.00
Caramelized onions, chihuahua cheese, and smoked yellow tomato sauce.	

ITEM	PRICE
Red Chile and Chicken Enchiladas Crema fresca, radish, and cotija cheese.	\$13.00
Shrimp Enchiladas Tomato,olives and capersin roasted tomatillo-cilantro sauce.	\$17.00
Enchiladas Mixtas Chicken, shrimp, black bean with traditional garnishes.	\$21.00
Short Rib Enchiladas Chocolate mole, sesame, onion, and crema.	\$16.00
Taco Arabes Slow roasted lamb, morita chile, cucumber salsa, and lime yogurt.	\$15.00
Cauliflower Tacos Tempura battered cauliflower, chilli de arbol, cheddar, and crispy capers.	\$10.00

Tacos Al Carbon

ITEM	PRICE
Tacos Al Carbon (For Two) Build your own tacos with flour tortillas, rajas, pico de gallo, guacamole and queso fresco.	\$32.00
Tacos Al Carbon (Combo) Build your own tacos with flour tortillas, rajas, pico de gallo, guacamole and queso fresco.	\$15.00

Entrees

ITEM	PRICE
Carne Asada Grilled flat iron, creamed corn, and jalapenos, tomatillo escabeche, and guajillo steak sauce.	\$25.00
Red Snapper a la Veracruzana Green rice, and olive-caper sauce.	\$23.00
Pasilla Braised Pork Hominy and pork stew, aji vigaron salad, and corn tortillas.	\$19.50
Pasilla Braised Pork (Entrees) Hominy and pork stew, aji vigaron salad, and corn tortillas.	\$19.50
Camarones al Ajillo Shrimp, sofrito crab tamale, garlic, and almond-tomato pipian.	\$23.50

Sides

ITEM	PRICE
Grilled Corn on the Cob Lime chipotle and queso fresco.	\$7.00
Refried Beans	\$4.50
Black Beans and White Rice	\$4.50
Plantains con Queso	\$6.00
Sweet Plantains con Queso	\$6.00
Fresh Corn Tortillas	\$6.00
Creamy Poblano Corn Rice	\$6.00

ITEM	PRICE

ITEM	PRICE
De La Hoya Guacamole Traditional Oaxacan Style. Roasted garlic, white onion and basil.	\$16.00
"Bazooka" Limon Guacamole Goat cheese, pistachio, chile flake, and roasted tomato.	\$19.00
"Indian Red" Lopez Guacamole Spicy crab, cilantro and salsa roja.	\$20.00
Crispy Mahi-Mahi Tacos (Quick Eats) Red cabbage, avocado, and chipotle pepper remoulade.	\$14.00
Chicken Tacos (Quick Eats) Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	\$12.00
Grilled Beef Tacos Roasted tomatillo-chipotle salsa, and pico de gallo.	\$14.50
Grilled Beef Tacos (Quick Eats) Roasted tomatillo-chipotle salsa, and pico de gallo.	\$14.50
Tortilla Soup Shredded chicken, avocado, tortilla strips, and crema fresca.	\$9.00

Guacamole

ITEM	PRICE
El Vez 'The Original' Tomato, onion, jalapeno, cilantro and lime.	\$14.00
Cesar Chavez Tomato, basil, onions, oaxaca cheese, and pasilla-balsamic sauce.	\$15.00
De La Hoya Traditional Oaxacan Style. Roasted garlic, white onion and basil.	\$14.00
"Bazooka" Limon Goat cheese, pistachio, chile flake, and roasted tomato.	\$18.00
Tito Santana Mango, red bell peppers, jicama, habanero and serrano chiles.	\$16.00
"Indian Red" Lopez Spicy crab, cilantro and salsa roja.	\$19.00

Appetizers

ITEM	PRICE
Open Face Chicken Tinga Quesadilla 3 cheese blend, red onion, and poblano crema.	\$11.00
Queso Fundido Con Carne Melted mexican cheeses with your choice of traditional rojo chorizo, verde chorizo or a combination. Served with fresh f...	\$13.00
Queso Fundido de Hongos Melted cheeses with fresh truffled wild mushrooms and huitlacoche. Served with flour tortillas.	\$13.00
Open Face Shrimp Quesadilla 3 cheese blend with tomatoes, pasilla sauce, pickled jalapenos and avocado espuma.	\$14.00
Tuna Tostada Serranos, avocado, red onion, and chipotle mayo.	\$13.00
Sweet Corn and Poblano Empanadas Oaxaca cheese and peanut salsa verde.	\$9.50

ITEM	PRICE
Shrimp Ceviche "Campechana" Charred tomato-chili sauce, avocado, and corn nuts.	\$15.00
Chicken Quesadilla Achiote marinated chicken, Pihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	\$14.00
Chicken Quesadilla (Appetizers) Achiote marinated chicken, Pihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	\$14.00
Nachos and Salsa	
ITEM	PRICE
Chips and Salsa (Nachos and Salsa) Tomatoes, red onions, jalapenos, and lime. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$7.50
Melted Manchego Manchego cheese and sweet onions. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$9.00
Crab and Cactus Salsa Tomatoes, cilantro, and fresh lime juice. Served with fresh corn tortilla chips, salsa verde, and salsa roja.	\$14.00
Nacho Mamma (Nachos and Salsa) Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	\$14.00
Macho Nachos (Nachos and Salsa) Nacho Mamma with choice of chicken or chorizo.	\$16.00
Soup and Salad	
ITEM	PRICE
Mexican Chopped Salad Baby gem, watercress, pepitas, tomatoes, chayote, corn, black beans, queso fresco, crispy tortillas, lemon-avocado dress...	\$12.00
Tortilla Soup (Soup and Salad) Shredded chicken, avocado, tortilla strips, and crema fresca.	\$9.00
Kale Salad Grape tomatoes, crispy shitake mushrooms, vegan caesar dressing and cashew "parmesan".	\$11.00
Heirloom Tomato Salad Pipian poblano, avocado, charred corn, and hominy.	\$10.00
Tacos and Enchiladas	
ITEM	PRICE
Sea Bass Tacos Sweet potato puree, grilled scallions, and fried jalapenos.	\$19.00
Grilled Beef Tacos (Tacos and Enchiladas) Roasted tomatillo-chipotle salsa, and pico de gallo.	\$14.50
Chicken Tacos (Tacos and Enchiladas) Chihuahua cheese, avocado, tomatillo and tomato salsa, crema.	\$12.00
Crispy Mahi-Mahi Tacos (Tacos and Enchiladas) Red cabbage, avocado, and chipotle pepper remoulade.	\$14.00
Carnitas Tacos Pork confit, diced white onion, cilantro and salsa verde cruda.	\$14.00
Carnitas Tacos (Tacos and Enchiladas) Pork confit, diced white onion, cilantro and salsa verde cruda.	\$14.00

ITEM	PRICE
Shrimp Tacos Avocado, cotija cheese, and salsa de arbol.	\$15.00
Taco Tasting Platter (Tacos and Enchiladas) Sea bass, beef, chicken, carnitas, and mahi.	\$25.00
Black Bean Enchiladas Caramelized onions, chihuahua cheese, and smoked yellow tomato sauce.	\$12.00
Red Chile and Chicken Enchiladas Crema fresca, radish, and cotija cheese.	\$13.00
Shrimp Enchiladas Tomato,olives and capersin roasted tomatillo-cilantro sauce.	\$17.00
Enchiladas Mixtas Chicken, shrimp, black bean with traditional garnishes.	\$21.00
Short Rib Enchiladas Chocolate mole, sesame, onion, and crema.	\$16.00
Taco Arabes Slow roasted lamb, morita chile, cucumber salsa, and lime yogurt.	\$15.00
Cauliflower Tacos Tempura battered cauliflower, chilli de arbol, cheddar, and crispy capers.	\$10.00

Tacos Al Carbon

ITEM	PRICE
Tacos Al Carbon (For Two) Build your own tacos with flour tortillas, rajas, pico de gallo, guacamole and queso fresco.	\$32.00
Tacos Al Carbon (Combo) Build your own tacos with flour tortillas, rajas, pico de gallo, guacamole and queso fresco.	\$15.00

Entrees

ITEM	PRICE
Carne Asada Grilled flat iron, creamed corn, and jalapenos, tomatillo escabeche, and guajillo steak sauce.	\$25.00
Red Snapper a la Veracruzana Green rice, and olive-caper sauce.	\$23.00
Pasilla Braised Pork Hominy and pork stew, aji vigaron salad, and corn tortillas.	\$19.50
Camarones al Ajillo Shrimp, sofrito crab tamale, garlic, and almond-tomato pipian.	\$23.50

Sides

ITEM	PRICE
Grilled Corn on the Cob Lime chipotle and queso fresco.	\$7.00
Refried Beans	\$4.50
Black Beans and White Rice	\$4.50
Sweet Plantains con Queso	\$6.00

ITEM	PRICE
Fresh Corn Tortillas	\$6.00
Creamy Poblano Corn Rice	\$6.00
Roasted Summer Squash and Green Beans	\$8.00
Honey chipotle, garlic crema and caper gremolat.	

Desserts

ITEM	PRICE
Classic Flan	\$8.00
Orange and canela egg custard, citrus.	
Churros	\$8.00
Cinnamon and sugar dusted doughnuts with Mexican chocolate dipping sauce.	
Chocolate Bread Pudding	\$8.00
Banana ice cream, peanut butter chocolate sauce.	
Tres Leches	\$8.00
Lime macerated strawberries.	
Sorbet	\$5.00
Ice Cream	\$7.00

Beverages

ITEM	PRICE
Mexican Coca Cola	\$4.00
Soft Drinks	\$3.50
Coffee	\$4.00
Hot Tea	\$3.00