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El Vez - Philly

Menu Prices — October 25, 2026

El Vez - Philly menu with prices in United States, updated October 2019: 238 items across 17 categories, prices from $3.00 to $43.00.

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El Vez - Philly Menu with Prices (United States)

El Vez - Philly menu with prices in United States, updated October 2019: 238 items across 17 categories, prices from $3.00 to $43.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/el-vez-philly

Menu categories: Most Popular · Picked For You · Quick Eats · Salsa · Guacamole · Appetizers · Soup and Salad · Poquito Dinero Lunch · Burritos, Tacos, and Enchiladas · Tortas and Eggs · Sides · Tacos Al Carbon · Beverages · Nachos and Salsa · Tacos and Enchiladas · Entrees · Desserts

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**
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, Phihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	**$14.00**
Chicken Quesadilla (Appetizers) Achiote marinated chicken, Phihuahua 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**
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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**

ITEM	PRICE
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**
"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, Phihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	**$14.00**
Chicken Quesadilla (Appetizers) Achiote marinated chicken, Phihuahua 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 Mama (Nachos and Salsa) Queso mixto, black beans, salsa ranchera, sour cream, pickled red onion, and jalapeno.	**$12.00**
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
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**
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**
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**

ITEM	PRICE
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**
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**

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

Beverages

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

Desserts

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

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**

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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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, Phihuahua cheese, tomatillo salsa pickled jalapeno, and corn tortilla.	**$14.00**
Chicken Quesadilla (Appetizers) Achiote marinated chicken, Phihuahua 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**

ITEM	PRICE
Carnitas Tacos (Tacos and Enchiladas) Pork confit, diced white onion, cilantro and salsa verde cruda.	**$14.00**
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**

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

Desserts

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