

SPECIAL EVENT MENUS

# EL VEZ

*Modern Mexican*



IT'S THE UNEXPECTED INTERPRETATIONS OF MEXICAN CLASSICS (THINK CARNE ASADA, TUNA TOSTADAS AND GUACAMOLE WITH TRUFFLES) THAT MAKE EL VEZ A PHILADELPHIA FAVORITE. REGULARS KNOW TO HIT UP THE ENERGETIC BAR FOR MARGARITAS AND CREATIVE COCKTAILS BEFORE AND AFTER THEY EAT.

## **FEATURES**

- Available brunch, lunch and dinner.
- Seating is available in the Main Dining Room for groups up to 70 people.
- Food is served family-style.
- El Vez is available to be reserved exclusively for up to 250 people.
- Extensive tequila and margarita list.



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•  
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# LUNCH one



## *Served Family Style*



### **FIRST COURSE**

#### SALSA MEXICANA

Tomatoes, Red Onions, Jalapenos and Lime

### **SECOND COURSE**

#### CHOPPED SALAD

Romaine, Watercress, Pepitas, Tomatoes, Chayote, Corn, Black Beans, Queso Fresco, Crispy Tortillas, Cumin-Lime Vinaigrette

### **THIRD COURSE**

#### BLACK BEAN ENCHILADA

Carmelized Onions Chihuahua Cheese

#### CHICKEN BURRITO

Sofrito, Black Beans, White Rice, Lettuce, Corn Salsa with Avocado Espuma

### **SIDES**

#### BLACK BEANS AND WHITE RICE

#### GARLIC CHIPOTLE FRIES

### **\$20.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# LUNCH two



*Served Family Style*



## **FIRST COURSE**

GUACAMOLE

with Fresh Corn Tortilla Chips and Salsa Roja

## **SECOND COURSE**

KALE SALAD

Grape Tomatoes, Crispy Shitake Mushrooms, Vegan Caesar Dressing & Cashew "Parmesan"

OPEN FACED CHICKEN TINGA QUESADILLA

Three Cheese Blend, Bacon, Red Onion, and Poblano Crema

## **THIRD COURSE**

TORTA MILANESA

Chicken Milanese, Refried Beans, Cotija Cheese, Pickled Jalapeños and Avocado

GRILLED BEEF TACOS

Grilled Skirt Steak with Roasted Tomatillo-Chipotle Salsa and Pico De Gallo

## **SIDES**

BLACK BEANS AND WHITE RICE

GARLIC CHIPOTLE FRIES

**\$25.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# BRUNCH



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## *Served Family Style*



### **FIRST COURSE**

#### GUACAMOLE

fresh corn tortilla chips and salsa roja

#### CINNAMON DUSTED CHURROS

### **MAIN COURSE**

#### CANELLA WAFFLES

mexican chocolate fondue, canella whipped cream and maple syrup

#### HUEVOS Y CHORIZO

build your own tacos with chorizo and scrambled eggs

#### TACOS AL CARBON

chicken and beef

### **SIDES**

#### REFRIED BEANS

#### PLANTAINS CON CREMA

#### ARROZ CON CREMA

### **DESSERT**

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

### **\$30.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# DINNER one



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## Served Family Style



### FIRST COURSE

#### GUACAMOLE

Fresh Corn Tortilla Chips and Salsa Roja

### SECOND COURSE

#### CHOPPED SALAD

Romaine, Watercress, Pepitas, Tomatoes, Chayote, Corn, Black Beans, Queso Fresco, Crispy Tortillas, Cumin-Lime Vinaigrette

#### OPEN FACED CHICKEN TINGA QUESADILLA

Three Cheese Blend, Bacon, Red Onion, and Poblano Crema

### THIRD COURSE

#### BLACK BEAN ENCHILADA

Caramelized Onions, Chihuahua Cheese and Smoked Yellow Tomato Sauce

#### VACA FRITA

Over Black Beans and Raja and served with fresh handmade Corn Tortillas

#### CAMARONS AL AJILLO

Garlic Shrimp over Verde Rice, served with Almond Tomato Pipian

### SIDES

#### REFRIED BEANS

#### CREAMY POBLANO CORN RICE

#### SWEET PLANTAINS

### DESSERT

#### A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

### **\$45.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# DINNER two



*Served Family Style*



## **FIRST COURSE**

GUACAMOLE

Fresh Corn Tortilla Chips and Salsa Roja

## **SECOND COURSE**

KALE SALAD

Grape Tomatoes, Crispy Shitake Mushrooms, Vegan Caesar Dressing & Cashew "Parmesan"

OPEN FACED GRILLED SHRIMP QUESADILLA

Three Cheese Blend and Pasilla Chile Sauce

POTATO FLAUTAS

Housemade corn tortillas filled with a potato puree and oxaca cheese, served crispy, atop two salsas roja and verde. Topped with Crema, shaved red leaf lettuce and queso fresca

## **THIRD COURSE**

CHICKEN ENCHILADA SUIZAS

topped with melted chihuahua cheese and creamy tomatillo-sesame

GRILLED FLAT IRON STEAK

Over Creamy Corn and Jalapenos with Tomatillio Escabeche and Guajillio Steak Sauce

RED SNAPPER AL LA VERACRUZANA

Green Rice, Olive-Caper Sauce

## **SIDES**

BEANS AND RICE

CREAMY POBLANO CORN RICE

SWEET PLANTAINS

## **DESSERT**

A Tasting Selection from our Pastry Chef

Coffee, Decaf Coffee and Hot Tea

**\$50.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

# DINNER three



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## Served Family Style



### FIRST COURSE

#### GUACAMOLE

fresh corn tortilla chips and salsa roja

### SECOND COURSE

#### KALE SALAD

grape tomatoes, crispy shitake mushrooms, vegan caesar dressing & cashew "parmesan"

#### NACHO MAMMA

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

#### TUNA TOSTADAS

serranos, avocado, red onion, chipotle mayo

### THIRD COURSE

#### CRISPY MAHI MAHI TACOS

red cabbage, avocado, chipotle pepper remoulade

#### GRILLED FLAT IRON STEAK

Over Creamy Corn and Jalapenos with Tomatillio Escabeche and Guajillio Steak Sauce

#### CHICKEN TACOS

chihuahua cheese, avocado, tomatillo & tomato salsa, crema

### SIDES

#### BEANS AND RICE

#### GRILLED CORN

#### SWEET PLANTAINS

### DESSERT

A Tasting Selection from our Pastry Chef

Coffee, Decaf Coffee and Hot Tea

## **\$55.00 PER PERSON\***

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# BEVERAGE

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## PITCHERS

EL VEZ MARGARITAS

PINK CADILLAC MARGARITAS

## WINE

HOUSE WHITE

HOUSE RED

## DRAFT BEERS

DOS XX

YUENGLING LAGER

CORONA LIGHT

## **\$30.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

Available to groups in the dining room only with a 2.5 hour maximum.

The beverage package can not be purchased for individuals.