

EL VEZ

GROUP DINING MENUS

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.

121 SOUTH 13TH STREET, PHILADELPHIA | ELVEZRESTAURANT.COM



FEATURES

- Available brunch, lunch and dinner.
- Seating is available in the Main Dining Room for groups up to 75 people.
- Food is served family-style.
- El Vez is available to be reserved exclusively for up to 250 people.
- Extensive tequila and margarita list.

FOR MORE INFORMATION CONTACT ABBY@STARR-RESTAURANTS.COM | 267-238-3649

*menus subject to change

LUNCH ONE served family style

FIRST COURSE

SALSA MEXICANA

tomatoes, red onions, jalapeños 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

caramelized onions chihuahua cheese

CHICKEN BURRITO

sofrito, black beans, white rice, lettuce, corn salsa with avocado espuma

SIDES DISHES

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 and 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 DISHES

BLACK BEANS AND WHITE RICE

GARLIC CHIPOTLE FRIES

\$25.00 PER PERSON*

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

BRUNCH served family style

FIRST COURSE

GUACAMOLE

with 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

SIDES

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 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 purée and oaxaca 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 red chile

GRILLED FLAT IRON STEAK

over creamy corn and jalapeños 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 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 jalapeños with tomatillo escabeche and guajillo 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*

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

BEVERAGE ONE

PITCHERS

EL VEZ MARGARITAS

PINK CADILLAC MARGARITAS

WINE

HOUSE WHITE

HOUSE RED

BEER

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 cannot be purchased for individuals.