

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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PHILADELPHIA
elvezrestaurant.com

For more info
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LUNCH *one*



Served Family Style



FIRST COURSE

SALSA MEXICANA

Tomatoes, Red Onions, Jalapenos and Lime

SECOND COURSE

MEXICAN CHOPPED SALAD

Romaine, Watercress and Chayote Squash with Tomatoes, Crunchy Tortillas and Crumbled Anejo Cheese in a Guajillo Chile Vinaigrette

THIRD COURSE

BLACK BEAN ENCHILADA

Carmelized Onions Chihuahua Cheese

CHICKEN BURRITO

Tomato Rice, Queso Fresco, Red Chile Sauce

SIDES

BLACK BEANS AND WHITE RICE

GARLIC CHIPOTLE FRIES

\$18.00 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

TIJUANA'S ORIGINAL CE'SAR

Romaine Hearts, Garlic Dressing, Fresh Grated Parmesan, Fried Croutons

OPEN FACED CHICKEN TINGA QUESADILLA

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

THIRD COURSE

TORTA DE POLLO

Roasted Hot Peppers, Spinach, Lemon Aioli, Oxaxaca Cheese

GRILLED BEEF TACOS

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

SIDES

BLACK BEANS AND WHITE RICE

GARLIC CHIPOTLE FRIES

\$23.00 PER PERSON*

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

BRUNCH



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 & HOT TEA

\$25.00 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

MEXICAN CHOPPED SALAD

Romaine, Watercress, Chayote Squash, Charred Corn with Tomatoes, Toasted Almonds, Green Olives, Cotija Cheese, Crunchy Tortillas Tossed in a Cumin-Lime Vinaigrette

OPEN FACED GRILLED SHRIMP QUESADILLA

Three Cheese Blend & Pasilla Chile Sauce

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 & 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

TIJUANA'S ORIGINAL CE'SAR

Romaine Hearts, Garlic Dressing, Fresh Grated Parmesan, Fried Croutons

OPEN FACED CHICKEN TINGA QUESADILLA

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

POTATO FLAUTAS

Housemade corn tortillas filled with a potato puree 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 creamy tomatillo-sesame

GRILLED FLAT IRON STEAK

Over Creamy Corn and Jalapenos with Tomatillio Escabeche & 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 & Hot Tea

\$50.00 PER PERSON*

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

BEVERAGE



PITCHERS

EL VEZ MARGARITAS

PINK CADILLAC MARGARITAS

WINE

HOUSE WHITE

HOUSE RED

DRAFT BEERS

DOS XX

YUENGLING LAGER

CORONA LIGHT

\$25.00 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.