

Elvi's Kitchen

APPETIZERS

Elvi's Trio Plate 24

street corn, stuffed jalapeños & buffalo bites

Stuffed Jalapeños 24

fried and served with mango sauce

Italian Ceviche 30-55

twist on a ceviche with green and black olives, red pepper flakes, basil

Coconut Shrimp 30

shrimp, coconut milk and chunks sauteed to creamy perfection

Street Corn 16

grilled; topped with chipotle key lime butter, queso fresco, cilantro

Fisherman's Chicharon 30

fish chunks or octopus fried, skin on, with cilantro jalapeño sauce and pico de gallo

Esquite 16

corn, lime, chiles, crema, queso fresco, fresh jalapeño, cilantro

Plantain Crusted Calamari 35

calamari breaded with green plantain and fried; served with tamarind sauce

Coco-ginger Shrimp 30

fried in a ginger batter with coconut flakes served with mango sauce

Conch Fritters 24

fried & served with honey mustard or mango sauce

Empanadas 20

fried masa turnovers with hash fish and cabbage relish or chaya & masa turnovers with mozzarella cheese and salsa ranchera

Octopus al Mojo 35

smothered in mojo de ajo and grilled with a kick of spice from either habanero or chipotle

SALADS

Caprese Salad 25

tomato, mozzarella, basil & balsamic reduction

Elvi's Salad 20

iceberg lettuce, mixed greens, tomato, carrot, cucumber, black olives, cheddar, balsamic reduction, citrus vinaigrette

Caesar Salad 22

romaine lettuce, caesar dressing, parmesan, croutons

Elvi's Poke Bowl 40-45

tuna or salmon on a bed of rice with avocado, mango, edamame, radish and pickled veggies; served with honey, ginger, soy sauce

ask for protein options on salads

SOUPS

Sopa de Lima 20

lime accented chicken broth with chicken, fried tortilla strips & coconut rice

Conch Soup 24

coconut based soup with local vegetables, conch and finished with cilantro

Chichi's Chowder 45

savory coconut chowder with local vegetables, cilantro and stone crab claws or lobster depending on seasonal availability

TACOS

Mexican Tacos 25

mexican style tacos on handmade corn tortillas with grilled chicken, beef or shrimp and topped with a little onion and cilantro; served with our homemade sauce

Pibil Tacos 25

pork seasoned with mayan spices and slowly cooked overnight in banana leaves on handmade corn tortillas and topped with a tomato, cilantro, lime relish

ENTREES

Snapper Sere 45

belizean dish made from sautéed green plantain, onions and coconut until creamy and topped off with a deep fried snapper tail & cilantro; served with coconut rice

Pork Chops 40

half inch pork chop grilled and topped with our creamy mushroom sauce, side of choice and roasted seasonal vegetables

Mexican Steak 40

arrachera steak cooked to your temperature of choice served with a baked potato, chipotle sour cream and roasted seasonal vegetables

Elvi's Mayan 35-45

choice of chicken or fish in mayan spices, onions, tomato and bell peppers steamed in a banana leaf with side of choice and roasted seasonal vegetables

Creole

choice of seafood or chicken sautéed in our belizean Creole sauce made from bell peppers, celery, tomatoes, hot sauce and a variety of herbs & spices; served with coconut rice

Chicken Mole 40

boneless thigh mole grilled and served with our mole sauce made from a wide variety of dried chiles, spices and chocolate; served with coconut rice fried plantain

La Chita 42

pan fried snapper with ms. elvi's favorite spices and aromatics; finished with tomatoes, olives, capers and white wine; served with coconut rice

Black Bean Sauce

fish, shrimp or lobster in our black bean sauce and served with coconut rice and our truffle pico

Chef Jennie's Signature Curry

chef jennie's pride and joy; a perfect balance of sweet, savory and a little heat; yellow coconut curry with bell peppers, tomatoes, onions, ripe plantains and raisins with chicken or seafood of choice

Belizean Asian Fusion 32-40

stir fried rice noodles with bell peppers, mushrooms and green onions with a touch of soy, ginger and chili garlic with your choice of chicken or shrimp grilled with a mayan rub.

Caribbean Chicken 40

boneless chicken breast stuffed with chaya & cheese then grilled and topped with a tropical fruit sauce; served with one side and roasted seasonal vegetables

Basil Pasta 45

spaghetti pasta tossed in a basil pesto made from pumpkin seeds (pepitos) topped with our homemade marinara and with your choice of fish or shrimp al mojo

Porterhouse Steak

porterhouse steak char grilled to preferred temperature with a mushroom & wine sauce; served with a baked potato and roasted seasonal vegetables

Butter Poached Grouper 42

grouper fillet poached with butter and served on a corn sauce with a roasted corn and habanero relish; served with coconut rice

SEAFOOD SPECIALTIES

choice of the following seafood

Fish (whole or fillet), Shrimp, Octopus, Conch, Lobster (whole or tail), Crab Claws

prepared in one of the following

Grilled, Fried*, Garlic Butter, Al Mojo de Ajo, Roasted Garlic Chipotle, Blackened

fried unavailable for some seafood

**All Prices in Belize Dollars and Subject to 12.5% Sales Tax.
15% Service Charge will be added to Groups of 6+**