

Elvi's Kitchen

APPETIZERS

Fisherman's Chicharon

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

Coconut Shrimp 40

shrimp, coconut milk and chunks sauteed to creamy perfection

Italian Ceviche 45 - 70

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

Shrimp Cocktail 40

succulent chilled shrimp served with our signature cocktail sauce made with horseradish, key limes, and habanero for a bright, zesty & spicy kick

Octopus al Mojo 40

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

Plantain Crusted Calamari 38

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

Conchas al Vino 40

clams & mussels sauteed with white wine, tomato, roasted garlic; served with roasted corn tortillas

Coco-ginger Shrimp 40

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

Conch Fritters 24

fried & served with honey mustard or tartar sauce

Street Corn 22

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

Shrimp Esquite 35

corn off the cob tossed with lime, chiles, queso fresco, crema, shrimp & a touch of cilantro
vegetarian option available

Elvi's Trio Plate 26

street corn, stuffed jalapeños & buffalo bites

Stuffed Jalapeños 24

fried and served with mango sauce

Empanadas 22

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

SALADS

Caprese Salad 25

tomato, mozzarella, basil & balsamic reduction

Elvi's Salad 25

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

Caesar Salad 28

romaine lettuce, caesar dressing, parmesan, croutons

Elvi's Poke Bowl 40-45

tuna or salmon with rice, mango, edamame, seaweed, cucumbers, tomato, sesame seeds and pickled ginger; served with honey, ginger, soy sauce

chicken & shrimp options available

SOUPS

Sopa de Lima 22

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

Conch Soup 30

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

Pibil Tacos 28

pork seasoned with mayan spices, recados (black or red) and cooked overnight in banana leaves; placed on handmade corn tortillas and topped with a tomato, cilantro, lime relish

Mexican Tacos 28

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

seafood options available

ENTREES

Butter Poached Grouper 46

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

Snapper Sere 46

originating from the south of belize; a creamy coconut chowder with green plantain and topped off with a deep fried snapper tail & cilantro; served with coconut rice

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

Elvi's Mayan 38-46

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

Belizean Asian Fusion 45-55

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

Caribbean Chicken 45

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

Chicken Mole 45

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

La Chita 48

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

Crab Claws

an elvi's kitchen speciality since 1995; stone crab served by the pound and prepared in chef jennie's mayan inspired methods: la chita & recado rubs

Black Bean Sauce

reimagining of a staple when san pedro was still a fishing village; fish, shrimp or lobster served over 'frijoles colados' with coconut rice and our truffle pico de gallo

Basil Pasta 45

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

Arroz con Marisco 65

chef jennie's take on pallea; prepared with clams, mussels, shrimp, octopus & sausage cooked with olives, capers, saffron, white wine & rice

Lemon Garlic Herb Lamb Chop 75

herb marinated lamb chop and drizzled with a cranberry apple sauce and served with sweet potato mash and tzatziki

Pork Chops 50

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

Mexican Steak 55

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

Chichi's Cornish Hen 50

whole, deep fried cornish hen seasoned with ms. elvi's original fried chicken seasonings; served with sweet potato fries, cole slaw and homemade ketchup

SEAFOOD SPECIALTIES

choice of the following seafood

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

seafood combination plates available

prepared in one of the following

Grilled, Fried*, Garlic Butter, Key-Lime
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+
