



# Elvi's Kitchen

where something good is always cooking!

## APPETIZERS

### Stuffed Jalapeños 22

deep fried jalapeño poppers served with our homemade mango sauce

### Street Corn 20

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

### Guacamole 20-35

served with corn tortilla chips or upgrade with addition of shrimp, tuna or salmon with tomatoes and a touch of basil and truffle oils

### Shrimp Esquite 35

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

### Pork Pibil Dukunu 24

deconstructed corn tamalito topped with pork pibil, black recado remulade, avocado cream and pickled onions

### Octopus al Habanero 40

octopus grilled al mojo with a touch of habanero to enhance and add a kick of spice

### Conch Fritters 24

fried & served with honey mustard or tartar sauce

### Empanadas 22

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

### Breaded Calamari Rings 35

calamari rings breaded with panko, deep fried and served with marinara sauce

## TACOS

### Mexican Tacos 20 - 25

chicken or beef grilled and served on four handmade tortillas with an assortment of homemade sauces  
\*seafood options available\*

### Chicken Street Corn 22

chicken grilled and tossed with corn off the cob, chiles, lime, queso fresco, crema and cilantro; placed in four handmade corn tortillas

### Belizean Tacos 20

blackened fish, chicken or pork pibil served inside two fluffy fry jacks; topped with a basil, mayo and cabbage slaw

### Fisherman's Tacos 25

fish filler lightly battered and deep fried, topped with a apple & cabbage slaw and placed in four handmade corn tortillas

### Cilantro Lime Fish 25

fish grilled with a hint of lime and placed in four handmade corn tortillas; topped with cilantro, lime, mango and black beans

### Pibil Tacos 20

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

### Mango Chipotle BBQ 20 - 25

grilled and smothered in a mango chipotle bbq sauce, placed in four handmade corn tortillas and topped with mango and purple cabbage relish

## CEVICHEs & CRUDOS

### Ceviche San Pedrana 40 - 65

classic san pedro style ceviche with tomatoes, cucumber, cilantro and seafood of choice marinated in lime

### 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

### Italian Ceviche 45 - 70

twist on the classic ceviche with green and black olives, crushed red pepper flakes, basil, truffle oil and seafood of choice

### Chef Jennie's Crudito 45

mango, avocado, sesame seeds, microgreens and your choice of tuna or salmon drizzled with a honey, ginger soy sauce

## SOUPS

### Conch Soup 30

coconut based soup with local vegetables and conch, finished with a touch of cilantro; served with coconut rice

### Sopa de Lima 20

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

### Chichi's Chowder 45

coconut based soup with local vegetables, lobster or crab, dependent on seasonal availability, and finished with a touch of cilantro; served with coconut rice

## SALADS

### Elvi's Salad 25

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

### Caesar Salad 25

romaine lettuce, caesar dressing, parmesan, croutons

### Mexican Salad 25

mixed greens topped with tomatoes, corn, black beans, avocado, queso fresco, corn tortilla strips

### Elvi's Cobb Salad 30

sectioned romaine, avocado, tomato, chicken, boiled eggs, bacon bits and panela cheese topped with cobb dressing

\*chicken & shrimp options available\*

all prices in belize dollars & subject to 12.5% sales tax

15% service charge will be added to groups of 6+



# BURGERS

## Macho Burger 24

a classic since 1976 when elvi's was founded; two 4 oz patties grilled and layered with cheese, grilled onions, lettuce, tomato  
add bacon 2

## Stuffed Jalapeño Burger 24

beef patty stuffed with jalapeño and cheese topped with cheddar, lettuce, and tomato; topped off with a deep fried stuffed jalapeño

## Maxi's Buffalo Burger 22

boneless chicken breast breaded with panko, fried and tossed in chef jennie's buffalo sauce; topped with mozzarella cheese

## Fish Burger 25

boneless fish tail breaded and deep fried or grilled with a healthy spread of tartar sauce, lettuce and tomato

## BBQ Shrimp Burger 25

shrimp grilled and tossed in our sweet and tangy bbq sauce with melted cheddar, lettuce and tomato  
add patty 5

## Ms. Elvi's Deluxe Burger 30

premium 5oz angus patty with melted monterey jack and mushrooms topped off with lettuce, tomato and caramelised onions

# WRAPS

## Elvi's Cheese Burger Wrap 24

beef patty grilled with caramelized onions, smothered with cheese sauce and the usual fixins; served with fried pickles

## Caesar Wrap 24 - 35

choice of grilled chicken or shrimp tossed with romaine, parmesan, croutons and our caesar dressing

## Curry Wrap 24 - 35

chef's yellow coconut curry with bell peppers, tomato, onions, ripe plantains, raisins and cilantro with either chicken, beef or shrimp

## Fajita Wrap 24 - 35

choice of grilled chicken, beef or shrimp with grilled onions & bell peppers, refried black beans, guacamole, chipotle sour cream, cheddar cheese and mixed greens

## Elvi's Buffalo Ranch Wrap 24 - 35

boneless chicken breast or shrimp fried with panko and tossed in chef jennie's buffalo sauce; layered with mozzarella cheese, mixed greens, ranch and bacon bits

# SANDWICHES

## Elvi's Chicken Sandwich 22

a takeout favorite; boneless chicken breast with lettuce, tomato, grilled onions, cheese and jalapeños

## Elvi's Lobster Roll

chilled spiny lobster salad dressed in key lime aioli, nestled in a toasted homemade roll and served with bbq corn ribs

## Oscar's Cheesesteak 24

a divine mixture of braised beef, onions, bell peppers, mozzarella cheese and beef au jus

## Elvi's Club 24

a hearty club with chicken, ham, egg, lettuce, tomato, onions, jalapeño and cheese perfectly distributed between four slices of wheat bread

## Meatball Sub 25

hearty beef meatballs smothered in marinara sauce and topped off with melted mozzarella & parmesan cheese; served with french fries

## Surf & Turf Sub 28

shrimp and farmer sausage grilled together, garlic aoli spread and topped with a honey white balsamic cabbage slaw; served with bbq corn ribs

## JENNIE'S CHOICE

### Enchiladas 22

corn tortillas rolled with chicken and topped with your choice of either a salsa san pedrana and 'queso calabera' or mole sauce and melted mozzarella cheese

### Elvi's Poke Bowl 40 - 45

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

### Shrimp Mac & Cheese 35

macaroni noodles tossed in our homemade creamy cheese sauce and topped with grilled shrimp and melted mozzarella, cheddar and parmesan cheeses

### 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

### Chef Jennie's Spicy Red Curry

chef jennie's answer to lovers of spice; red coconut curry with peanuts, chunks of coconut, bell peppers, tomatoes, onions and ripe plantains with chicken or seafood of choice

### Pescado Asado alla Maya

an ode to chef jennie's childhood; whole snapper butterflied and seasoned with mayan recados and spices, baked and served with black beans, 'chil-tomate' and roasted corn tortillas

## ELVI'S CHOICE

### Fish & Chips 35

fish fillet lightly breaded and fried golden; served with french fries and tartar sauce.

### Rice & Beans with Stew Chicken 20

a belizean staple, choice of white or dark meat with rice and beans, fried plantain and either potato salad or cole slaw; be sure to ask for extra gravy for the authentic experience

### Chichi's Fried Chicken 24

ms. elvi's original fried chicken recipe established in 1976; white or dark meat served with one side of choice and cole slaw

substitute for potato salad 2

## SEAFOOD SPECIALTIES

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

seafood prepared in one of the following preparation methods

### Grilled, Fried, Blackened, Al Mojo, Garlic Butter or Roasted Garlic Chipotle

complimented with either

### Rice & Beans, Coconut Rice, Plantain Chips or Fries (regular, spicy, parmesan or curry)

and either

Cole Slaw, Potato Salad (+2), Green Salad (+2)

## SIDES

Rice & Beans	6	Cole Slaw	10
Coconut Rice	6	Corn Tortillas (3)	3
Fries	12	Flour Tortilla	3
Plantain Chips	12	Refried Beans	6
Potato Salad	15	Green Salad	16