



RESTAURANT WEEK





FIRST

CHOOSE ONE:

Asparagus Guacamole

chayote, green chili paste, queso fresco

Fundido de Hongos

wild mushrooms, jalapeño & poblano pepper, queso chihuahua & oaxaca, flour tortillas

Hamachi Ceviche

creamy green salsa, radish, citrus

SECOND

CHOOSE ONE:

Birria Tacos

chile braised beef, queso mixto, consommé, cilantro & onion

Mini Chicken Carbon

traditional build your own tacos with rajas, onions, queso fresco, crema, salsa roja & warm flour tortillas.

Branzino Filet a la Veracruzana

charred tomatillo rub, Veracruzana style sauce



DESSERT

CHOOSE ONE:



Chocolate Pudding Tres Leches Flan

\$45 PER PERSON (tax & gratuity not included)

259 Vesey Street, New York, NY 10282 $\boldsymbol{\cdot}$ 212.233.2500 $\boldsymbol{\cdot}$ elveznyc.com

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Zunch

FIRST

Asparagus Guacamole chayote, green chili paste, queso fresco

Strawberry Salad

red watercress, hoja santa puree, sesame brittle, requeson

Tostada de Mariscos

seafood mix, pico de gallo, avocado, lime juice SECOND

CHOOSE ONE:

Torta de Milanesa queso fresco, pickled jalapeño, pinto beans, rajas, chipotle aioli

Black Bean Enchilada

salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion

Langostinos

grilled head-on prawns, salsa macha, scallions

\$30 PER PERSON (tax & gratuity not included)

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