



RESTAURANT WEEK

Dinner

FIRST

CHOOSE ONE:

Atlantis Guacamole

*jalapeño, purple radish, tomatillo,
kale, garlic-anchovy crumble*

Fundido de Hongos

*wild mushrooms, jalapeño and
poblano pepper, queso chihuahua
and 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 • 212.233.2500 • elveznyc.com



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RESTAURANT WEEK

Lunch

FIRST

CHOOSE ONE:

Atlantis Guacamole

*jalapeño, purple radish, tomatillo,
kale, garlic-anchovy crumble*

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*

Chicken Tacos

*chihuahua cheese, avocado,
El Vez salsa & crema*

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

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