



APPETIZERS

Boneless Bites buffalo, manganero, coconut chipotle or Asian	18	Crab Lovers fried avocado topped with a fresh crab salad	22
Stuffed Jalapeños served with homemade mango sauce	20	Guacamole Regular	20
Plantain Crusted Calamari crusted with green plantain and deep fried; served with tamarind sauce	27	Fish or Shrimp	22
Breaded Calamari Rings with Marinara Sauce	27	Crab	26
Mussels stuffed with chaya and cheese	24	Sorrel BBQ Ribs two ribs in our homemade sorrel BBQ sauce	20
Tour of the Island combination of (5) sea foods; grilled or fried	45	Street Corn grilled and topped with key lime butter and queso fresco or served as esquite; corn off the cob with lime, roasted chillies and topped with cream and queso fresco	12
Coconut Shrimp fresh coconut meat & shrimp cooked in fresh coconut milk	27	Conch or Shrimp Bruschetta thinly sliced on a basil pesto, topped with chopped black and green olives, tomatoes, crushed red peppers and drizzled with truffle oil	30
Conch, Shrimp or Squid Cocktail	24	Mojo de Ajo with Habanero or Chipotle combination of seafood of your choice smothered in a homemade roasted garlic and onion sauce and grilled to perfection	26
House Ceviche, Citrus Ceviche, Aguachile Conch, Shrimp or Octopus	26	Fish, Squid, Octopus, or Conch	
Conch Fritters served with Chef Jennie's kickin' habanero tartar sauce	20	Crispy Green Fried Plantains with homemade salsa	10
Empanadas fish turnovers served with cabbage slaw	15		

SOUPS AND SALADS

Conch Soup	18
Black Bean Soup with tomatoes, onion, cilantro and sour cream	14
Sopa de Lima A Mayan delight made with lime and an exquisite chicken broth	15
Chef Salad Crispy mixed greens tossed with seasonal vegetables	20
Elvi's Salad Mixed greens tossed with tomatoes, carrots, cucumber, black olives, cheese and our homemade vinaigrette	20
Classic Caesar Salad w/ chicken	22
w/ shrimp	25
	37





MAIN COURSES

Rice and Beans with Stew Chicken 18
served with potato salad or cole slaw

Elvi's (famous) Fried Chicken 22

Belizean Seré 36 / 37 / 32

Chunks of fish fillet, shrimp or chicken sautéed with green plantains, onions and coconut milk. Served with coconut rice.

Fish, Lobster, Shrimp or Chicken in black bean sauce 36 / 37 / 32

Choice of seafood or chicken served with our home made black bean sauce topped with a truffle oil ,tomato, onion and cilantro relish. Coconut rice and ripe fried plantains.

Lobster 65

Grilled Pork Chops 35

served with a Creamy Mushroom Sauce or with Sorrel Bar B. Q Sauce

Mexican Steak 36

Thinly sliced steak grilled with a blend of Mayan spices served with pico de gallo, guacamole, refried beans and baked potato with chipotle sour cream.

Imported 40

Margarita Shrimp 37

Succulent shrimps cooked in a lime and triple sec reduction and flambéed with tequila

Crab Claws 67

Crab claws prepared in garlic butter, roasted garlic chipotle, roasted garlic, steamed and cold. Served with key lime butter or homemade remoulade. Claws are cracked and rubbed with your choice of Belizean Recado (red, black or white)

Elvi's Mayan Fish or Chicken 36 or 32

Both are prepared with Elvi's Mayan Adobo Sauce and steamed in a Banana Leaf

Caribbean Chicken 32

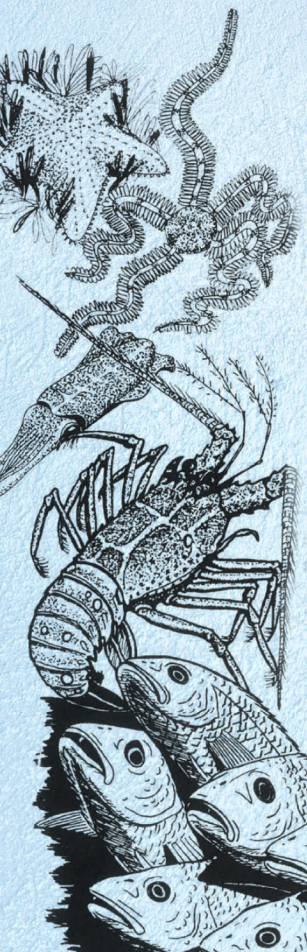
Stuffed with chaya and three cheeses, topped with a tropical fruit sauce

Elvi's Coconut Curry 32 / Market Value

Onions, bell peppers and tomatoes sautéed in our own special yellow curry Sauce. Your choice of chicken or seafood, served coconut rice, raisins and ripe fried plantains

Coconut Shrimp 37

Chunks of fresh young coconut meat and shrimp sautéed with butter and coconut milk.





Coconut Ginger Shrimp or Chicken 37 or 32
Crusted with coconut and ginger, served with home made Peanut sauce

Garlic Butter Market Value
Your choice of seafood sautéed with fresh garlic and butter.

Roasted Garlic or Roasted Garlic Chipotle Market Value
Your favorite seafood smothered with our home made sauce and grilled to perfection

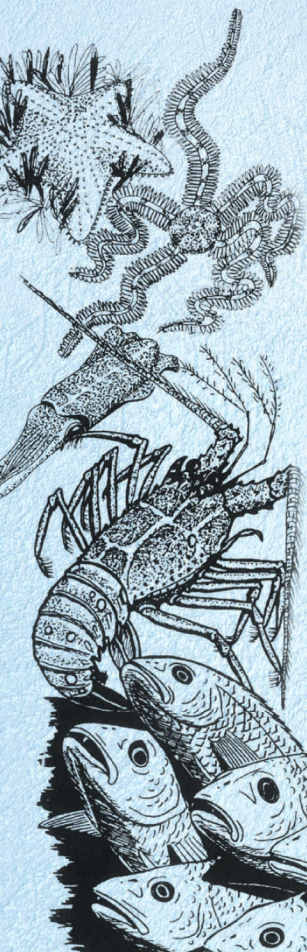
Blackened Market Value
Your choice of seafood or chicken seasoned with our home made blackened seasoning and grilled over very high heat.

Fish or Lobster a la Elvi Market Value
Fish fillet is broiled and topped with our home made sauce, made with onions, bell peppers, tomatoes and cream of mushroom.

Creole Market Value
Your choice of seafood, pork or chicken, seasoned with our homemade Belizean Creole sauce
Sautéed with bell peppers, celery, tomatoes, hot sauce and the rest is our secret.
Served with coconut rice and ripe fried plantains.

Whole Fish Market Value
Deep fried
Grilled
A La San Pedro
Blackened with Keylime
Ask your server for cooking time.

NOTE: FISH AND OTHER SEAFOOD ARE ALSO AVAILABLE BROILED, POACHED, GRILLED AND DEEP FRIED





Chef Jennie's Creations

Chef Jennie, daughter of "Ms. Elvi" is well known for her cooking skills and creativity with seafood and other international Cuisine. She received training regionally and in the USA with the specifics on Mayan Cooking. As a native of La Isla Bonita, Chef Jennie is happy to challenge your palette with superb tastes of her special recipes.....Taste it!!!

Almi's Seafood Shrimp or Chicken pasta 65, 37 or 32
Fresh seafood sautéed with bell peppers, fresh basil, white wine and bechamel. Served with pasta, garlic bread and Parmesan cheese

Basil Pasta 28
Fresh Basil and parmesan cheese infused pasta topped with homemade marinara sauce. Served with garlic bread or

Roast Garlic Chicken 30
Roasted Garlic Shrimp or Fish 37 or 36

Belizean Asian Fusion
Stir fry rice noodles with seasonal vegetables
Choice of:

Chicken 30
Beef 35
Shrimp 37
Lobster 60

Grilled in a special Belizean adobo.

Belizean Style Crab Claws 67

Stone crab claws grilled with a rub of either red, black or white recado. Served with a side of rice and beans

La Chita 40
Pan fried snapper tail with Mrs. Elvi's favorite spices and aromatics, finished with tomatoes, olives, capers and white wine

Butter Poached Grouper 40
Served on a corn and beat sauce with a roasted corn relish with a hint of habanero infused oil

ALSO AVAILABLE FOR DINNER: BURGERS, TACOS, VEGETARIAN AND KIDS MENU.

BELIZE DOLLAR PRICES ARE SUBJECT TO A 12.5% GST.

A 15% SERVICE CHARGE WILL BE ADDED TO GROUPS OF SIX AND MORE

Where something good is always cooking!

Ph: 501.226.2404

www.elviskitchen.com

