

# Elvi's Kitchen

## APPETIZERS

### **Fisherman's Chicharon 35**

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

### **Coconut Shrimp 35**

*shrimp, coconut milk and chunks sauteed to creamy perfection*

### **Italian Ceviche 35-60**

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

### **Octopus al Mojo 35**

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

### **Plantain Crusted Calamari 35**

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

### **Conchas al Vino 35**

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

### **Coco-ginger Shrimp 35**

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

### **Conch Fritters 24**

*fried & served with honey mustard or mango sauce*

### **Street Corn 16**

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

### **Elvi's Trio Plate 24**

*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 20**

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

### **Caesar Salad 22**

*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 20**

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

### **Conch Soup 24**

*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

### **Mexican Tacos 25**

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

### **Pibil Tacos 25**

*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*

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## ENTREES

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### **Butter Poached Grouper 45**

*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 45**

*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 35-45**

*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 32-40**

*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 or shrimp grilled with a mayan rub.*

### **Chichi's Cornish Hen**

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

### **Chicken Mole 40**

*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 45**

*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, lobster and sausage cooked with olives, capers, saffron, white wine and rice*

### **Lemon Garlic Herb Lamb Chop**

*lamb chop marinated with a mint & parsley rub, grilled and served over a watermelon mint reduction*

### **Pork Chops 40**

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

### **Mexican Steak 40**

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

### **Caribbean Chicken 40**

*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*

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## SEAFOOD SPECIALTIES

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### **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**

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**All Prices in Belize Dollars and Subject to 12.5% Sales Tax.  
15% Service Charge will be added to Groups of 6+**

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