

Elvi's Kitchen

where something good is always cooking!

APPETIZERS

Stuffed Jalapeños 20

deep fried jalapeño poppers served with our homemade mango sauce

Street Corn 12

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

Conch Fritters 22

fserved with honey mustard or mango sauce

Pork Pibil Dukunu 22

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

Octopus al Habanero 32

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

Esquite 12 - 30

Corn off the cob tossed with lime, chiles, queso fresco, crema and a little cilantro; shrimp option available

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 18 - 25

chicken, fish, shrimp or beef grilled and served on four handmade tortillas with an assortment of homemade sauces

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 18

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 fillet 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 18

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 18 - 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 30 - 55

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

Mayan Ceviche 30 - 55

seafood of choice tossed with roasted purple onions, habanero, marinated in lime and paired with orange and pink grapefruit for a touch of freshness

Italian Ceviche 35 - 60

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 30 - 45

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

SOUPS

Conch Soup 24

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

Sopa de Lima 15

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 20

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

Caesar Salad 20

romaine lettuce, caesar dressing, parmesan, croutons

Mexican Salad 20

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

Elvi's Cobb Salad 28

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+

BURGGERS

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 22

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 18

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

Fish Burger 23

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

BBQ Shrimp Burger 22

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 22

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

Caesar Wrap 20 - 30

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

Curry Wrap 20 - 30

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

Fajita Wrap 20 - 30

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 20 - 30

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 20

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

Elvi's Lobster Roll

lobster tail pieces grilled and stuffed in a french bread dressed with a key lime aioli; served with bbq corn ribs

Oscar's Cheesesteak 22

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

Elvi's Club 22

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

Meatball Sub 22

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

Surf & Turf Sub 25

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 20

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 30

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 22

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	8
Coconut Rice	6	Corn Tortillas (4)	3
Fries	8	Flour Tortilla	3
Plantain Chips	10	Refried Beans	6
Potato Salad	10	Green Salad	12