

ELVIRA'S

COCINA • TEQUILA • VINO

CHEF WEEK

Menu

APPETIZERS

EMPANADAS DE PLÁTANO RELLENAS DE PICADILLO

SWEET PLANTAIN EMPANADAS FILLED WITH TRADITIONAL VERACRUZ-STYLE PICADILLO MADE WITH BRAISED FLANK STEAK, TOMATOES, GARLIC, OLIVES, CAPERS, BLANCHED ALMONDS, AND RAISINS. SERVED WITH RICH MOLE NEGRO AND ROASTED SALSA ROJA FOR DIPPING.

QUESADILLA DE FLOR DE CALABAZA

HOUSE-MADE QUESADILLA FILLED WITH SQUASH BLOSSOMS, ONION, GARLIC, SERRANO CHILE, AND A BLEND OF ARTISANAL CHEESES. GARNISHED WITH SALSA VERDE, ESCABECHE-GRILLED JALAPEÑO, SPRING ONION, COTIJA CHEESE, AND FRESH CILANTRO.

CHILPACHOLE DE MARISCOS

A TRADITIONAL VERACRUZ SEAFOOD STEW, SIMILAR TO A CIOPPINO, FEATURING SHRIMP AND MUSSELS SIMMERED IN A RICH BROTH WITH POTATOES, SUMMER SQUASH, CARROTS, AND CORN ON THE COB. FINISHED WITH A LAYERED TORTILLA CAKE FOR AUTHENTIC REGIONAL CHARACTER.

ENTRÉES

CHULETAS DE CORDERO MARINADAS

MARINATED LAMB CHOPS, GRILLED AND SERVED WITH ROASTED SEASONAL VEGETABLES, HERB-ROASTED POTATOES, AND A CREAMY POBLANO PEPPER SAUCE.

SALMÓN EN SALSA DE CIRUELA

PAN-SEARED SALMON FINISHED WITH A DELICATE PLUM SAUCE, ACCOMPANIED BY SEASONAL VEGETABLES, MEXICAN RICE, AND FRESH CILANTRO.

POLLO CON MOLE ROJO

TENDER CHICKEN TOPPED WITH TRADITIONAL OAXACAN MOLEROJO, SERVED WITH HOUSE-MADE ESCABECHE, FRESH CILANTRO, ARROZ Y FRIJOLES, AND REGIONAL ACCOMPANIMENTS.

DESSERT

MINI CINNAMON SUGAR DONUTS

WARM, HOUSE-MADE MINI DONUTS TOSSED IN CINNAMON SUGAR AND SERVED WITH A TRIO OF DIPPING SAUCES.