

The Adobe Café Bar & Grill
4550 Mitchell Street
Philadelphia, PA. 19128
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Hours of operation: Sun 11:30 am to 9:30 pm
Mon-Wed 4:00 pm to 10:00 pm
Thurs 11:30 am to 10:00 pm
Fri-Sat 11:30 am to 11:00 pm
We accept all major credit cards. No personal checks, please.

The Adobe Café

Bar & Grill

***Specializing in Southwestern
and Mexican Cuisine***

Dinner Menu

Fire Grilled Sandwiches

All served on a fresh roll with lettuce, tomato and southwestern slaw. Your choice of: Adobe coated french fries, mashed potatoes du jour, Spanish rice or black beans

The following may be added for an additional charge with sandwiches only:
 Soy or jack and cheddar cheese.....\$0.50
 Fajita Style: sauteed onions and green peppers.....\$1
 Side Salad.....\$3.5
 Side of mixed vegetables.....\$3.5

Fire Grilled Veggie Burger \$7.5

Soy Marinated Portabello Mushroom \$7.5

Seitan Tips Sandwich
 Served with a dairy free jalapeno mayo \$9

Fire Grilled Tofu
 With cilantro chili pesto \$8.5

Burritos (entrée)

One 10" soft flour tortilla rolled with melted soy cheese and black beans. Topped with tofu sour cream. All served with Spanish rice and mixed vegetables

Vegetable Burrito \$14

Seitan Burrito \$14

Bean and Cheese Burrito \$12
 Stuffed with pico de gallo, lettuce and Spanish rice

Vegetarian Enchiladas

Two corn tortillas rolled and roasted with melted soy cheese, then topped with roasted tomato red salsa, tomatillo salsa verde, tofu sour cream and baked until perfection. All served with Spanish rice and mixed vegetables

Seitan Enchilada
 Seitan and mixed vegetables \$12

Bean & Cheese Enchilada
 With black beans and soy cheese \$11

Mushroom Enchilada
 Black beans and mushrooms \$11

Vegetable Enchilada
 With mixed vegetables \$12

Vegetarian Dinners

Tostada
 Two deep-fried tortillas served flat and topped with refried beans, lettuce, jalapenos and tofu sour cream. Served with Spanish rice and refried beans \$13

Seitan Tacos (Cannot be combined)
 Your choice of shell: hard corn, soft corn or soft flour. Pico de gallo, guacamole, tofu sour cream, soy cheese and lettuce on the side. Served with Spanish rice and refried beans \$12

Seitan Kebobs
 With green peppers and onions. Served with soft flour tortilla, Spanish rice and mixed vegetables \$12

Sauteed and blackened Tofu Dinner \$13
 Served with our Cantina salad. Topped with balsamic glaze and a pineapple, mango and pico relish

Vegetable Chimichanga \$12
 A deep fried flour tortilla stuffed with soy cheese and mixed vegetables. Served with Spanish rice and topped with guacamole and tofu sour cream. Served over a roasted tomato red salsa and a tomatillo salsa verde

We here at The Adobe Café would like to thank our customers for years of patronage. Please inquire about our catering on and off premises. Thank You

FOR THE BENEFIT OF YOUR HEALTH, WE COOK WITH SOY OIL

*Our meals are prepared to order, please be patient

*18% Gratuity is added to parties of 5 or more

*A plate charge of \$2.50 will be added to shared entrees

*No cigars or pipes allowed in the smoking areas or Outdoor Patio

ADOBE DINNERS

Adobe Mexican Combo

Beef tamale, crispy beef taco, chicken soft taco and vegetable enchilada. Served with Spanish rice and refried beans. (No substitutions) \$15

Blackened Catfish

With margarita sauce. Served with Spanish rice and mixed vegetables \$14

Pan Seared Salmon

With wasabi crème fraiche and balsamic glaze. Served with Spanish rice and mixed vegetables \$15.5

Blackened Tilapia

With margarita sauce. Served with Spanish rice and mixed vegetables \$14

Southwestern Crab Cakes

Avocado fruit relish topped with chipotle aioli. Served with mashed potatoes du jour and mixed vegetables \$19

Shrimp Taquitos

Sauteed in an ancho puree, pineapple, mango and pico relish. Topped with BBQ sauce with peppers, onions and mushrooms. Served with mixed vegetables and Spanish rice \$17

Baked Boneless Chicken Breast

Stuffed with goat cheese, spinach and roasted red peppers with a jalapeno cream sauce. Served with mashed potatoes du jour and mixed vegetables \$15.5

Grilled Yucatan Chicken Breast

With Spanish rice, black bean, corn, pineapple, mango and pico relish, sautéed green peppers and onions. Topped with a sweet balsamic glaze \$14

Kebobs (entrée)

Served with green peppers, white onions and tomatoes. Served with soft flour tortillas, Spanish rice and mixed vegetables

Salmon & Pineapple

Skewered Salmon, sweet pineapple and red onions \$17

Fire Grilled Chicken

\$13

BBQ Spiced Shrimp

\$16

Sampler

One of each. No substitutions please. \$18

For the Little Buckaroos

For Children 12 and under
The following items are offered to our little patrons. Served with french fries and your choice of Soda or Lemonade. (No substitutions). Ice cream is included for dessert.

For insurance purposes, please keep all children seated with you at all times

Mexican Grilled Cheese

Two Flour tortillas melted with jack and cheddar cheese \$5.5

Cheese Pizza

Our version made with flour tortillas \$5.5

Chicken Fingers

\$5.5

Burger

..Add cheese \$0.50 \$5.5

Grilled Chicken Sandwich

..Add cheese \$0.50 \$5.5

4 Beef Crispy Tacos

Topped with sour cream \$5.5

Burritos (entrée)

One 10" soft flour tortilla rolled with melted jack and cheddar cheese. Topped with sour cream. All served with Spanish rice and mixed vegetables

Duck Burrito

BBQ black beans \$14

Beef Burrito

BBQ black beans \$14

New Mexican Pork Burrito

Smoked white beans \$12

Chicken Burrito

Smoked white beans \$12

Vegetarian Burrito

Vegetarian black beans with mixed vegetables \$14

Bean and Cheese Burrito

Stuffed with pico de gallo, lettuce and Spanish rice \$12

Fajitas (entrée)

All fajitas marinated in a special house recipe then grilled to order. Served sizzling with black beans, sauteed green peppers and onions, jack and cheddar cheese, guacamole, sour cream, pico de gallo, lettuce and soft flour tortillas served on the side.

Flank Steak \$14.5

Chicken Breast \$14

Gulf Shrimp \$16

Tilapia (mild white fish) \$15

Vegetarian (portabello mushroom) \$12

Combo

Your choice of two \$16

From The Grill (entrée)

Your choice of Adobe coated French Fries, mashed potatoes du jour, Spanish Rice, refried beans, black beans or BBQ Beans. Options only available for the steaks

14 oz. Rib-eye Steak

Cooked to your preferred temperature. Topped with red hot onion rings \$17.5

12 oz. Center-Cut Sirloin Steak

Cooked to your preferred temperature. Topped with red hot onion rings \$15.5

8 oz. Center-Cut Filet Mignon

Served with ancho bernaise \$22

Fire Grilled Pork Spareribs

Tender ribs slathered in our house recipe BBQ sauce and served with baked black beans and Adobe spicy coated fries \$14

Pan Seared Pork Medallions

With fresh bananas, plum tomatoes and coconut rum cream sauce with mashed potatoes du jour \$15.5

Grilled Lamb Chops

With garlic rosemary demi glaze and mashed potatoes du jour \$20

Carne Asada

Traditional Mexican dish of grilled thinly sliced marinated broiler steak topped with sautéed peppers and onions. Served with refried beans, sliced tomatoes, lettuce, fresh lime, guacamole and jack and cheddar cheese \$16.95

Chimichangas (entrée)

Served with Spanish rice and topped with guacamole and sour cream. Served over a roasted tomato red salsa and a tomatillo salsa verde

Chicken or Beef Chimichangas

A deep fried flour tortilla stuffed with jack and cheddar cheese, spinach and tomatoes \$12

Tamales (entrée)

Served with refried beans and Spanish rice. Topped with sour cream and roasted tomato red salsa

Chicken or Beef Tamales

Steamed pat corn meal. Served in a traditional corn husk \$13

Tostadas and Flautas (entrée)

Served with Spanish rice and refried beans

Tostada

Two deep-fried tortillas served flat and topped with refried beans, lettuce, jalapenos, sour cream and your choice of shredded chicken or ground beef \$11

Beef Flautas

Corn tortillas rolled and deep fried with beef, lettuce, guacamole and a roasted tomato red salsa \$11

Enchiladas (entrée)

Two corn tortillas rolled with jack and cheddar cheese, then topped with sauce and cheese and baked until perfection. All served with Spanish rice and mixed vegetables

Crab Enchilada

Topped with a Newburg sauce and jack and cheddar cheese \$14

Green Chile Roasted Chicken Enchilada

With tomatillo salsa verde and roasted tomato red salsa \$12

Mole Chicken Enchilada

A classic sauce made from cocoa beans and spices \$14

Bean & Cheese Enchilada

With black beans and jack and cheddar cheese \$11

Mushroom Enchilada

Black beans and mushrooms \$11

Vegetable Enchilada

With mixed vegetables \$12

Tacos (entrée)

Your choice of three hard corn, soft corn or soft flour shells. All are served with pico de gallo, guacamole, sour cream, lettuce, Spanish rice and refried beans on the side. Cooked with cilantro, onions and jack and cheddar cheese. (Cannot be combined)

Chicken Breast Tacos \$13

Sirloin Steak Tacos \$15

Tilapia (mild white fish) Tacos \$14

Carnitas (pork) Tacos \$13

Duck Tacos \$14

Ground Beef Tacos \$13

Appetizers

Guacamole Dip Served with Adobe tortilla chips	\$5
Jerk Spiced Grilled Calamari Topped with a sweet balsamic glaze. Served with pineapple, mango and pico relish	\$9
Fried Calamari Served with a chipotle aioli sauce	\$9
Skillet Seared Steak Tips Adobe Favorite: served with a smoked jalapeno mayonnaise and soft flour tortillas	\$9.5
Coconut Shrimp Served with a pineapple and mango sauce for dipping	\$10.5
Texas Ranchero Wings Red chili glazed with ranch dressing on the side	\$6
Lone Star Mussels Steamed in roasted garlic, rosemary and Yuengling lager	\$8
Adobe Steamers Little neck clams topped with a chili pesto	\$10
Fiesta Nachos Add shredded chicken or ground beef for an additional\$2.00 Topped with black beans puree, guacamole, sour cream, jack and cheddar cheese, jalapenos, pico de gallo and black olives	\$6
French Fried Yams Topped with a tomatillo salsa verde and melted jack and cheddar cheese	\$6
Chile con Queso Cheese and our house salsa melted together. Served with tortilla chips	\$5

Quesadillas

One 10" flour tortilla. A perfect appetizer to share! All topped with sour cream and served with lettuce, guacamole and pico de gallo on the side

Cheese Quesadilla With jack and cheddar cheese	\$7
Chicken Quesadilla Shredded chicken, jack and cheddar cheese	\$7.5
Assorted Mushroom Quesadilla Mushrooms, goat, jack and cheddar cheese. Topped with a balsamic glaze	\$7.5
Shrimp Quesadilla Baby shrimp with goat, jack and cheddar cheese. Topped with balsamic glaze	\$9
Ground Beef Quesadilla Ground beef with jack and cheddar cheese	\$8.5
Vegetable Quesadilla Roasted red peppers, spinach, mushrooms, onions and jack and cheddar cheese	\$7

Pizza

Two 10" flour tortillas baked for a personal size pizza or enough to share as an appetizer

Vegetable Pizza A fresh mix of vegetables over a roasted red tomato sauce and topped with jack and cheddar cheese	\$13
Barbeque Chicken Pizza Our savory, homemade BBQ sauce topped with shredded chicken, red onions, and jack and cheddar cheese	\$11
Mesquite Grilled Shrimp & Goat Cheese Pizza Sun dried tomato pesto, topped with grilled shrimp, goat, jack and cheddar cheese	\$13.5
Taco Pizza Add shredded chicken.....0.95 Add ground beef.....\$1.95 Tomatillo salsa verde, jack and cheddar cheese, topped with lettuce, sour cream and pico de gallo	\$11

Salads

The following may be added for an additional charge:

Grilled Chicken.....	\$3
Carne Asada.....	\$5.5
Grilled Gulf Shrimp.....	\$6.5

Dressings: Buttermilk Ranch, Raspberry Vinaigrette, Ancho Chile Honey Mustard or Oil & Vinegar

Cantina Salad

Blend of mixed greens and fresh vegetables \$5.50

Taco Salad

Basil tortilla shell filled with shredded lettuce, sour cream, pico de gallo, guacamole and jack and cheddar cheese \$8.50

Add shredded chicken..... 2.95

Add ground beef..... 3.95

Portabello Mushroom Salad

Marinated with balsamic vinegar and olive oil. Served over mixed greens and topped with a pineapple, mango and pico relish \$8.50

Caesar

A classic made with our homemade dressing and topped with seasoned tortilla strips \$6.50

Soups

Bowl.....\$4

Cup.....\$3

Roasted Vegetable Tortilla

Seasonal vegetables and roasted tomatoes topped with guacamole

Sante Fe Black Bean

Smoked black beans, peppers and onions

Creamy Corn and Chorizo Chowder

Sweet corn, potato and spicy Mexican sausage

Lobster Bisque

Lobster and cream base with carrots, celery and onions

Award Winning Beef Chili

Our own spicy version of the classic

Bowl.....\$4.50

Cup.....\$3.50

Fire Grilled Sandwiches

All served on a fresh roll with lettuce, tomato and southwestern slaw

Your choice of: Adobe coated french fries, mashed potatoes du jour, Spanish rice, refried beans, black beans or BBQ beans

The following may be added for an additional charge with sandwiches only:

Cheese.....\$0.50

Fajita Style: sauteed onions and green peppers.....\$1

Bacon.....\$0.50

Side Salad.....\$3.5

Side of mixed vegetables.....\$3.5

Gringo Burger \$7.50

Fire Grilled Chicken Breast \$8

Fire Grilled Tilapia Fish \$9.50

Fire Grilled Veggie Burger \$8

Soy Marinated Portabello Mushroom \$8