



SAMPLE CATERING MENU

Appetizers

A1	Lumpia Shanghai Fried pork and vegetable spring rolls with sweet chili sauce	\$ 35 (35-40 pc)
A2	Veggie Lumpia Shanghai Fried tofu and vegetable spring rolls with sweet chili sauce	\$ 35 (35-40 pc)
A3	Puto Steamed sweet buns. Flavors: plain, cheese, Spam, or ube	\$ 30 (2 dozen)
A4	Lechon Kawali Fried pork belly with sweet and tangy sauce	\$60

Entrees

U1	Pork BBQ Skewers Sweet and spicy grilled pork kabobs	\$ 40 (~20 pc)
U2	Pancit Bihon Stir-fried vermicelli rice noodles with Chinese sausage and vegetables	\$ 45
U3	Veggie Pancit Bihon Stir-fried vermicelli rice noodles with tofu and vegetables	\$ 40
U4	Chicken Adobo The national dish of the Philippines! Chicken braised in garlic, soy, and vinegar	\$ 40
U5	Pork Adobo Tender pork shoulder braised in garlic, soy, and vinegar	\$ 45
U6	Pork Tocino Sweet and tangy cured pork	\$ 45
U7	Pork Sisig Chopped crispy pork belly, ear, and liver with onions and chilis	\$ 55
U8	Beef Bistek Slow-braised beef and onions with soy and lemon	\$ 60
U9	Kare-Kare Oxtail and tripe stewed in peanut sauce with eggplant and string beans	\$ 65

U10 Salmon with Ginger and Black Bean Sauce

Whole fillet of salmon topped with ginger and black beans

\$ 60

Sides

S1 Sinanag

Garlic fried rice

\$15

S2 Spam Fried Rice

Fried rice with hunks of delicious Spam and veggies

\$20

S3 White Rice

Steamed white rice – classic!

\$10

S4 Atchara

Pickled vegetable slaw

\$5/qt

Desserts

D1 Ube Halaya

Purple yam and coconut pudding

\$ 15/qt

D2 Turon

Fried plantain and jackfruit spring rolls

\$ 35
(35-40 pc)

D3 Leche Flan

Sweet egg custard with caramel topping

\$ 20

- Sales tax not included.
- \$60 minimum order (50% deposit required for orders above \$400).
- Menu items are priced as standard aluminum half trays unless otherwise noted.
- 10% Delivery fee applied to all orders inside the “Perimeter” (I-285).
- 15% Delivery fee applied to all orders outside the “Perimeter” (I-285).
- If you would like to order something that is not listed on the menu, let us know and we will do our best to accommodate.

Contact us!

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