

Beverages

Filipino Drinks \$1.50
 Coconut Juice Canned coconut beverage
 Melon Juice Cantaloupe beverage
 (Made Fresh Daily)
 Sarsi Sarsaparilla soda
 Tru-Orange Orange soda

Canned Soda \$1.00
 Coke Diet Coke 7-Up
 Arrowhead Spring Water

CATERING

Salo Salo Package

YOUR CHOICE \$120.00

Package #1	Package #2	Package #3
1/2 pan of pancit	1/2 pan of pancit bihon	30 pieces lumpia shanghai
1 large crispy pata	1/2 pan of pinakbet	1/2 pan dinuguan
1/2 pan of pinakbet	1 stuffed inihaw na bangus	1/2 pan pancit bihon
30 Pcs. of Lumpia	1 large crispy pata	

Ala Carte Pricing

Beef or Pork Entrée	half tray	\$60.00
	full tray	\$120.00
Vegetable or Pancit	half tray	\$45.00
or Palabok	full tray	\$90.00
Party Trays of Kakanin	various prices	

We will prepare ANY item in our menu in the quantity you will need for your next party or event. Please consult with our Staff.

SEAFOOD & CHICKEN

PAELLA

Blue Crab, Chicken, Shrimp,
Mussels, & Squid



SPECIAL ORDER ONLY

(2 DAY ADVANCE ORDER)

WHOLE & HALF TRAY ORDERS
FOR YOUR HOLIDAY PARTY



ORDER YOUR
WHOLE LECHON
HERE!

FOR YOUR NEXT
PARTY or EVENT

3275 W. Ann Rd. Suite 110
 North Las Vegas, NV 89031
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 Mabuhay@PancitAdobo.com



MENU

Welcome To Our "Home"
 Maligayang Pagdating Sa Aming Bahay

Telephone: 25-ADOBO

WE ARE NOW
 SERVING BREAKFAST
 FROM 8:30 AM to 10:30 AM
 7 DAYS A WEEK!

NEW HOURS

Effective 11/28

Mon-Sat. 8:30 AM—8PM
 Sun: 8:30 AM—7PM

Choose Your Meal

Your Choice of Entrées

One Entrée Plate: \$4.25
 Two Entrée Plate: \$5.95
 Three Entrée Plate: \$8.95

All Plates include two scoops of Jasmine rice.

Ala Carte Prices:
 Small: \$3.25
 Medium: \$4.95
 Large: \$5.95

Adobo:

★ **Chicken: Daily** ★ **Pork: Mondays**

Made from pork or chicken, slow-cooked in soy sauce, vinegar, & spices.

Binagoongan baboy

Pork, bagoong alamang, garlic, onion, tomatoes, sugar, vinegar, fried eggplant, sili fingers

Bistek

Sliced Beef Chuck meat sautéed with spices and topped with onions.

Bulalo

kneecap; a dish of this and other beef bones and meats boiled with vegetables

Chicharon Bulaklak

Deep-Fried pork Stomach

Chicken Curry

Chicken leg, potato, onion, bell peppers, coconut milk, curry powder.

*Crispy Pata

Deep fried pork leg

Dinuguan

beef blood stew with pork meat, pork stomach,

Daing na bangus—Fried

milk fish fillets split open, deep fried

Fish—Fried

Tilapia, Bangus, Galunggong

Prepared & “rubbed” with another of Our “Secret Spice Blends”, and deep fried

Ginisang Munggo

Sautéed mung bean

Inihaw na Bangus

Broiled milkfish, stuffed with tomato, vegetables & spices

Inihaw na baboy

Broiled pork

Jepro

Deep fried dried fish

Kaldereta

Beef stew...Filipino-style.

Kare-kare

a stew of ox tail & tripe with vegetables, The sauce is thickened with ground roasted peanuts and rice.

Apritadang Manok

Stewed chicken

Laing

Taro leaves cooked in coconut milk

Lechon Kawali

Deep-fried pork

Manok Apritada

Chicken stew with tomato sauce, garlic,

Menudo

Stewed pork with liver, hot dog, raisins

Paksiw na bangus

A fish dish cooked in vinegar and garlic.

Paksiw na pata

Pork hock cooked in vinegar & sugar.

Paksiw na lechon

Pork lechon cooked in vinegar & lechon sauce.

Pancit (bihon)

A stir-fried dish made with rice noodles, pork, beef and spices, garlic & vegetables, topped with sliced green onions & Fried garlic.

Pinakbet

sautéed green beans, eggplant, squash, ampalaya.

Pusit Adobo

Squid cooked in soy sauce, tomatoes, & vinegar.

Sinigang

(beef, shrimp, pork, or fish)

a stew of meat/fish/seafood and vegetables in a sour broth

Sisig

Chopped broiled pork with Ginger, lemon juice, onions.

Tinolang Manok

a dish of chicken cooked with vegetable (green papaya, chili leaves) and broth

Tortang talong

Eggplant omelet with seasoned ground pork

Specials of the Day

Monday: Pork Adobo
Tuesday: Manok Apritada
Wednesday: Laing
Thursday: Bistek
Friday: Paksiw na pata
 Sisig
 Inihaw na Bangus

Dessert

Halo-Halo A milk-based dessert made with shaved ice & a mixture of sweetened beans, fruits, & coconut.

Regular \$3.99

Special \$4.99

Add vanilla ice cream & leche flan or Ube.

Turon \$1.00

Saba (plantain) and jackfruit wrapped in crepe...deep-fried. and coated with caramelized sugar

Banana-Que \$1.50

Skewered saba banana deep fried and coated with caramelized sugar.

Assorted Kakanin various prices

NEW! Breakfast NEW!

SERVED 8:30AM TO 10:30 AM

ONLY \$4.99

(INCLUDES FREE INSTANT COFFEE or GREEN TEA)

Arroz Caldo

Savory Rice Porridge with Chicken

Filipino-Style Spaghetti

with ground pork & hot dogs

Chaporado

Chocolate Rice Porridge

SERVED WITH TWO (2) EGGS & FRIED RICE

TOSILOG Tocino

TAPSILOG Tapa

LONGSILOG Longanisa

JEPSILOG Jeprox

DASILOG Daing (bangus)

House Specialties

READY IN MINUTES

Lumpia shanghai 15pc \$4.99

Deep fried Filipino-style egg roll. Pork and vegetables wrapped in thin crepe

BBQ Pork or Chicken \$1.35

(skewered) Marinated & broiled

NEW! Oxtail Stew w/Rice \$6.99

Oxtail meat stew—Filipino Style

NEW! Blue Crab in Coconut &

Ginger Sauce

(almost every day)

NEW! La Paz Batchoy \$4.95

A chicken & noodle dish made with egg noodles, onions, Topped with chicharron, fried garlic & boiled egg.

NEW! Chicharon Bulaklak

Deep-Fried Pork Stomach

ALA CARTE PRICING

NEW! Arroz Caldo or Goto

served with Tokwa

Rice porridge with chicken or Tripe,

Served with seasoned Tofu \$5.95

Palabok \$7.99

Thin noodles covered in palabok sauce, sprinkled with pork lechon, green onions, hard-boiled eggs & lemon wedges.

Inihaw na Bangus \$9.99

Broiled milkfish (see main description)

Lumpia Sariwa \$4.50

NON fried, cooked pork, with lettuce, jicama, & other fresh veggie's—covered in a warm sauce, topped with peanuts.

Fried Tilapia **price varies** \$4.99+

Prepared & “rubbed” with another of Our “Secret Spice Blends”, and deep fried.

Crispy Pata **price varies** \$12.50

Deep-fried pork leg

Pork Adobo/Fried Rice Omelet

\$4.95

Turon

Pancit Bihon

Crispy Pata

Fried Fish

Arroz Caldo



Fried Tilapia

Inihaw na Baboy

Lumpia

Skewered BBQ

Palabok

