# **CHEZ ADELE**

www.Chez-adele.com | info@chez-adele.com | Follow us on Facebook & Instagram: @Chez\_Adele\_1951

## STARTERS & SIDES

#### Fried Plantains - \$10

Golden West African banana, crisply fried to a tantalizing crunch, crowned with a sprinkle of savory salt

#### French Fries (Side) - \$6

Crispy hand cut fresh cut fries

#### Lemon Pepper - \$18

Ten irresistible pieces, accompanied by your choice of creamy ranch or bold blue cheese, and crowned with a delicate layer of crumbled goat cheese

#### (AF) Maafe - \$20 VIGFIDE

Rich West African peanut butter infused with tender carrots, potatoes, and onions, all nestled atop a bed of fragrant basmati white rice. Enhance your dish with succulent chicken for \$4 or add a luscious salmon fillet for \$6.

#### **Brussels Sprouts - \$15**

Crispy fried sprouts drizzled with rich balsamic glaze, a hint of tangy apple cider vinegar, and velvety mayonnaise, finished with a luxurious crumble of goat cheese

# **WINGS**

#### Buffalo - \$18

Ten irresistible pieces,
accompanied by your choice
of creamy ranch or bold blue
cheese, and crowned with a
delicate layer of crumbled
goat cheese

## **ENTREES**

#### (AF) Whole Tilapia - \$20

Infused with a vibrant African marinade, delicately deep-fried to golden perfection, and served alongside aromatic white basmati rice, complemented by a tantalizing house-made red sauce

#### Asian Dumplings - \$12

Five mouthwatering, succulent (beef or chicken) dumplings, each a savory treasure

#### Salad (Side) - \$6

Mixed greens, pickled onions, cucumber

#### Barbecue - \$18

Ten irresistible pieces, accompanied by your choice of creamy ranch or bold blue cheese, and crowned with a delicate layer of crumbled goat cheese

#### (AF) Yassa - \$20 VIGFIDE

Zesty West African red onions marinated in a tangy blend of lemon juice and Dijon mustard, paired with tender carrots and potatoes, all served atop a fragrant bed of basmati white rice. Enhance your dish with succulent chicken for \$4 or add a luscious salmon fillet for \$6.

## HOME OF THE WORLD-FAMOUS SMASHBURGERS

#### House Smash - \$16

Two perfectly grilled beef patties, caramelized onions, melted American cheese, pickles, mayo, and ketchup on a toasted brioche bun

Add crispy bacon for \$4 or savory mushrooms for \$2

#### Blue Smash - \$19

Two perfectly grilled beef patties, caramelized onions, creamy blue cheese, pickles, mayo, and ketchup on a toasted brioche bun

Add crispy bacon for \$4 or savory mushrooms for \$2

#### Goat Smash - \$19

Two perfectly grilled beef patties, caramelized onions, creamy goat cheese, pickles, mayo, and ketchup on a toasted brioche bun

Add crispy bacon for \$4 or savory mushrooms for \$2

## **SANDWICHES**

## ChiPhilly - \$17

Seared steak, caramelized onions, bell peppers, tangy red wine vinaigrette, and creamy mayo on toasted artisan bread

## **Buffalo Chicken - \$17**

Succulent chicken, zesty pickles, fiery buffalo sauce, rich Adele sauce, and creamy mayo on a toasted bun

## Chimi Chicken - \$18

Juicy chicken, tangy pickles, vibrant chimichurri, rich Adele sauce, and creamy mayo on a toasted brioche bun

# <u>TACOS</u>

## Fish Taco - \$17\* | GF

with vibrant pineapple salsa and rich Adele sauce, three pieces per order

# **KIDS**

## Kid Chicken Tenders - \$12

House-made chicken tenders, served with crispy golden fries

#### Shrimp Taco - \$17 | GF Crispy fried shrimp, topped w

Crispy fried shrimp, topped with tropical pineapple salsa and rich Adele sauce, three pieces per order

## Kid Grilled Cheese - \$11 Kid Chicke

American Cheese, toasted brioche, fries

# DESSERTS

## Rum Cake - \$12

Decadent rum cake, paired with velvety vanilla ice cream and a cloud of whipped cream.

# Kid Smash Cheeseburger - \$13

One beef patty, American cheese, onions, pickles, ketchup, mayonnaise on toasted brioche, fries

## Ice Cream - \$5

Two scoops of your choice: Vanilla, Chocolate, or Strawberry

NO SPLIT CHECKS | 2 CREDIT CARDS MAX PER CHECK

TOP SELLERS

DF = Dairy free | GF = Gluten free | V = Vegan | AF = African Food

(\*) Takes 15 Mins to be cooked

Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of food-borne illness.

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