

JEZABEL'S

Dinner

Modern NW Argentine

Aperitif hour

Tortilla de patatas ●

- Spanish potato egg omelette & aioli -

Romesco y Boquerones

- olive oil crackers, romesco sauce & white anchovies -

Northwestern Argentine Empanadas

- assortment of Beef and Leeks & cheese empanadas - ●

Appetizer

Oyster tart

- Leek, swiss chard & Sweet Amalia oysters -

Fancy Salad ●●

- watermelon radish, olives, goat feta, really-good veggies, seasonal fruit & tasty shallot dressing -

Family style

Setas y Verduras Pil Pil ●●

- spicy King Trumpet mushrooms -

- preserved lemon labneh seasonal veggies -

Main course

Not-Your-Average-Lasagna *

- fresh pasta, a little ricotta, a lot of Swiss chard, some white onions, nutmeg and a whole lotta love -

Milanese * ●●

- beef milanese, lemony mashed potatoes, peppery greens -

* Choose one main course per person

Dessert

Pavlova ●

- tangy custard, fresh fruits -

● Free of gluten - made in our kitchen where we handle gluten regularly

● Vegan - available per request

BYOB

coffee and tea service,
soft drinks, sparkling water and mocktails available per request.

All of the Above Dinner Menu

\$90.00 per guest - min 12 guests

Aperitif + Appetizer + Family Style or Main Course + Dessert

\$75.00 per guest - min 15 guests

One Aperitif + One Appetizer + Family Style or Main Course + Dessert

\$65.00 per guest - min 18 guests

- 8% tax & gratuity not included -



204-208 S 45th street - Philadelphia - 19104 - USA