



2536 PINE STREET - PHILADELPHIA - PA



Desayuno: Our breakfast offerings.

- **Medialunas:** Argentine style croissant.
- **Mafaldas:** medialuna sandwich with ham & cheese
- **Scones & Muffins**
- **Tostada Palta:** Avocado, tomato confit, and egg
- **Tostada Salmon:** cream cheese, smoked salmon & pickled fennel.
- **Frittata:** Made daily, served with multigrain toast or salad

Argentine breakfast

Cafe con Leche + 2 Medialunas \$ 8.50

Cafe con Leche + 1 Mafalda + Fresh Orange Juice \$ 10.50

Especialidades de la Casa:

- **Alfajores de Maizena:** Shortbread cookie sandwich filled with dulce de leche and rolled in shredded coconut
- **Julia's Apple Cake:** light & moist cake, made with local apples
- **Torta de Ricotta:** Creamy tart with ricotta filling and orange peel
- **Pastafrola:** Sweet dessert tart topped with Chocolate-Dulce de leche or Membrillo - quince paste -.

Espresso Drinks:

- **Americano:** Double shot of espresso with water
- **Espresso:** Single or double shot
- **Cortado:** Double shot of espresso slightly cut with frothed milk

Cappuccino - Cafe con Leche - Hot Chocolate

Hot Drinks:

Brew Coffee - Yerba Mate (French press)

Jezabel's tea selection.

Empanadas: Filled with traditional Northwestern flavors

Carne (spicy beef), **Espinaca** (spinach & mushrooms), & **Napolitana** (ham)

Empanada del Día: Rotates daily.

Pollo (spicy chicken), **Lentils** (vegan), **Humita** (spicy corn), **Sfijas** (sour beef), **Cebolla y Queso** (leeks, onions & feta), **Chilenas*** (sweet beef), **Colombianas*** (chicken & corn dough).

Each \$ 3.31

Three or more \$ 2.78/each

** Each \$ 3.70*

Dozen \$ 30.00

Enjoy a side of Chimichurri when you buy 2 or more.

Argentine's special

2 Empanadas or 1 Quiche with Jezabel's Salad \$9.00

Chef board - Chef special offerings.

Tarta del dia

(Quiche): Rotates daily.

• **Zucchini:** With sautéed leeks

• **Choclo:** Corn & sautéed scallions

Slice \$ 5.75

Whole Pie \$ 32.00

Ensaladas

• **Jezabel's:** Salsa criolla, feta cheese & seasonal pickled veggies on spring mix.

• **Atún:** Albacore tuna, hard boiled egg, feta & salsa criolla on spring mix

• **Salmon:** Smoked salmon, lemon macerated fennel & pickles.

• **Martina's:** Fresh mozzarella, walnut & blueberry- compote on spring mix.

Refreshments Made-in-House:

Iced Tea - Cold Brew Coffee - Lemonade - Frozen Mint Lemonade

Chef de Cuisine: Jezabel Careaga - www.jezabelscafe.com - (001) 267.519.2494 - Sorry, no substitutions

