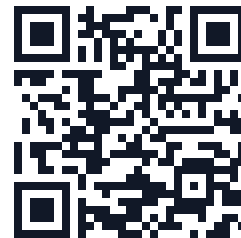


Fatpour Chicago

2005 W Division St 60622 · +17736988940 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS - SALADS AND SOUPS 2

Sopa Tarasca

\$5.99

tortilla soup with roasted tomato; garnished with avocado, panela cheese and crispy tortilla strips

Adobo Chopped Salad

AVAILABLE OPTIONS

chopped romaine, grilled chicken, bacon, roasted corn, tomato, fresco cheese, avocado, black beans, egg, red onion and tortilla strips tossed with guacamole dressing.

\$11.99

Steak, Duck Carnitas Or Shrimp:

\$1.99

APPETIZERS - ANTOJITOS 9

Guacamole

\$7.99

adobo's famous guacamole with crispy tortilla chips; prepared tableside!

Taquitos Yucatecos

\$7.50

crispy chicken and black bean tacos; tomato habanero salsa, pickled onions and sour cream

Las Cazuelas

AVAILABLE OPTIONS

earthenware casseroles right out of the oven, topped with cheese and served with home-made soft corn tortillas for making your own tacos.

\$7.99

Three Cheese with Tomatillo Salsa: \$7.50

Chicken & Mushrooms In Creamy Poblano Salsa:

\$7.99

Chorizo with Zucchini and Tomatillo Salsa: \$7.50

Tamales De Barbacoa

\$6.99

chicken tamales steamed in corn husk served, with morita salsa, sour cream and cheese

Quesadillas De Huitlacoche

\$7.99

corn mushroom and chihuahua cheese with tomatillo guacamole and morita salsa

Tlayuda Oaxaquena

\$9.99

crispy wheat tortilla topped with mole amarillo, avocado, chihuahua cheese, spinach, sour cream and your choice of homemade chorizo or chicken

Adobo Nachos

AVAILABLE OPTIONS

home-made tortilla chips standing in refried pinto beans with morita salsa; topped with chicken, melted cheese, pico de gallo and sour cream.

\$9.99

Sub Shredded Beef, Duck Carnitas Or Shrimp: \$1.99

Salsa Sampler

\$2.99

assortment of homemade salsas: chefs special; pico de gallo; wood oven roasted toreada; tres chiles

Sopes Surtidos**\$7.50**

three corn masa cups with different toppings: sweet plantains with oaxacan black mole, ropa vieja shredded beef with ancho salsa, rajas con queso fire roasted poblanos with cheese and crema mexicana, all topped with sour cream and queso fresco

APPETIZERS - CEVICHE BAR 7

Ahi Tuna Tiraditos "Sashimi Style"**\$10.99**

dressed with sesame seed-chile de arbol salsa and serrano-cilantro "water"

Tilapia**\$8.99**

lime marinated with red peppers, capers, olives and avocado

Salmon**\$8.99**

quick cured in brown sugar-tequila with chipotle mayo, pineapple pico de gallo

Shrimp**\$9.50**

classic acapulco cocktail style with morita, avocado and tomato

Tuna**\$9.50**

marinated in mango juice with pico de gallo and tomato

Baby Octopus**\$9.99**

with fresh lime juice, avocado, guajillo, watercress and potato

Classic Ceviche**\$8.99**

with tilapia, avocado, pico de gallo, capers, oregano, pickled jalapeno

ENTREES - TRADITIONAL ENTREES 6

Pechuga Rellena De Huitlacoche**\$16.99**

chicken breast stuffed with mushroom and cheese in poblano cream salsa; mexican rice.

Tilapia a La Veracruzana**\$17.99**

pan seared tilapia filet with rustic gulf-style sauce of tomatoes, olives; avocado, mexican rice.

Chile Relleno**\$14.99**

fire roasted chile poblano stuffed with three cheeses; black beans, ranchera salsa.

Lomito Con Mole Negro Oaxaqueno**\$17.99**

adobo marinated pork tenderloin with oaxacan black mole; spinach and corn tamal.

Monte Alban**\$18.99**

cilantro marinated skirt steak layered with guacamole, grilled tomatoes; morita quemada salsa and refried pinto beans.

Mar Y Tierra**\$25.99**

ancho marinated grilled beef tenderloin and shrimp with creamy chipotle salsa, potato torta, and mushroom tinga.

ENTREES - TACOS 5

Pescado	\$12.99
baja california style beer-battered tilapia; creamy chipotle salsa, pico de gallo & pickled cabbage	
Tacos Con Carnitas De Pato	\$13.99
carnitas style shredded duck tacos with cilantro, red onions, salsa fresca	
Pollo Al Carbon	\$11.99
grilled chicken breast, grilled peppers shredded cheese, lettuce and pico de gallo	
Al Pastor	\$11.99
adobo marinated slow-roasted pork with ancho salsa and pineapple pico de gallo	
Tacos De Rajas Con Queso	\$11.99
fire roasted julienned poblanos, red peppers, caramelized onion, cheese, crema mexicana	

ENTREES - PARRILLADA 4

Appetizers

homemade salsa, chicken tamales, chopped salad

Entrees **\$3.00**

pork loin, skirt steak, stuffed chicken breast

Sides

black beans, mexican rice

Desserts **\$3.00**

ENTREES - TAQUIZA 1

Platter of 10 Tacos **\$36.99**

with our famous guacamole, table side made fire roasted tomato-serrano salsa

ENTREES - ENCHILADAS 4

Enchiladas De Mariscos **\$14.99**

shrimp, tilapia, grilled peppers, corn and cheese enchiladas basted in fresh corn-chipotle salsa; sour cream and avocado

Enchiladas De Pollo **\$14.50**

chicken enchiladas basted in ranchera and tomatillo salsas; sour cream, cheese and onion

Enchiladas De Calabaza **\$13.99**

roasted butternut squash and mushroom enchiladas in creamy tomatillo salsa; sour cream, cheese and red onion

Enchiladas De Carne **\$14.99**

shredded beef enchiladas with cheese and basted in creamy ancho salsa; sour cream, queso fresco and red onion

POSTRES 8

Pastel De Tres Leches **\$5.99**

three milk soaked pecan sponge cake in a phyllo cup, coconut-caramel mousse and canela infused strawberries

Mexican banana Split

\$8.99

perfectly ripe oven roasted plantains with abuelita chocolate, coconut and strawberry ice creams; cajeta, chocolate sauce, roasted pecans and plantain chips (for two)

Chocolate Tamal

\$5.99

right out of the oven chocolate tamal with papantla vanilla bean ice cream, dried cherries and chocolate sauce

Homemade Ice Creams

\$4.50

mexican abuelita chocolate, papantla vanilla, and farm fresh strawberry \$4.50

Churros

\$4.99

fried pastry dough served with warm ancho chile spiced chocolate sauce

Flan Tradicional

\$4.99

"flan tradicional vanilla bean flavored flan with caramel sauce and strawberries

Pay De Queso Con Guayava

\$5.99

crustless coconut and guayava cheesecake with dulce de leche ice cream and cajeta

Dessert Platter

AVAILABLE OPTIONS

featuring chefs selection of desserts

Pequeno: 3to 4 People:

\$15.00

Grande: 5 to 6 People: \$19.00