



**1294 South Broadway - Denver CO
(303) 778-1294**

☞ = Gluten Free

⊗ = Can substitute veggies for rice and beans

Aperitivos

☞ **Chips and Salsa: \$2.00**

House red, tomatillo or avocado salsas.

☞ **Chips and Salsa Flight: \$3.50**

All three salsas.

☞ **Chips and Guacamole: \$7.95**

☞ **Chavindecas: \$7.95**

Two corn tortillas layered with monterey jack cheese and your choice of pollo, carne asada, or carnitas, and served with your choice of either avocado or tomatillo salsas.

☞ **Flautitas: \$7.95**

Four rolled corn tortillas filled with pollo, and topped with cotija cheese, lettuce, pico de gallo and sour cream, then served with your choice of either avocado or tomatillo salsas.

Quesadillas: \$8.95

Flour tortillas layered with roasted and sliced chiles poblanos, mushrooms and monterey jack cheese, then grilled and served with house-made guacamole.

Add meat: \$2.00. Add shrimp: \$4.00.



☞ **Queso Fundido con Chorizo o Soyrizo: \$7.95**

Melted cheese, pico de gallo and your choice of either chorizo or soyrizo served hot with your choice of flour tortillas, corn tortillas or tortilla chips.

☞ **Tamalitos: \$7.95**

Two tamales with your choice of either chile rojo-marinated pork or chile verde Michoacáno-marinated pollo. Served with any of our four sauces for dipping and topped with queso fresco and sour cream.

☞ **Ceviche: \$9.95**

Camarones cooked in fresh lime juice, with onions, tomatoes, jalapeños, cilantro and fresh avocado. Served with tortilla chips or crackers.

☞ **Sopes: \$9.95**

Four rounds of house-made masa, topped with your choice of pollo, carnitas, beans or veggies and garnished with cotija cheese, lettuce, sour cream and pico de gallo.

Camerones en Aguachili: \$10.95

Shrimp and white onions cooked in lime juice; mixed in with cucumber strips, cilantro and jalapeños.

Adelitas Cocina Y Cantina - 1294 South Broadway, Denver CO - (303) 778-1294

Comida

🍴 ✨ Cielo Mar Y Tierra Molcajete (Earth, Sea & Sky): \$26.95

Marinated steak, chicken and shrimp on a spicy tomato sauce. Accompanied by green onions, nopales and panela cheese, with your choice of flour or corn tortillas.

🍴 ✨ Molcajete de Mariscos: \$34.95

Mussels, shrimp and talapia steamed in a tomato, onion, garlic and white wine broth, spiced with red pepper flakes and topped with cotija cheese.

🍴 ✨ Enchiladas Suizas: \$11.95

Three corn tortillas filled with your choice of pollo, carne asada, carnitas, or monterey jack cheese. Smothered with any of our four sauces, topped with lettuce, pico de gallo and sour cream, then served with a side of house-made refried beans and rice.

🍴 ✨ Adelita's Mole Michoacáno: \$13.95

Roasted pollo drenched in Adelita's mole, served with house-made refried beans, rice, lettuce, pico de gallo, cotija cheese and flour or corn tortillas.

🍴 ✨ Pollo Con Crema: \$13.95

Roasted chicken smothered in our chipotle cream sauce, served with house-made refried beans, rice, lettuce, pico de gallo, rice and corn or flour tortillas.

🍴 ✨ Carne asada: \$15.95

Carne asada steaks, served with a monterey jack cheese enchilada, house-made refried beans, rice, guacamole, lettuce, pico de gallo and your choice of flour or corn tortillas.

Make it an Adelita's Surf & Turf with 4 jumbo shrimp - add: \$8.95.

🍴 ✨ Fajitas: \$15.95

Your choice of either marinated pollo, carne asada, or portobello mushrooms, sautéed with onions, zucchini, green and red peppers. Served with rice, house-made refried beans, guacamole, lettuce, pico de gallo and flour or corn tortillas.

Add/Substitute shrimp: \$2.00.

🍴 ✨ Puerco Con Chile Colorado: \$11.95

Pork covered in chile guajillos. Served with house-made refried beans, rice, lettuce, pico de gallo and flour or corn tortillas.

🍴 ✨ Camarones Con Crema: \$15.95

Sautéed camarones covered with chipotle cream sauce, and served with rice, lettuce and pico de gallo.

🍴 ✨ Camarones A La Diabla: \$15.95

Sautéed camarones served in our La Diabla sauce, accompanied by rice, lettuce, pico de gallo, and guacamole.

🍴 ✨ Tamales: \$11.95

Mix or match your choice of 2 of pork, pollo or vegetarian tamales smothered with any of our 4 sauces, served with house-made refried beans and rice, and topped with cotija cheese, lettuce, pico de gallo and sour cream.

🍴 ✨ Coctel De Camarones: \$11.95

Freshly prepared camarones served in our special Michoacán cocktail sauce and pico de gallo, topped with sliced avocado.

🍴 ✨ Pozole: \$10.95

Traditional stew made from chilis guajillos, hominy and pork. Served with a side of onions, radish, cabbage and tortilla chips.

1/2 portion: \$5.95.

🍴 ✨ Sopa De Tortillas: \$6.95

Tomato broth, topped with crispy corn tortillas, pico de gallo, avocado, monterey jack cheese and sour cream.

1/2 portion: \$3.95. Add pollo: \$2.50.

Vegetales

🌿 ✨ **Enchiladas Con Espinacas o Quesos \$11.95**

Three corn tortillas filled with your choice of either spinach and mushrooms, or monterey jack cheese and your choice of any of our four sauces. Served with house-made refried beans and veggie rice and topped with lettuce, pico de gallo and sour cream.

Veggie Burrito: \$8.95

Sautéed portobello mushrooms and veggies, house-made refried beans, and veggie rice encased in a flour tortilla, smothered with any of our four sauces, topped with lettuce, pico de gallo and sour cream.

🌿 ✨ **Veggie Bowl: \$6.95**

Sautéed portobello mushroom and veggies served with house-made refried beans, veggie rice and guacamole.

✨ **Chiles Rellenos: \$10.95**

Battered and fried poblano chiles stuffed with your choice of monterey jack cheese or sautéed portobello mushrooms, then smothered with any of our four sauces, garnished with lettuce, pico de gallo and sour cream, served with house-made refried beans and veggie rice.

🌿 **Ensalada del Adelitas: \$6.95**

Mixed green salad, cranberries, avocado, red onion, cucumber, hard-boiled eggs, and queso fresco, with house-made olive oil and lime dressing.

Add pollo, carne asada, carnitas or sautéed portobello mushrooms for \$2.50.

🌮 Tacos

3 per order

(Mix and match any except fish and camerones)

Al Pastor: \$8.95

Marinated, spit-grilled pork served on corn tortillas with diced red onions, cilantro, and pineapple, accompanied by tomatillo salsa.

Carne Asada: \$8.95

Served on corn tortillas with cilantro, onions and tomatillo salsa.

Carnitas: \$8.95

Served on corn tortillas with pico de gallo, tomatillo salsa and cotija cheese.

Camarones: \$10.95

Grilled camarones served on corn tortillas, with cabbage, chipotle cream, pico de gallo and sliced avocados.

Pescado: \$10.95

Grilled tilapia served on corn tortillas and accompanied by cabbage, chipotle cream, pico de gallo and sliced avocado.

Lengua: \$8.95

Beef tongue simmered in onion, garlic and spice, served on corn tortillas with diced onions, cilantro, and tomatillo salsa.

Pollo: \$8.95

Shredded pollo served on corn tortillas with pico de gallo and tomatillo salsa.

Veggie Tacos: \$8.95

Sautéed portobello mushroom, vegetables, pico de gallo and tomatillo salsa. Served on corn tortillas.

🌮 Tortas: \$8.95

Mexican bread filled with lettuce, pico de gallo, mayonnaise, sliced avocado, and your choice of one of the following:

**Al Pastor – Carne Asada – Carnitas
Lengua – Pollo**

Burritos: \$8.95

House-made refried beans, rice, monterey jack cheese, sour cream, lettuce, pico de gallo and your choice of one of the fillings listed below encased in a flour tortilla and smothered in one of our four sauces.

**Al Pastor – Carne Asada – Carnitas
Lengua – Pollo**

Veggie Burrito: \$8.95

Sautéed portobello mushroom and vegetables, house-made refried beans and veggie rice encased in a flour tortilla and smothered with one of our four sauces. Topped with lettuce, pico de gallo and sour cream.

Niños

Quesadillas El Niño: \$4.95

White cheddar cheese layered in a six-inch flour tortilla, grilled and served with a side of rice.

Add pollo, carne asada, carnitas, or sautéed veggies: \$1.50.

Add shrimp: \$2.00.

PB&J Quesadilla: \$4.95

Our version of a PB&J - grilled nine-inch flour tortilla filled with peanut butter and strawberry jelly.

☼ Burrito El Niño: \$4.95

House-made refried beans, rice, monterey jack, sour cream and your choice of pollo, carne asada, carnitas, or sautéed veggies rolled into a six-inch flour tortilla.

Kids Bowl: \$4.95

House-made beans and rice served with your choice of pollo, carne asada, carnitas or sautéed veggies.

Dessert

🍷 Flan Napolitano: \$4.95

Handcrafted traditional Michoacán flan topped with whipped cream.

Sopapillas: \$4.95

Handcrafted sopapillas served with vanilla ice cream and honey.

Tres Leches Cake: \$5.95

Handcrafted traditional Mexican cake topped with strawberry puree and whipped cream.

Brunch

Served all day everyday. (Pancakes until 3:00pm)

Saturday & Sunday Brunch Specials: 10:00am - 3:00pm:

Bottomless Mimosas: \$10

Bloody Maria: \$6.00 - Bloody Mary: \$6.00

Pancakes: \$7.95

Two pancakes, two eggs (any style) and a side of bacon.

🍴 Chilaquiles: \$9.95

Traditional breakfast made of corn tortillas diced and sautéed with egg, served with your choice of either chile verde Michoacáno or chile rojos guajillos and topped with queso fresco. Served with house-made refried beans, lettuce and pico de gallo.

🍴 Huevos Rancheros: \$8.95

Two fried eggs served with house-made refried beans, sliced avocado, and queso fresco with Adelita's mole spooned on top, and accompanied by corn tortillas.

🍴 Huevos Divorciados: \$8.95

Two fried eggs. One egg is covered with chile verde Michoacáno while the other is covered in Adelita's chile rojo - giving them distinct, yet complementary flavors. Served with house-made refried beans, lettuce and pico de gallo.

🍴 Huevos con Chorizo o Tocino: \$9.95

Scrambled eggs with sautéed onions, tomato, jalapeños, house-made refried beans, lettuce and pico de gallo, served with your choice of flour or corn tortillas.

🍴 🌟 Huevos A La Mexicana: \$8.95

Scrambled eggs with house-made refried beans garnished with lettuce and pico de gallo, with your choice of flour or corn tortillas.

🍴 Breakfast Tacos: \$8.95

Corn tortillas filled with scrambled eggs, bacon, monterey jack cheese, roasted potatoes and chipotle cream sauce. Garnished with pico de gallo and sliced avocado.

Breakfast Burrito: \$8.95

Flour tortilla filled with scrambled eggs, shredded monterey jack cheese, roasted potatoes and your choice of chorizo, bacon, or soyrizo. Served with pico de gallo and sliced avocado. Ladled with your choice of chile verde Michoacáno, Adelita's chile rojo, or chipotle cream sauce.