



1294 S. Broadway, Denver, CO 80210
 2609 W. Main St., Littleton, CO 80120
 303.778.1294
 AdelitasCO.com



Aperitivos

☞ **CHIPS AND SALSA: \$2.00** House red salsa.

☞ **CHIPS AND SALSA FLIGHT: \$3.50** House red, tomatillo and avocado salsas.

☞ **CHIPS AND GUACAMOLE: MARKET PRICE**

☞ **CHAVINDECAS: \$7.95** Two corn tortillas layered with white cheddar cheese, your choice of pollo, carne asada or carnitas. Served with avocado or tomatillo salsa.

☞ **TOSTADAS DE CEVICHE DE SOYA: \$9.95** Three crispy corn tortillas with soy protein, tomatoes, onions, jalapeños and lime juice. Topped with red cabbage, cilantro and rice vinegar.

☞ **CEVICHE: \$10.95** Camarones cooked in fresh lime juice with onions, tomatoes, jalapeños, cilantro and fresh avocado. Served with corn chips or crackers.

☞ **FLAUTITAS: \$7.95** Four rolled corn tortillas filled with chicken and topped with queso fresco, lettuce, pico de gallo and sour cream. Served with avocado or tomatillo salsa.

☞ **TAMALITOS: \$7.95** Two tamales with chile rojo-marinated pork or chile verde Michoacáno-marinated chicken. Served with any of our four sauces for dipping, topped with queso fresco and sour cream.

QUESADILLAS: \$9.95 Flour tortillas layered with roasted sliced chile poblanos, mushrooms and cheddar cheese. Grilled and served with house-made guacamole. Add meat: \$2.00. Add shrimp: \$4.00.

☞ **SOPES: \$9.95** Four rounds of house-made masa, topped with your choice of chicken, carnitas, carne asada, al pastor, beans or veggies. Garnished with cotija cheese, lettuce, sour cream and pico de gallo.

☞ **QUESO FUNDIDO CON CHORIZO O SOYRIZO: \$8.95** Melted cheese, pico de gallo and chorizo or soyrizo, served hot with your choice of corn or flour tortillas or chips. Will take 10-15 minutes.

☞ = Gluten free ⚙ = Can substitute veggies for rice and beans

ADELITAS COCINA Y CANTINA • 1294 S. BROADWAY, DENVER, CO 80210 • 2609 W. MAIN ST., LITTLETON, CO 80120 • 303.778.1294 • ADELITASCO.COM

Comida

☞ **CIELO MAR Y TIERRA MOLCAJETE (EARTH, SEA & SKY): \$29.95** Marinated steak, chicken and shrimp on a spicy tomato sauce. Served with green onions, nopales and panela cheese with your choice of flour or corn tortillas.

☞ **MOLCAJETE VEGETALES: \$20.95** Spicy tomato jalapeno sauce, chayote and summer squash, portabello mushrooms, turnip, carrots, roasted corn, onion and tomato. Optional white cheddar and panella cheeses. 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: \$12.95** Three corn tortillas filled with chicken, carne asada, carnitas, or white cheddar cheese. Mix and match any filling. Smothered with any of our four sauces, topped with lettuce, pico de gallo, cotija cheese and sour cream. Served with house-made refried beans and rice.

☞ ⚙ **ADELITA'S MOLE MICHOACÁNO: \$13.95** Bone-in roasted chicken drenched in Adelita's mole, served with house-made refried beans, rice, lettuce, pico de gallo, fresco 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 and corn or flour tortillas.

☞ ⚙ **CARNE ASADA: \$16.95** Carne asada steak, served with a white cheddar cheese enchilada smothered in mole sauce, house-made refried beans, rice, guacamole, lettuce, pico de gallo and corn or flour tortillas. Make it an Adelita's Surf & Turf with 4 jumbo shrimp -Add: \$8.95.

☞ ⚙ **FAJITAS: \$16.95** Marinated chicken, carne asada, or portobello mushrooms, sautéed with onions, zucchini, green and red peppers. Served with house-made refried beans, rice, guacamole, lettuce, pico de gallo and corn or flour tortillas. Add/Substitute shrimp: \$2.00.

☞ ⚙ **PUERCO CON CHILE COLORADO: \$12.95** Pork cooked in chile guajillos. Served with house-made refried beans, rice, lettuce, pico de gallo and corn or flour tortillas.



☞ ⚙ **CAMARONES CON CREMA: \$15.95** Sautéed camarones covered by chipotle cream sauce, served with rice, lettuce and pico de gallo.

☞ ⚙ **CAMARONES A LA DIABLA: \$16.95** Sautéed camarones covered in our a la Diabla sauce. Served with rice, lettuce, pico de gallo, and guacamole.

☞ ⚙ **TAMALES: \$11.95** Your choice of pork, chicken or vegetarian tamales smothered with any of our 4 sauces, garnished with cotija cheese, lettuce, pico de gallo and sour cream. Served with house-made refried beans and rice.

☞ **COCTEL DE CAMARONES: \$11.95** Freshly prepared camarones served in our special Michoacán cocktail sauce and pico de gallo, topped with sliced avocado. Served with tortillas chips or crackers.

☞ **POZOLE: \$10.95 1/2 PORTION: \$5.95** Traditional stew made from chilis guajillos, hominy and pork. Served with a side of onions, radish, cabbage and cilantro.

☞ **SOPA DE TORTILLAS: \$6.95 1/2 PORTION: \$3.95** Tomato broth, topped with crispy corn tortillas, pico de gallo, avocado, cheddar cheese and sour cream. Add chicken: \$2.50.

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Tacos (Mix & match any except fish.)

☞ **AL PASTOR: \$10.95** Marinated, spit-grilled pork on corn tortillas with diced red onions, cilantro and pineapple. Served with tomatillo salsa.

☞ **CARNE ASADA: \$10.95** Asada steak on corn tortillas with cilantro and onions. Served with tomatillo salsa.

☞ **CARNITAS: \$10.95** Shredded pork on corn tortillas with pico de gallo and cotija cheese. Served with tomatillo salsa.

☞ **CAMARONES: \$12.95** Grilled camarones on corn tortillas, with cabbage, chipotle cream, pico de gallo and sliced avocados.

☞ **PESCADO: \$11.95** Grilled tilapia on corn tortillas and served with cabbage, chipotle cream, pico de gallo and sliced avocado.

☞ **LENGUA: \$11.95** Beef tongue simmered in onion, garlic and spice on corn tortillas with diced onions and cilantro. Served with tomatillo salsa.

☞ **POLLO: \$10.95** Shredded chicken on corn tortillas with pico de gallo. Served with tomatillo salsa.

☞ **VEGGIE TACOS: \$10.95** Sautéed portobello mushrooms and vegetables on corn tortillas with pico de gallo. Served with tomatillo salsa on corn tortillas with pico de gallo. Served with tomatillo salsa.

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Tortas & Burritos

☞ **TORTAS: \$9.95** Mexican bread filled with lettuce, pico de gallo, mayonnaise, sliced avocado, and your choice of one of:
Al Pastor - Carne Asada - Carnitas - Chicken - Lengua (+\$2)

***BURRITOS: \$10.95** House-made refried beans, rice, cheddar cheese, and your choice of one of the fillings listed below, encased in a flour tortilla and smothered in one of our four sauces. Topped with lettuce, pico de gallo and sour cream.

Al Pastor - Carne Asada - Carnitas - Chicken - Lengua (+\$2)

***VEGGIE BURRITO: \$10.95** 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.

***MAKE YOUR BURRITO A CHIMICHANGA BY GETTING IT DEEP FRIED!**

Ninos

QUESADILLAS EL NIÑO: \$4.95 White cheddar cheese layered in a six-inch flour tortilla, grilled and served with a side of rice. Add chicken, 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 cheese, sour cream and your choice of chicken, carne asada, carnitas, or sautéed veggies rolled in 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.



Vegetales

☞ **MOLCAJETE VEGETALES: \$20.95** Spicy tomato jalapeno sauce, chayote and summer squash, portabello mushrooms, turnip, carrots, roasted corn, onion and tomato. Optional white cheddar and panella cheeses. Your choice of flour or corn tortillas.

☞ ⚙️ **ENCHILADAS CON ESPINACAS O QUESO: \$11.95** Three corn tortillas filled with your choice of either spinach and mushrooms (with onions and tomatoes) or white cheddar cheese and your choice of any of our four sauces. Served with house-made refried beans and veggie rice. Topped with lettuce, pico de gallo, sour cream and cotija cheese.

☞ ⚙️ **VEGGIE BOWL: \$7.95** Sautéed portobello mushroom and veggies served with house-made refried beans, veggie rice and guacamole.

⚙️ **CHILE RELLENOS: \$12.95** Battered and fried poblano chiles stuffed with your choice of white cheddar cheese or sautéed portobello mushrooms, then smothered with any of our four sauces, garnished with lettuce, pico de gallo and cotija cheese. 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 chicken, carne asada, carnitas or sautéed portobello mushrooms: \$2.50.

ENSALADA DE PINA: \$8.95 Kale, pineapple, carrots, cucumbers and red onions with a fresh lime dressing.

☞ **SOPA DE TORTILLAS: \$6.95** **1/2 PORTION: \$3.95** Tomato broth, topped with crispy corn tortillas, pico de gallo, avocado, white cheddar cheese and sour cream. Add chicken: \$2.50.

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Desserts

☞ **FLAN NAPOLITANO: \$5.95** Handcrafted traditional Michoacán flan topped with whipped cream.

SOPAPILLAS: \$4.95 Handcrafted sopapillas 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. Pancakes until 3pm.)

BOTTOMLESS MIMOSAS: \$12.00 Saturday & Sunday from 10am-3pm.

BLOODY MARIA/BLOODY MARY: \$6.00 Saturday & Sunday from 10am-3pm.

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: \$10.95** Two fried eggs served with house-made refried beans, sliced avocado, lettuce, pico de gallo and queso fresco with Adelita's mole smothered on top. Served with corn or flour tortillas.

☞ **HUEVOS DIVORCIADOS: \$8.95** Two fried eggs. One covered in 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, chorizo or bacon, house-made refried beans, lettuce and pico de gallo, served with your choice of corn or flour tortillas.

☞ ⚙ **HUEVOS A LA MEXICANA: \$8.95** Scrambled eggs with sautéed onions, tomato, jalapeños, house-made refried beans with lettuce and pico de gallo, with your choice of corn or flour tortillas.

☞ **BREAKFAST TACOS: \$9.95** Corn tortillas filled with scrambled eggs, bacon, white cheddar cheese, roasted potatoes and chipotle cream sauce. Garnished with pico de gallo and sliced avocado.

BREAKFAST BURRITO: \$10.95 Flour tortilla filled with scrambled eggs, shredded white cheddar cheese, roasted potatoes and your choice of chorizo, bacon, or soyrito. Served with pico de gallo, sliced avocado and sour cream. Ladled with your choice of chile verde Michoacáno, Adelita's chile rojo, chipotle cream or mole sauce.

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