

Adelita's Mexican Restaurant



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APPETIZERS

Botanas

(Extra items will be charged)

SUPER NACHOS \$14

Pollo, carne asada o mix (steak, chicken)

QUESADILLA \$15

Flour tortilla with mozzarella, cheddar cheese and meat of choice, served with sour cream, pico de gallo and guacamole

GUACAMOLE \$8

BUFFALO WINGS (10 pcs) \$12

QUESO BLANCO FUNDIDO \$7

Cheese deep

CHORIQUESO \$8

Mix of cheese deep with chorizo

TAQUITOS \$11

Fried shredded beef taquitos. Served with pico de gallo, guacamole and sour cream

BURRITOS

(Extra items will be charged)

CHOICE OF MEAT:

Carne asada, al pastor, carnitas, pollo (steak, marinated pork, roasted pork, chicken)

BURRITO \$9

Choice of meat, rice, beans, onion and cilantro

BURRITO DINER \$16

Served with rice, beans, sour cream, lettuce, pico de gallo, choice of meat, topped with melted cheese and green sauce

BURRITO SUPREME \$13

Filled with rice, beans, sour cream, lettuce, pico de gallo, cheese, guacamole and choice of meat

FISH BURRITO \$13

Filled with rice, beans, lettuce, pico de gallo and guacamole

CHIMICHANGA \$13

A deep-fried burrito filled with rice, beans, choice of meat. Served with pico de gallo, guacamole and sour cream on the side

VEGETARIAN MEALS

Comida vegetariana

(Extra items will be charged)

TACO SALAD \$12

Large deep fried tortilla with beans, lettuce, sour cream, cheese and guacamole (can be served with choice of meat)

BURRITO \$9

Rice, beans, sour cream, cheese and guacamole

BURRITO DINNER \$14

Rice, beans, sour cream and cheese topped with melted cheese and green sauce

TACOS DE NOPALES \$11

Cactus tacos, served with rice and beans (plain taco \$4)

SANDWICHES

Tortas

(Extra items will be charged)

TORTA \$12

Carne asada, al pastor, carnitas, pollo, milanesa de res (steak, marinated pork, roasted pork, chicken, breaded steak)

TORTA CUBANA \$14

Milanesa de res, chorizo, salchicha (breaded steak, chorizo, sausage)

TORTA HAWAIANA \$14

Jamón, salchicha, piña y milanesa de res (ham, sausage, pineapple and breaded steak)

COMBINATIONS

Combinaciones

All entrees are served with rice & beans (Extra items will be charged)

MAKE YOUR OWN COMBINATION WITH TWO ITEMS \$12

- Pork tamal
- Chicken Tostada
- Sope
- Chicken flauta
- Chicken or cheese enchilada (green sauce)
- Taco de asada / Steak taco
- Hard shell steak taco

ENTREES

Comidas

All entrees are served with rice & beans (Extra items will be charged)

ENCHILADAS VERDES O MOLE \$15

Three corn tortilla rolled and filled with steak or chicken. Covered with green or dark red sauce and cheese

POLLO A LA DIABLA \$15

Chicken covered with devil's style sauce

FLAUTAS DE POLLO \$17

Rolled fried corn tortilla filled with chicken

PECHUGA A LA PARRILLA \$15

Grilled boneless chicken breast

* CHURRASCO \$18

8 oz ribeye steak with french fries & eggs

CHULETA DE PUERCO \$15

Grilled Pork chop

* CARNE ASADA \$16

8 Oz New York Steak

AMERICAN TACO PLATE (2) \$12

Meat of choice with lettuce, pico de gallo, cheese, sour cream (Single American Taco \$4.50)

BISTEC ENCEBOLLADO \$15

Steak topped with sauteed onions

SOUPS

Cal dos

(Extra items will be charged)

SOPA DE MARISCO \$22

Seafood soup

CALDO DE CAMARÓN \$18

Shrimp soup

CALDO DE PESCADO \$18

Mojarra o Filete

MENUDO \$15

Tripe soup

MOLE DE OLLA (Caldo de Res) \$16

Beef soup

BISTEC A LA MEXICANA \$15

Steak with tomatoes, onions & jalapeños

MILANESA DE RES \$16

Breaded steak with french fries

CARNITAS \$15

Mexican style roasted pork

PORK TAMALES RANCHEROS (2) \$14

Pork tamales with ranchera sauce

FAJITAS DE MARISCO \$21

Seafood Fajitas

FAJITAS \$17

Carne asada o pollo (steak or chicken)

FAJITAS DE CAMARÓN \$18

Shrimp fajitas

* MAR Y TIERRA \$20

8 Oz. New York Steak with four breaded shrimp

* CARNE TAMPIQUEÑA \$20

8 Oz. New York Steak, (2) cheese enchiladas with dark red sauce

POLLO EN MOLE \$15

Chicken covered with dark red sauce

SOPES DE CECINA \$17

Two homemade deep fried thick tortilla topped with green salsa, cheese and sour cream. cecina (thin salted beef) on the side

TACOS

(Served with onions and cilantro, extra items will be charged)

TACO

Carne asada, al pastor, carnitas, pollo \$3.25

Tripa, lengua, chorizo, cecina \$3.80

SEAFOOD Mariscos

(Extra items will be charged)

TILAPIA FRITA \$20

A la diablo o al mojo de ajo (tilapia devil's style or with garlic sauce)

FILETE DE PESCADO \$16

Empanizado o a la plancha. Breaded or grilled fish fillet
Option: Add Shrimp

CAMARONES \$18

A la diablo, empanizados, rancheros, a la mexicana, a la plancha o al mojo de ajo (Shrimp devil's style, breaded, ranchera sauce, mexican style, grilled or with garlic sauce)

WARNING Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

AVISO Consumir carnes, aves, pescados, mariscos o huevos crudos o poco cocidos puede aumentar su riesgo de contraer enfermedades transmitidas por los alimentos, especialmente si Ud. padece de una condición médica.

SEAFOOD COCKTAILS

Cócteles de Mariscos (Extra items will be charged)

CÓCTEL DE CAMARÓN \$18
Shrimp cocktail

* **OSTIONES** (Docena) \$28
Oysters dozen. Option: Add Shrimp

* **AGUACHILE ESTILO NAYARIT** \$20
Nayarit's spicy and style shrimp

* **CÓCTEL DE OSTIONES** \$28
Oyster cocktail. Option: Add Shrimp

* **OSTIONES** (Media Docena) \$19
Oysters half a dozen. Option: Add Shrimp

KIDS MEAL

Comidas para niños (kids under 12)

CHICKEN STRIPS \$9
Con papas fritas (with french fries)

HAMBURGUER \$9
Con papas fritas (with french fries)

QUESADILLA DE QUESO \$10
Con papas fritas (cheese quesadilla with french fries)
Add chicken or steak + \$3.00

MAC & CHEESE \$10
With chicken strips

EXTRAS

Arroz/ Rice \$3
Frijoles/ Beans \$3
Chips y Salsa/ Chips & Sauce \$4
Tortillas (4) \$1
Enchilada (1) \$4
Papas Fritas/ French Fries \$5
Pico de Gallo con chips \$5
Chiles Tostados/ Grilled \$2
Crema/ Sour Cream \$2
Limón \$ask server
Cebollas Asadas/ Grilled Onions \$3

HUARACHE \$9
Carnitas, pollo, carne asada o al pastor
(roasted pork, chicken, beef or marinated pork)

UN TAMAL \$5
Tamal de puerco (One Pork Tamal)

UNA TOSTADA DE CEVICHE \$6
Estilo Nayarit (Nayarit' spicy style tostada)

UN TACO DE CAMARON \$5
Hard shell tacos with shrimp

DRINKS

Bebidas

FOUNTAIN DRINKS \$3
(Refrescos de Fuente)
(Coke, Diet Coke, Sprite, Fanta,
Lemonade, Unsweet Iced Tea)

COCA-COLA BOTTLE \$3.50
Botella (Mexican Coca-Cola)

JARRITOS \$3.50
Mandarina, tamarindo, fruit punch,
sidral, sangría, limón (mandarín,
tamarind, apple, grape, lime)

AGUAS FRESCAS \$3
Horchata, Tamarindo, Jamaica

JUGOS/ JUICES \$3.50
Naranja y manzana (orange and apple)

LICUADO/ MILK SHAKES \$6
Fresa, plátano, chocolate, nuez, coco
(Strawberry, banana, chocolate, pecan,
coconut)

CAFÉ/ COFFEE \$3
(one refill)

TE CALIENTE/ HOT TEA \$3
(one refill)

ALCOHOL BEVERAGES

IMPORTED BEERS \$5.50
Corona, Modelo, Negra Modelo,
Pacifico, Dos XX, Victoria

CERVEZA DE BARRIL/ BEER ON A TAP \$7

CUBETAZO DE CERVEZA \$28
Beer bucket

MICHELADA AL GUSTO \$7.50

MARGARITAS \$6
Limon, mango, fresa (lime, mango, strawberry)

WINE

Vino

CHARDONNAY, MERLOT, WHITE ZINFANDEL, MOSCATO, MELBEC \$5
California (Sutter Home)

DESSERTS

Postre

FLAN \$5
Custard

PASTEL DE TRES LECHES \$5
Tres leches cake

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