



EL ADORBE CAFE



Mexican Restaurant
55 West Arroyo Reno, NV 89509

775-327-4422

and Cantina

WE DO CATERING

www.eladobecafe.com





BREAKFAST / LUNCH



1. HUEVOS CON CHORIZO. . . . \$12.95

Two scrambled eggs with Mexican chorizo, chopped onions with rice & beans, flour or corn tortillas.

2. HUEVOS RANCHEROS. . . . \$12.95

Two eggs your choice with ranchero sauce, laid on a corn tortilla, rice & beans. With your choice of tortillas. **\$14.95**

3. ENCHILADAS MONTADAS. . .

Cheese Enchiladas with two eggs on top with rice & beans. With chicken or beef add \$1.00 Shr. beef add \$2.00

4. BURRITO TEMPRANERO. . . . \$12.95

Made with flour tortilla, burrito stuffed with chorizo & egg, plain or smothered with enchilada sauce with rice & beans.

5. MEXICAN CHILAQUILES. . . . \$12.95

Tortilla chips scrambled with eggs onions, red or green salsa with melted cheese, with rice & beans.

HUEVOS A LA MEXICANA. . . . \$12.95

Two scrambled eggs, onions bell peppers with rice, beans & tortillas.

MACHACA. . . . \$14.95

Two scrambled eggs, shredded beef onions, bell peppers with rice, beans & tortillas.

APPETIZERS

PICO DE GALLO. . . . \$2.95

BEAN DIP CON. red or green salsa \$6.95

BEAN DIP CON CHORIZO. . . . \$7.95

GUACAMOLE. . . . \$7.95

TWO TAQUITOS. . . . \$5.50

SHRIMP COCKTAIL. . . . \$15.95

BOWL OF CEVICHE. . . . \$12.95

CHEESE QUESADILLA. . . . \$10.95

QUESADILLAS. . . . \$11.95

shredded beef add \$2.00 shrimp add \$3.00

CHEESE NACHOS. . . . \$10.95

NACHOS. Shredded chicken or ground beef \$12.95

shredded beef add \$2.00

ASK ABOUT OUR DAILY SPECIALS

MAHI MAHI & AVOCADO SALAD. \$13.95

Romaine lettuce topped with grilled mahi, avocado, tomatoes, bell peppers, onions & croutons* pico de gallo as a dressing option.

6. CAESARS SALAD. . . . \$10.95

Romaine lettuce topped with homemade dressing, croutons & tomatoes
*add chicken \$1.00

7. CHICKEN SALAD. . . . \$11.95

Grilled chicken breast sliced with tomatoes, bell peppers, onions & croutons. Dressing: Ranch, Blue Cheese, Caesar, Oil & Vinegar. Choice of Spicy Chicken

8. LABOLSA. . . . \$12.95

Fresh made pita bread stuffed with beef or chicken, lettuce, tomatoes shredded cheese, guacamole, sour cream with rice & beans, with shredded beef add \$1.00 extra

9. CHEESEBURGER. . . . \$10.95

1 1/3 pound hamburger with cheese, lettuce, tomato, onions, pickles & french fries.

10. EL PARAGUAS. . . . \$11.95

tostada salad crisp or soft shell, filled with beans, shredded chicken or ground beef, topped with lettuce, tomato, shredded cheese, sour cream & guacamole. *shredded beef add \$1.00

SOUPS

ALBONDIGAS (MEATBALL SOUP) \$12.95

MENUDO. . . . \$14.95

PORK POSOLE. . . . \$13.95

SHRIMP SOUP. . . . \$15.95

BOWL DE CHILE COLORADO/Verde \$12.95

Comes with flour or corn tortillas

BOWL DE BIRRIA. . . . \$14.95

Comes with flour or corn tortillas

WE DO CATERING





ALL DAY DINING



WE SELL TAMALES BY THE DOZEN FOR \$25.00
16OZ SAUCE \$7.00

***ADD SHREDDED BEEF. \$1.50**
ADD CARNE ASADA OR CARNITAS. \$3.00
ADD SHRIMP OR GRILLED MAHI. . \$4.00
SUB SALAD FOR RICE & BEANS.



11. EL NORTE* \$18.95

Homemade tamale with enchilada
(cheese, beef or chicken) & taco
(beef or chicken) with rice, beans & sour cream.

12. MANZANILLO* \$18.95

Enchilada cheese (beef or chicken) with
taco (beef or chicken) &
chile relleno with rice, beans & sour cream.

13. EL TEJANO* \$14.95

Two tacos (beef or chicken) with
sour cream, rice & beans.

14. EL PRESIDENTE* \$16.95

Two corn tostadas (beef or chicken) with
lettuce, tomatoes, shredded cheese
guacamole, sour cream with rice & beans.

15. RIO GRANDE* \$16.95

Flour shell tostada stuffed with (chicken or beef)
lettuce, tomatoes, shredded cheese, guacamole
sour cream with rice & bean.

16. EL CORRAL \$14.95

Two cheese enchiladas with onion
sour cream with rice & beans.

17. EL PICUDO \$13.95

Homemade cheese chile relleno with
rice & beans, flour or corn tortillas.

18. BAJA* \$18.95

Homemade cheese chile relleno with tamale & taco
(beef or chicken) with rice & beans.

19. EL GENERAL* \$15.95

Two enchiladas (beef or chicken)
with rice, beans & sour cream.

20. EL BURRITO LOCO* \$15.95

A flour tortilla burrito stuffed with
your choice of chicken, beef,
chile verde or chile colorado with rice & beans.

21. PLATOS COMBINADO* . . . \$15.95

Taco & enchilada (beef or chicken)
with rice & beans.

22. LA JARAS \$16.95

Four rolled taquitos with shredded beef or chicken
with rice, beans, guacamole & sour cream.

23. NATALIA'S FAVORITE* . . . \$16.95

La chimichanga - flour Tortilla rolled with shredded
chicken fried to a flaky crisp with rice
& beans. Shredded beef add \$1.00
Guacamole & sour cream on top.

24. RIO COLORADO \$15.95

Chile colorado or chile verde plate with rice
& beans with flour or corn tortillas.

EL ADOBE'S

HOUSE SPECIALTIES

MOLE PUEBLA STYLE \$17.95

Chunks of chicken with marvelous sauce,
rice, beans & flour or corn tortillas.

CHICKEN MOLE ENCHILADA . . . \$16.95

Two chicken enchiladas mole style
with rice, beans & sour cream.

EL ADOBE BIRRIA \$19.95

Marinated tender beef with a special
blend of spices, cooked for several hours.
Comes with rice, beans & your
choice of flour or corn tortillas.

PORK A LA DIABLA \$18.95

Sauteed carnita pork with onions, mushrooms, pasilla
pepper, cajun seasoning, garlic & other special spices
along with rice, beans, flour or corn tortilla
hot or mild.

SHRIMP A LA DIABLA \$20.95

Sauteed shrimp with onions, mushrooms, pasilla
pepper, cajun seasoning, garlic & other special spices
along with rice, beans, flour or corn tortillas
(hot or mild)

TRUCKEE RIVER SPECIAL . . . \$15.95

Red trout with vegetables, mushrooms, onions,
bell peppers & rice (cajun or lemon pepper).





TRY OUR MARGARITAS!!

DESSERTS

25. EL CERDO CARNITAS. . . . \$19.95

Sliced sizzling pork cooked in a special way served with rice, beans, flour or corn tortillas & guacamole.

26. ACAPULCO. \$22.95

Shrimp fajitas sauteed with onions, bell peppers, mushrooms, fresh tomatoes with rice & beans, flour or corn tortillas.

27. PUERTO VALLARTA. \$22.95

Shrimp enchiladas with green or red sauce with rice, beans, guacamole & sour cream.

28. MAZATLAN. \$19.95

Chicken, pork or beef fajitas, sauteed with onions, mushrooms, bell peppers, fresh tomatoes with rice, beans, flour or corn tortillas, guacamole & sour cream.

29. TAMPIQUEÑO. \$22.95

8oz N.Y. Steak with sauteed onions, peppers, mushrooms on top with rice, beans, flour or corn tortillas & guacamole.

30. ENSENADA FISH TACOS. . \$18.95

Two Mahi fish tacos with rice, beans, try our famous fish tacos Al Pastor style.

31. LAS CRUCES. \$18.95

One chile relleno & one cheese, chicken or beef enchilada or taco with rice & beans.

KIDS MENU

Served with your choice of rice & beans or french fries.

TACO (BEEF OR CHICKEN). \$9.95

ENCHILADA: Cheese, beef or chicken \$9.95

BEAN & CHEESE BURRITO. \$9.95

CHEESEBURGER. \$12.95

HAMBURGER. \$11.95

CHICKEN TENDERS. \$10.95

MINI CHURROS. \$7.95

DEEP FRIED ICE CREAM. \$8.95

CUP OF VANILLA ICE CREAM. . . . \$5.50

FLAN. \$5.95

SOPAPILLAS. \$7.95

(With cinnamon sugar or plain)

SIDE ORDERS

ONE CHILE RELLENO \$6.50

ONE TAMALE. \$4.95

ONE CHEESE ENCHILADA \$4.95

ONE BEEF OR CHICKEN ENCHILADA. \$5.95

CHICKEN MOLE ENCHILADA. \$6.95

ONE BEAN & CHEESE BURRITO. . . \$9.95

BURRITO. Chicken or Beef. . . . \$10.95

BURRITO. Chile Colorado or Chile Verde \$12.95

ONE CORN TOSTADA. \$6.50

CHIMICHANGA. Chicken or Sh. Beef. \$12.95

TACO DE CARNITAS. \$6.25

TACO ASADA \$6.50

FISH TACO \$7.50

AL PASTOR STYLE FISH TACO. . . . \$7.50

SHRIMP TACO \$7.50

TACO DE BIRRIA. \$7.50

ONE TACO. Beef or Chicken. . . \$3.95

RICE OR BEANS. \$4.50

RICE & BEANS. \$7.95

FRENCH FRIES. \$4.95

DRINKS

COFFEE* \$3.95

HOT TEA* \$3.95

ICED TEA* \$3.95

COKE. \$3.50

DR. PEPPER. \$3.50

FANTA. \$3.50

LEMON LIME. \$3.50

LEMONADE. \$3.50

HORCHATA. \$3.95

GINGER BEER. \$3.95

JARRITOS. \$2.50

All drinks one refill only. *Unlimited Refills. No Refills on Bottles. Ask your server about Mexican Drinks!





THIS IS THE STORY BEHIND EL ADOBE RESTAURANT. I GREW UP IN AN ADOBE HOUSE IN SAN JOSE DE LOS MARQUEZ, JALISCO FROM A FAMILY OF THIRTEEN. I WAS THE FIFTH BORN OF THIRTEEN. I DECIDED TO COME TO THE UNITED STATES AT THE AGE OF 18 YEARS OLD WITH MY GOAL TO BUY ME A CAR. MY FIRST STOP WAS IN LOS ANGELES, CA. AND STARTED WORKING FOR TWO GUYS FROM ITALY. THE COMPANY OPENED ANOTHER TWO GUYS FROM ITALY RESTAURANT IN RENO, NV ON MOANA LN AND S. VIRGINIA ST. I BECAME THE HEAD CHEF FOR 11 YEARS. THEN I WORKED AT BALLY'S STEAKHOUSE FOR 1 YEAR IN BETWEEN I WAS WORKING AT BERTHA MIRANDA'S AS A WAITER. THEN WENT TO FAMOUS MURPHY'S IN THE 1990'S. IN FEB. 24TH OF 2000, ABEL AND I DECIDED TO START OUR OWN BUSINESS. I CAME UP WITH THE NAME OF EL ADOBE CAFE. IN THAT TIME I HAD FOUR BOYS, JAVIER, MATTHIAS, LEONARDO AND SERGIO, THEN IN 2002 WE WERE BLESSED IN ADOPTING A BABY GIRL AND HER NAME WAS NATALIA AND UNFORTUNATELY WE LOST HER IN AUGUST OF 2013. NOW WE SUPPORT AND FUNDRAISE IN HER NAME TO HELP STUDENTS AND THE NORTHERN NEVADA CHILDREN'S CANCER TO HELP OTHER FAMILIES IN NEED. THANK YOU FOR ALL OF YOUR SUPPORT AND WE LOOK FORWARD TO CONTINUING HELPING FAMILIES IN NAME OF NATALIA'S FUNDRAISER. THIS IS MY STORY AND THE HOUSE WHERE I GREW UP.

RAUL BERUMEN, HIS WIFE MONICA AND FAMILY.

