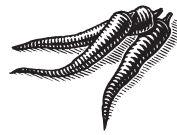




FAJITAS



Marinated delights char-broiled & sliced on a hot black iron skillet with a mixture of peppers, onions & tomatoes

- Chicken Fajitas.....\$16.95**
Chicken marinated with fresh lime juice, spices & garlic.
- Steak Fajitas.....\$19.95**
Grilled steak marinated with fresh lime juice & spices.
- Shrimp Fajitas.....\$20.95**
Any combination of two.....\$18.95 Shrimp & any other fajita.....\$20.95

SEAFOOD

- Camarones a la Diabla.....\$20.95**
Spicy jumbo shrimp sautéed in our special hot Diablo sauce. Served with rice and vegetables.
- Salmon San Diego.....\$20.95**
Grilled Salmon topped with mango sauce. Served with white rice and salad.
- Pescado Veracruz.....\$21.95**
Red Snapper in an authentic Veracruz sauce.
- Tilapia.....\$20.95**
Grilled Tilapia covered with a special Don Luis sauce..
- Camarones al mojo de ajo.....\$20.95**
Jumbo shrimp sautéed in garlic, white wine, lime juice served with white rice & mixed vegetables.
- Guachinango Sahauayo.....\$21.95**
Red snapper sautéed in a special Mexican sauce. Served with pineapple & mango salad.
- Tenampana Combination.....\$22.95**
Spicy shrimp & Tilapia in a special Mexican sauce. Served with white rice and mixed vegetables.



KID'S MENU

- Pollito Dorado.....\$6.95**
Breaded chicken tenders deep fried.
- Pizza Mexicana.....\$6.95**
Mexican Pizza. Served with french fries.
- Plato Tex Mex.....\$6.95**
Choice of cheese enchilada, beef taco or cheese burrito. Served with rice and beans.
- Jr. Hamburger.....\$6.95**
Original hamburger. Served with french fries.
- Hot Dogs.....\$6.95**
Hot dog on a bun served with french fries.



DINNER MENU

TENAMPA
RESTAURANT
AUTHENTIC MEXICAN CUISINE

Feels like home away from home, amigos

2011 Albany Post Road
Croton-on-Hudson, New York 10520
Tel: (914) 271-2920 / 3024
Fax: (914) 271-5078
www.tenampanmexican.com



APPETIZERS

Ceviche de Camaron.....\$9.95
Marinated shrimp in lime juice with onions, fresh cilantro and tomatoes.

Nachos Tenampa.....\$6.95
Nacho Chips with refines beans, melted cheese & jalapeno peppers.

Guacomole al Molcajete.....\$8.95
A traditional avocado dip prepared fresh to order at your table side.

Campechanas Coctel.....\$10.95
Jumbo Shrimp and calamari cocktail with tomatoes, cilantro, onions, tabasco, and lime juice.

Quesados.....\$9.95
Flour tortilla melted with choice of chicken or steak & cheese. Served with Guacamole, pico de gallo & sour cream.

SOUPS

Sopa de Verduras con Pollo.....\$6.00
Chicken soup with fresh vegetables.

Sopa de Lentejas.....\$6.00
Mexican style lentil soup.

SALADS

Ensalada Tenampa.....\$12.95
Mixed greens, tomatoes, red onions, nopales, chicken breast topped with lime juice and olive oil dressing.

Ensalada Caesar de Pollo.....\$10.95
Traditional chicken Caesar Salad.

Fajita Salad.....\$14.95
Marinated grilled steak or chicken with mixed greens, onions, peppers & guacamole.

VEGETARIANS

Ensala Primavera.....\$12.50
Lettuce, zucchini, carrots, broccoli & tomatoes served with a baked potato.

Enchiladas San Diego.....\$12.95
Cheese enchiladas topped with tampiquena sauce.

Quesadilla de Vegetales.....\$14.95
Quesadilla made with soft tortilla, cheese, broccoli, spinach, zucchini, squash, green peppers & mushrooms served with sour cream, guacamole, pico-de-gallo, white rice & refried beans.

Nachos San Diego.....\$8.95
Tortilla chips topped with chili, cheese & jalapeno, served with guacamole & sour cream.

Quesadillas.....\$6.95
Fresh homemade corn tortilla turnovers stuffed with cheese.

Jumbo Shrimp Platter.....\$9.95
Fresh Jumbo shrimp platter to dip in a special Mexican cocktail sauce.

Chicken Wings.....\$6.95
Original chicken wings.

Sopa de Fideo.....\$6.00
Mexican noodle soup.

Ensalada Caesar.....\$7.00
Traditional Caesar Salad.

Ensalada Caesar de Camaron.....\$14.95
Traditional Caesar Salad with Shrimp.

Ensalada de la Casa.....\$6.00
Original House Salad with mixed greens & tomatoes.

Burrito de Vegetales.....\$12.95
Flour tortilla stuffed with sauteed zucchini, carrots, mushrooms, pepper, tomatoes, broccoli & onions.

Vegetarian Fajitas.....\$13.95
Vegetables marinated with fresh lime juice, spices & garlic.

Tenampa Mixed Vegetables.....\$12.95
Sauteed vegetables including broccoli, carrots, zucchini, served with white rice.



Main Dishes

All Main Dishes are Served with Rice & Beans

Enchiladas de Mole.....\$14.95
Corn tortillas filled with chicken or beef topped with mole sauce & cotija cheese.

Chiles Rellenos.....\$14.95
Fresh poblano pepper roasted & peeled stuffed with chicken or cheese, coated in a light egg batter & topped with tomato sauce & sour cream.

Flautas.....\$14.95
Fried corn tortillas stuffed with spicy beef or chicken topped with lettuce, avocado, red onion, cotija cheese & sour cream.

Burritos.....\$14.95
Flour tortilla filled with choice of beef, chicken or cheese with guacamole and sour cream.

Enchiladas Suizas.....\$14.95
Fried corn tortillas filled with chicken or beef topped with green sauce, lettuce & sour cream.

Tacos.....\$12.95
Crisp taco shell filled with beef or chicken, lettuce and sour cream in adobe salsa.

Chimichangas.....\$14.95
Fried burrito filled with & choice of beef or chicken with guacamole & sour cream.

Tomales.....\$14.95
Traditional from Mexico corn dough stuffed with pork or chicken in adobe sauce, wrapped in corn husks.

California Borrito.....\$14.95
Large flour tortilla filled with refined beans, rice, chicken & cheese.

Huaraches Albanil Borrito.....\$17.50
Hand molded corn dough & beans topped with chicken or beef, lettuce, sour cream, guacamole, & pico de gallo.



DINNER COMBINATIONS



Ofelia\$14.95
Beef taco, Chicken tamal & Cheese enchilada.

San Onofre.....\$14.95
Beef burrito, Chicken enchilada & Chicken chimichanga.

ENTREES (Carnes y Aves)

Bistec Ranchero.....\$21.95
10 oz. shell steak in a ranchero sauce served with a baked potato & mixed vegetables.

Alambre Tanampa.....\$19.95
Combination of skewered chicken & shrimp.

Filet Cantinflas.....\$23.95
Filet mignon wrapped with bacon dipped in chipotle, tomatillo & pineapple sauce topped with white cheese.

Tacos al Carbon.....\$15.95
Three flour tortillas stuffed with marinated grilled shell steak, pico de gallo & guacamole.

Agua y Monte.....\$25.95
Surf & Turf Filet mignon & jumbo shrimp served with white rice & fresh steamed vegetables.

Pollo Milanesa.....\$15.95
Breaded chicken breast*topped with Ranchera sauce. Served with vegetables & white rice.

Pollo Al Horno.....\$15.95
½ roasted chicken served with vegetables & a baked potato.

Tres Amigos.....\$23.95
A combination of chicken breast, grilled sirloin steak and shrimp served with white rice and salad.

Carne Asada Tampiquena.....\$21.95
Marinated grilled skirt steak, one enchilada, guacamole, pico de gallo. Served with rice and refried beans.

El Bandido.....\$24.95
A wonderful combination of shell steak (a la parillo) on the grill & shrimp in Diablo sauce. Served with a baked potato & vegetables.

Tacos Campesinos.....\$15.95
Three grilled steak soft tacos topped with tomatoes, cilantro, onions, & a spicy salsa served with rice and beans.

Bistec Tenampa Rocillo.....\$21.95
Grilled 10 oz sirloin steak in a mixture of peppers. Served with fresh vegetables & a baked potato.

Chuletas de Puerco.....\$16.95
Grilled pork chops with tomatillo sauce served with a baked potato & mixed vegetables.

Pollo al Tequila.....\$16.95
Sauteed chicken breast marinated in lime juice tequila, cilantro & garlic served with white rice & salad.

