



www.suenostenampa.com

7251 FIVE OAKS DR.
HARMONY FL, 34773
PH: (321) 805-4067

BOTANAS

APPETIZERS

GUACAMOLE \$7.99

GUACAMOLE DIP

QUESO FUNDIDO \$11.99

QUESO FUNDIDO CHORIZO \$13.99

TAQUITOS DORADOS \$8.99

TENAMPA SAMPLER \$14.99

QUESO DIP \$8.99

ESQUITES \$8.99

VIVA MEXICO \$7.99

Frijoles refritos con queso dip.
Refried beans with cheese dip.

**TENAMPA
SAMPLER**

**TAQUITOS
DORADOS**

ESQUITES

NACHOS

NACHOS

Servidos con Queso Dip, frijoles, lechuga, guacamole, Pico de Gallo, crema y jalapeños.

Served with cheese dip, beans, lettuce, guacamole, Pico de Gallo, sour cream and jalapeños.

ASADA, POLLO O CERDO \$11.99

Steak, Chicken or Pork

MIX \$14.99 SHRIMP \$14.99

ARRACHERA \$14.99

TOSTADAS

CEVICHE O CAMARON \$7.99

Ceviche or Shrimp

CARNE ASADA O AL PASTOR \$6.99

AFTER 2 CHIPS BASKETS PER TABLE, THERE WILL BE
AN ADDITIONAL CHARGE

Platos Típicos MEXICANOS

TYPICAL MEXICAN DISHES

All plates served with rice and beans.

**ENCHILADAS MOLE, VERDES
O ROJAS \$14.99**

Green, red or mole enchiladas.
(Mole: Mild sauce made from dry chiles, spices and chocolate).

FLAUTAS \$14.99 Chicken crispy tacos.

CHILAQUILES VERDES O ROJOS \$14.99

Chilaquiles with green or red sauce with steak or chicken.

COMBO DE TAMALES \$13.99

Pork, cheese or chicken. Topped with sour cream and cheese.

CHILE RELLENO DE QUESO \$12.99

HOUSE Specials

All dishes are served with handmade corn tortillas.

PARRILLADA EL TENAMPA \$19.99

Combinación de carnes a la parrilla, servido con arroz, frijoles y guacamole.

Grilled meats combination served with rice, beans, and guacamole.

RIB-EYE CON CAMARONES \$31.99

Servido con arroz, frijoles, lechuga, guacamole y Pico de Gallo.

RIB-EYE STEAK W/SHRIMP

Served with rice, beans, lettuce, guacamole and Pico de Gallo.

BIRRIA-DILLAS \$15.99

3 Quesadillas de birria con consomé.
3 Birria quesadilla with soup.

MOLCAJETE DREAMS \$43.99

Camarones, pescado, bistec, pollo, cerdo y chorizo a la parrilla, servidos sobre una cama de vegetales rostizados.

Grilled shrimp, fish filet, steak, chicken, pork and chorizo served over a bed of grilled vegetables.

FIESTA SUEÑOS \$74.99

Feed Up to 4 people
Grilled meats combination served with rice, beans, hot sauce, tomatoes, onions, bell peppers and salad.

ALAMBRE \$19.99

Carne de res, al pastor, pollo, chorizo y queso fundido. Servido con guacamole lechuga y Pico de Gallo. *Steak, al pastor, chicken, chorizo topped with mozzarella cheese. served with guacamole & Pico de Gallo.*

MILANESA DE POLLO \$16.99

Servido con arroz, frijol, aguacate, tomate y lechuga. *Breaded chicken breast, served with rice, beans, avocado, tomatoes & lettuce.*

MEXICAN BOWL \$14.99

Arroz, frijol, Pico de Gallo, guacamole, crema, granos de elote, lechuga y queso mozzarella. Opción de proteína: Bistec, Pollo o Cerdo.

Mexican Rice, beans, Pico de Gallo, guacamole, sour cream, corn, lettuce, and mozzarella cheese. Choose your protein: Steak, Chicken or Pork.

Mix \$16.99 Shrimp \$16.99

AFTER 2 CHIPS BASKETS PER TABLE, THERE WILL BE AN ADDITIONAL CHARGE



FIESTA SUEÑOS

ENSALADAS SALADS

TENAMPA SALAD \$11.99

Pollo o carne w/chicken or steak.

TACO SALAD \$12.99

Pollo o Res w/chicken or steak.

PARRILLADA EL TENAMPA



RIB-EYE CON CAMARONES



BIRRIA-DILLAS



MOLCAJETE



18% GRATUITY WILL BE INCLUDED IN PARTY OF 6 OR MORE. EN MESAS DE 6 PERSONAS O MÁS, SE INCLUIRÁ 18% DE PROPINA.

MARISCOS

SEAFOOD

Servidos con arroz, vegetales y ensalada.
Served with rice, vegetables and salad.

*FIESTA DE MARISCOS \$30.99

SEAFOOD MIX

PESCADO A LA PLANCHA \$15.99

GRILLED FISH

PESCADO A LA MEXICANA \$18.99

MEXICAN STYLE FISH

PESCADO EMPANIZADO \$16.99

BREADED FISH

MOJARRA FRITA AL GUSTO \$M.P

FRIED PORGIE

MOJARRA A LA DIABLA \$M.P

DEVIL STYLE PORGIE

MOJARRA AL MOJO DE AJO \$M.P

GARLIC STYLE PORGIE

*SIETE MARES \$16.99

SEVEN SEAS SEAFOOD SOUP

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS * EL CONSUMO DE CARNES CRUDAS O POCO COCIDAS, MARISCOS, HUEVOS O LECHE NO PASTEURIZADA, PUEDE INCREMENTAR EL RIESGO DE INTOXICACIÓN.

18% GRATUITY WILL BE INCLUDED IN PARTY OF 6 OR MORE. EN MESAS

DE 6 PERSONAS O MÁS, SE INCLUIRÁ 18% DE PROPINA.

CAMARONES A LA DIABLA



MOJARRA
FRITA

FIESTA DE MARISCOS



CAMARONES

SHRIMP

CAMARONES EMPANIZADOS \$18.99

BREADED SHRIMP

CAMARONES AL MOJO DE AJO \$18.99

GARLIC SHRIMP

CAMARONES A LA DIABLA \$18.99

DEVIL STYLE SHRIMP

CALDO DE CAMARÓN \$15.99

SHRIMP SOUP

COCTEL DE CAMARON \$15.99

SHRIMP COCKTAIL

*CEVICHE DE CAMARON \$14.99

SHRIMP CEVICHE



Queen's
King

STEAKS

Cada plato incluye arroz, frijol y tortillas de maíz hechas a mano.

Each dish includes rice, refried beans & handmade corn tortillas.

*EL RANCHERO DREAMS RIB-EYE \$27.99

Servido con arroz, frijoles, papa al horno y vegetales.

RIB-EYE STEAK RANCHERO STYLE Served with rice, beans, baked potato and vegetables.

*TAMPIQUEÑA SUEÑOS STEAK \$23.99

Servido con arroz, frijoles, una enchilada y guacamole. Served with rice, beans one enchilada and guacamole.

*BISTEC A LA MEXICANA \$18.99

Servido con arroz, frijoles, Pico de Gallo y guacamole.

MEXICAN STYLE STEAK Served with rice, beans, Pico de Gallo and guacamole.

*BISTEC ENCEBOLLADO \$18.99

Servido con arroz, frijoles, Pico de Gallo y guacamole.

STEAK WITH ONIONS Served with rice, beans, Pico de Gallo and guacamole.

*CARNE ASADA \$17.99

Servido con arroz, frijoles, guacamole, Pico de Gallo y lechuga.

GRILLED STEAK Served with rice, beans, guacamole, Pico de Gallo and lettuce.

*COSTILLA DE RES A LA PLANCHA \$20.99

Servido con arroz y frijoles. Bandera.

GRILLED BEEF RIBS Served with rice and beans.

*ARRACHERA "EL TENAMPA" \$24.99

Servido con arroz, frijoles, nopales, cebolla, guacamole y Pico de Gallo.

EL TENAMPA SKIRT STEAK Served with rice, beans, tender cactus, onions, guacamole and Pico de Gallo.

CECINA EN SALSA VERDE O ROJA \$17.99

SALTED BEEF STEAK WITH GREEN OR RED SAUCE

CECINA A LA PLANCHA \$17.99

GRILLED SALTED BEEF STEAK

CERDO

CARNITAS ENCEBOLLADAS \$13.99

CHULETA AHUMADA 15.99

Servida con arroz, nopales, champiñones, piña, cebolla, tomates, lechuga, guacamole y Pico de Gallo.

SMOKED PORK CHOP

Served with rice, tender cactus, mushrooms, pineapple, onion, tomato, lettuce, guacamole and Pico de Gallo.



TACOS \$3.50

Sopes \$6.99

TORTAS \$12.99

Al Pastor • Asada • Birria • Carnitas

• Chorizo • • Lengua + \$.50 • Tripa + \$.50

Camarón (Shrimp) or Pescado (Fish) + \$1.00

TACO SUEÑOS ARRACHERA 4.50



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. * EL CONSUMO DE CARNES CRUDAS O POCO COCIDAS, MARISCOS, HUEVOS O LECHE NO PASTEURIZADA, PUEDE INCREMENTAR EL RIESGO DE INTOXICACIÓN.

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POLLO

CHICKEN

ESPECIAL PECHUGA ASADA \$20.99

Servida con cebolla, pimientos, champiñones, zanahorias y papa horneada.

SPECIAL GRILLED CHICKEN BREAST

Served with onions, bell pepper, mushrooms, carrots and baked potato.

MILANESA EMPANIZADA \$16.99

Servida con ensalada, arroz y frijoles.

BREADED CHICKEN BREAST

Served with salad, rice and beans.

PECHUGA A LA PLANCHA \$14.99

Servida con ensalada, arroz y frijoles.

GRILLED CHICKEN BREAST

Served with salad, rice and beans.

POLLO DE LA CASA \$17.99

Servido con arroz, frijoles queso fundido, hongos, cebolla, tomate y lechuga.

CHICKEN OF THE HOUSE

Served with rice, beans, melted cheese, mushrooms, onions, tomatoes and lettuce.

POLLO EN MOLE ROJO \$14.99

Servido con arroz y frijoles.

RED MOLE STYLE CHICKEN

Served with rice and beans.

POLLO AL CHIPOTLE \$14.99

Servido con arroz y frijoles.

CHIPOTLE STYLE CHICKEN

Served with rice, beans and salad.

COMBOS \$13.99

Escoge dos • Choose Two

- 1 Taco • 1 Chile Relleno
- 1 Burrito • 1 Enchilada
- 1 Tamal

Servidos con arroz y frijol.
Served with rice and beans.

- Extra charge for 2 Chiles Rellenos \$2.00

BURRITOS & Quesadillas

BURRITO \$12.99 MIX \$15.99

Choice of meat:

- Asada / Steak
- Pollo / Chicken
- Birria / Steamed B.B.Q.
- Cerdo / Pork

BURRITO MOJADO \$14.99 MIX \$16.99

WET BURRITO

Covered with sauce and cheese dip.

Choice of meat:

- Asada / Steak
- Pollo / Chicken
- Birria / Steamed B.B.Q.
- Cerdo / Pork



BURRITO MOJADO

QUESADILLA \$12.99 MIX \$14.99

Served with rice and beans.

Choice of meat:

- Asada / Steak
- Pollo / Chicken
- Cerdo / Pork

QUESADILLA DE CAMARÓN \$14.99

SHRIMP QUESADILLA

Served with rice and beans.

QUESADILLAS CASERAS \$14.99 MIX \$16.99

FRIED QUESADILLA

Order of 3 Quesadillas.

CHIMICHANGA \$13.99

Served with rice and beans.

Choice of meat:

- Asada / Steak
- Pollo / Chicken
- Cerdo / Pork



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Fajitas TRADICIONALES

FAJITA DE POLLO CHICKEN FAJITA \$15.99 • For 2 \$27.99

FAJITA DE RES STEAK FAJITA \$18.99 • For 2 \$32.99

FAJITA DE CAMARONES SHRIMP FAJITA \$20.99
• For 2 \$37.99

FAJITA MIXTA MIX FAJITA \$20.99 • For 2 \$37.99



Desayunos BREAKFAST

Servimos de 11:00 am - 2:00 pm.
Served from 11:00 am to 2:00 pm.

Servidos con arroz y frijoles.
Served with rice & beans.

**HUEVOS A LA
MEXICANA \$11.99**

MEXICAN STYLE EGGS

Scrambled eggs with onions, tomatoes
and jalapeños.

HUEVOS MONTADOS \$13.99
STEAK & EGGS

HUEVOS RANCHEROS \$11.99

HUEVOS CON NOPALES \$11.99

CHILAQUILES

VERDES O ROJOS \$14.99

Con 2 huevos. Chilaquiles with
green or red sauce and 2 eggs.

Vegetarianos

VEGETARIAN FAJITA \$14.99

Sautéed mushrooms, onions, bell peppers,
squash, broccoli and cauliflower, served
with rice, beans, lettuce, avocado, sour
cream and Pico de Gallo.

VEGETARIAN COMBO \$13.99

Beans burrito and cheese enchilada,
served with rice, beans & vegetables.

VEGETARIAN QUESADILLA \$12.99

VEGETARIAN BURRITO \$12.99

WET VEGETARIAN BURRITO \$14.99

CHILE RELLENO \$12.99

ORDENES EXTRAS

Side Orders

- **TORTILLAS \$2.50** Corn Tortillas
- **FLOUR TORTILLAS \$2.99**
- **ARROZ \$2.99** Rice
- **FRIJOLES \$2.99** Beans
- **TAMAL \$3.99**
Served with fresh Mexican cheese and sour cream.
- **CREMA \$2.99** Sour Cream
- **QUESO MOZZARELLA \$2.99** Mozzarella Cheese
- **AGUACATE \$3.25** Avocado
- **CHILES TOREADOS \$3.25**
Grilled jalapeños with onions.
- **CEBOLLAS CAMBRAY A LA PARRILLA \$1.99**
Grilled green onions.
- **NOPALES \$3.99** Tender cactus
- **PICO DE GALLO \$3.25**
- **GUACAMOLE 4oz \$3.99** Small Guacamole
- **CHIPS & SALSA \$3.99** Chips & Sauce
- **QUESO FRESCO \$3.99** Fresh Mexican Cheese
- **FRENCH FRIES \$2.99**
- **CHEESE DIP 4oz \$3.99**
- **GUARNICIÓN COMPLETA \$7.99**
- **ENSALADA \$2.99**
- **BANDERA \$4.99**
- **CHILE RELLENO (1) \$5.99**

POSTRES DESSERTS

PASTEL TRES LECHES \$7.99
HOMEMADE THREE MILKS CAKE.

FLAN NAPOLITANO \$7.99

A custard dessert with a layer of clear caramel sauce.

HELADO FRITO \$8.99

FRIED ICE CREAM

CHURROS \$7.99

*** EL DORADO DREAMS \$12.99**

Helado frito, churros y buñuelos con un toque de canela y caramelo.

Fried Ice cream, churros and buñuelo, with a touch of cinnamon and caramel.

* Recomendado



EL DORADO

BEERS

Imported 5.99

Corona non- alcoholic, Corona Extra, Corona Light, Corona Premier, Modelo Negra, Modelo Especial, Blue Moon, Sol, Tecate, Heineken, Victoria, Pacífico, XX Amber, XX Lager

Domestic 5.49

Bud Light, Budweiser, Coors Light, Michelob Ultra, Estrella Jalisco, Stella Artois.

Draft Beer 5.49



BEBIDAS

SOFT DRINKS 2.49

Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Sweet & Unsweet Tea.



AGUA MINERAL \$2.50

CAFE \$3.99

MEXICAN SODAS \$3.25

Coca Cola, Jarritos



ORANGE/APPLE JUICE \$2.50

AGUAS FRESCAS

3.25 (NO REFILL)

Horchata, Limón, Piña.

Horchata (Rice & cinnamon flavored water), Lime, Pineapple.

PIÑA

PINEAPPLE

LIMÓN

LEMON

HORCHATA

RICE & CINNAMON



AFTER 2 CHIPS BASKETS PER TABLE,
THERE WILL BE AN ADDITIONAL CHARGE

ASK NOT TO REQUEST MODIFICATIONS (UNLESS OF ANY
FOOD ALLERGIES) TO FULLY EXPERIENCE THE EL TENAMPA
CREATED WITH LOVE FLAVORS OF THE PLATES THAT
QUEENS & KING HAS CREATED WITH LOVE.

LE PEDIMOS NO SOLICITAR MODIFICACIONES EN LOS
PLATILLOS (A MENOS QUE SEA POR UNA REACCIÓN
ALÉRGICA) PARA QUE PUEDA DISFRUTAR DE MANERA
COMPLETA LA EXPERIENCIA DE SABOR QUE QUEENS & KING
HA CREADO CON AMOR.