



tenangomexicanrest.com



TENANGO'S

MEXICAN RESTAURANT

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Owners and family members Juan, Enrique and Aurelio Hernandez migrated from a small-town ranch in Hidalgo, Mexico called "Tenango De Doria". In this beautiful pueblo, you can find mountains and waterfalls for days. After years of hard work, they have decided to bring some of their town to yours by opening Tenango's. You will see vibrant art throughout the restaurant called "Otomí", this handmade embroidered art, originated from the indigenous community. It has been respectfully and laboriously passed down by generations. We invite you to come enjoy our atmosphere and have a taste of Mexico.

402 S. Alabama Ave. Chesnee, SC 29323
(864) 703-0303

712 Upward Rd. St B. Flat Rock, NC 28731
(828) 595-4106

STARTERS & SMALL PLATES

Bean Dip 6.75

Small Queso Dip 4.75 Regular 7.99 Large

Guacamole Dip 4.75 Regular 7.99 Large

Spinach & Cheese Dip 7.25

Guacamole Hidalgo 8.99

Our made "to order" guacamole consisting chunks of avocados with diced onions, tomatoes, cilantro and jalapeño peppers. Made with fresh hass avocados.

Queso Fundido 7.50

Cooked Mexican sausage blended with white cheese dip.

Tenango's Nachos 12.99

A bed of corn tortilla chips topped with melted shredded cheese, ground beef, refried beans, tomatoes, black olives, jalapeños, guacamole and sour cream.

Nachos Supreme 11.99

Ground beef or shredded chicken. Served on a bed of chips topped with cheese sauce, lettuce, guacamole, sour cream and diced tomatoes.

Cheese Nachos with Bean 6.99

A bed of warm chips covered with refried beans and white cheese dip.

Cheese Nachos 7.00

Bed of chips topped with white cheese sauce.

Cheese Nachos with Ground Beef or Shredded Chicken 8.99

A warm bed of chips covered with ground beef or shredded chicken and cheese sauce.

Cheese Nachos with Ground Beef & Bean 8.50

A bed of our signature warm chips covered with a healthy portion of beans, ground beef and cheese sauce.

Cheese Nachos with Grilled Chicken or Steak 10.99

A bed of warm chips covered with our delicious sliced grilled chicken or steak and cheese sauce.

Quique's Mexican Pizza 12.95

Ground beef and refried beans sandwiched between two crispy flour tortillas topped with melted shredded cheese, black olives and jalapeños. Served with guacamole.

Chicken Wings

13.50 for 10 wings / 25.50 for 20 wings

Unbreaded chicken wings tossed in your choice of buffalo sauce or thai chili.

TENANGO'S
NACHOS



TACOS

Taco Plate 11.99

Three crispy corn or soft flour tortillas filled with your choice of seasoned ground beef or shredded chicken. Topped with lettuce and shredded cheese. Served with rice and beans.

Puffy Tacos 12.99

Two puffed flour tortillas filled with refried beans, lettuce, tomatoes, shredded cheese, ground beef. Served on a bed of rice with a side of guacamole.

Tacos al Carbon

12.95 Chicken Fajita / 13.95 Beef Fajita

Three soft flour tortillas filled with your choice of meat fajita, grilled onions, bell peppers and melted shredded cheese. Served with guacamole, rice and beans.

Fish Tacos 14.96

Three flour tortillas stuffed with your choice of seasoned grilled fish, pico de gallo, lettuce, shredded cheese. Served with rice.

Mexican Style Tacos 12.99

Three corn tortillas filled with your choice of meat: pastor, carnitas, chorizo, steak or chicken topped with raw onions and fresh cilantro. Served with rice and beans.

Poblano Shrimp Tacos 14.96

Three soft flour tortillas filled with sautéed shrimp with onions, poblano peppers and melted mozzarella cheese. Served with rice, beans, and a side of guacamole.

POBLANO
SHRIMP
TACOS



GUACAMOLE
HIDALGO



QUESO
FUNDIDO



SALADS

Side Salad 6.00

A mix of romaine and iceberg lettuce topped with tomatoes, black olives and shredded cheese. Served with your choice of dressing.

Grilled Chicken Salad 12.95

A mix of romaine and iceberg lettuce tossed with crispy tortilla strips, shed black olives and tomatoes. Topped with grilled chicken.

Tenango's Salad 14.95

A mix of romaine and iceberg lettuce tossed with caramelized onions and mushrooms. Topped with grilled shrimp and melted shredded cheese.

Taco Salad

A large crispy tortilla bowl filled with fresh mixed salad and topped with tomatoes, black olives, shredded cheese, guacamole, sour cream and your choice of meat.

**9.00 Ground Beef / 11.95 Chicken Fajita
11.95 Beef Fajita / 13.95 Grilled Shrimp**

Our dressings include Classic Ranch, Creamy Blue Cheese, Caesar, Honey Dijon, Italian, Thousand Island

BURGERS & SANDWICHES

We grind fresh meat daily for our home made burger patties | Burgers and sandwiches are topped with lettuce, tomatoes, red onions, pickles, mayo and mustard. All plates are served with fries.

Border Burger 11.95

1/2 lb. of ground beef topped with melted shredded cheese.

Bacon Swiss Burger 12.95

1/2 lb of ground beef topped with melted swiss cheese and bacon.

Chicken Breast Sandwich 12.95

Grilled organic chicken breast with melted shredded cheese.

BACON SWISS BURGER



TENANGO'S SALAD



CHICKEN SALAD

SIDES

- Rice 3.25
- Beans 3.25
- Sour Cream 2.15
- Chile Toreado (3) 2.50
- Tortillas (3) .99
- Pico de Gallo 2.75
- Chile Relleno 4.50
- Shredded Cheese 2.75

BURRITOS

All Burrito and Chimichanga plates served with rice and refried beans.

Burrito de Pollo 12.99

Flour tortilla filled with grilled chicken and melted shredded cheese topped with ranchero sauce.

Burrito de Carne 12.99

Flour tortilla filled with ground beef and melted shredded cheese. Topped with ranchero sauce.

Burrito Especial 13.99

Flour tortilla filled with beef fajita, lettuce, tomato and melted shredded cheese topped with ranchero sauce.

Burrito Maria 14.99

Flour tortilla filled with beans, melted shredded cheese, steak, grilled chicken, shrimp, bell peppers, onions, pico de gallo. Topped with ranchero sauce and cheese dip. Served with rice, salad, guacamole and sour cream.

BURRITO MARIA



*Cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

BURRITOS

COMBINATIONS 11.99

1. Chile relleno, beef enchilada, beans.
2. Beef burrito, beef taco, rice and beans.
3. Beef enchilada, beef burrito, beef taco.
4. Cheese enchilada, chicken enchilada, rice and beans.
5. Two beef hard tacos, rice and beans.
6. Beef enchilada, tamal and burrito.

VEGETARIAN 9.95

1. One potato burrito, cheese enchilada and cheese quesadilla.
2. Vegetable quesadilla, rice and beans.
3. One cheese enchilada, one spinach enchilada, rice and beans.
4. Chile poblano stuffed with cheese, rice and beans.
5. Bean burrito, potato enchilada, rice and beans.

PINEAPPLE FAJITAS



ENCHILADA DE POLLO



CHIMICHANGA

All Burrito and Chimichanga plates served with rice and refried beans.

Chimichanga de Pollo o Carne 12.95

Deep fried burrito stuffed with shredded chicken or seasoned ground beef and topped with cheese sauce.

CHIMICHANGA



FAJITAS COMBINATION



ENCHILADAS

All enchilada plates served with rice and refried beans.

Enchiladas de Queso 11.95

Three seasoned corn tortillas stuffed with melted shredded cheese and chopped onions. Topped with chili con carne and shredded cheese.

Enchiladas de Pollo 12.95

Three seasoned corn tortillas stuffed with shredded chicken. Topped with nacho cheese.

Enchiladas de Carne 12.95

Three seasoned corn tortillas stuffed with seasoned ground beef. Topped with chili con carne and shredded cheese.

Combination Enchiladas 12.95

One shredded chicken enchilada, one ground beef enchilada and one cheese and onion enchilada.

Enchiladas Suizas 13.95

Three seasoned corn tortillas stuffed with chicken fajitas and topped with swiss cheese, creamy green tomatillo sauce, sour cream and sliced avocados.

Enchiladas Rancheras 13.95

Three seasoned tortillas stuffed with beef fajitas and topped with ranchero sauce.

Enchiladas Poblanas 13.95

Three flour tortillas stuffed with poblano peppers and meat fajitas, one chicken, one beef and one queso. Topped with melted shredded cheese and ranchero sauce.

FAJITAS

All fajita plates are served with guacamole, sour cream, pico de gallo, lettuce, refried beans, rice and flour tortillas.

Vegetable Fajitas 11.75

A mix of broccoli, cauliflower and carrots.

Pork Fajitas 14.99

Grilled seasoned pork.

Chicken Fajitas 13.99 for one / 26.99 for two

Grilled organic chicken breast.

Beef Fajitas 16.00 for one / 26.99 for two

Grilled outside skirt steak.

Beef & Chicken Fajitas 14.99 for one / 28.99 for two.

Grilled outside skirt steak and organic chicken breast.

Shrimp Fajitas 14.99 for one / 28.99 for two

Grilled seasoned gulf shrimp.

Combination Fajitas 18.99 for one / 28.99 for two

Grilled outside skirt steak, organic chicken breast and seasoned gulf shrimp.

Fajitas del Mar 16.50

Grilled Shrimp, tilapia and scallops.

Fajitas Tenango 19.00

Grilled steak and chicken breast with sautéed shrimp and tilapia flamed right at your table with Jose Cuervo tequila.

*Rib-eye Fajitas 19.00

10 oz Stock Yards USDA High Choice rib-eye, aged for 28 days.

Pineapple Fajitas 23.99

Grilled bacon wrapped shrimp, chicken and steak with bell peppers, onion, pineapple and spices. Served on peppers, grilled pineapple bowl topped with melted cheese.

Beef Short Ribs Fajitas 25.99

Grilled short ribs, grilled bacon wrapped shrimp and chile toreado.

All grilled plates served on a sizzling plate over a bed of sautéed onions and bell peppers. We served Stock Yards USDA Prime Choice Steaks the highest grade of meat available.

BEEF SHORT RIBS FAJITAS



FAJITAS



CHICKEN

Pollo Loco 14.99

Char-grilled chicken breast with sautéed mushrooms, onions, spinach and queso dip on top. Served with rice, beans, lettuce and guacamole.

Choripollo 14.99

Grilled chicken breast topped with Mexican sausage and cheese dip cooked with onions. Served with rice, beans and corn or flour tortilla.

Pollo Tenango 15.99

Grilled chicken breast cooked with shrimp and onions, fresh pineapple and nacho cheese. Served with rice and beans.

Pollo Empanizado 14.99

Breaded chicken breast, rice and salad.

Pollo California 14.99

Grilled marinated boneless chicken breast covered with freshly sliced carrots, mushrooms, broccoli and cauliflower. Served with rice, beans and flour tortillas.

CHORIPOLLO



POLLO CALIFORNIA



POLLO LOCO



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CARNE ASADA CON NOPALES



STEAK MEXICANO



STEAK TENANGO



STEAK

*Steak Tenango 20.20

USDA Choice rib-eye cooked over sautéed onions. Then topped with grilled shrimp, cheese sauce, pico de gallo and pineapple. Served with rice, beans and tortillas.

*Steak Mexicano 16.99

Grilled rib-eye steak cooked with grilled onions and hot jalapeño. Served with rice, beans and tortillas.

*Steak Ranchero 16.99

Grilled rib-eye steak cooked in our special ranchero sauce. Served with rice, beans and tortillas.

*Steak Pedrito 16.99

Grilled rib-eye cooked over sautéed onions and mushrooms. Served with rice, beans and tortillas.

*Steak Fundido 16.99

Grilled rib-eye topped with sautéed mushrooms and jack cheese. Served with rice, salad and tortillas.

*Carne Asada 14.75

Marinated flank outside skirt steak over sautéed onions. Served with rice, refried beans.

*Carne Asada con Nopales 15.75

Marinated flank outside skirt steak over sautéed onions. Served with Mexican cactus, Chile toreado, rice and beans.

SEAFOOD

Shrimp Fundido 16.99

Grilled shrimp with bell peppers, onions and tomatoes with nacho cheese, salad, rice and flour tortillas.

Shrimp al Mojo de Ajo 16.99

Sautéed shrimp garlic sauce. Served with rice and salad.

Shrimp a la Mexicana 16.99

Shrimp sautéed with jalapeño peppers, onions, tomatoes, cilantro. Served with rice and flour tortillas.

Filete de Pescado 15.99

Grilled fish fillet served with shrimp, rice, tossed salad and avocado sliced.

Filete Cabos 13.99

Grilled fish fillet served with rice and California vegetables.

Salmon a la Parrilla 15.99

Grilled salmon fillet served with rice and California vegetables.

Shrimp Cocktail 15.50

Shrimp cocktail mixed with cilantro, onions, tomatoes, small peppers, avocados and special red sauce.

Fried Mojarra 15.99

A whole fried Mojarra fish. Served with rice and salad.

Shrimp Cucaracha 28.99

Shrimp fried in their shells until deliciously crispy. Then tossed in our house mixture of spices and seasonings coated in a spicy sauce.

Shrimp a La Diabla 16.99

Shrimp cooked with a very, very HOT chile de arbol salsa. Served with white rice, lettuce and tomatoes.

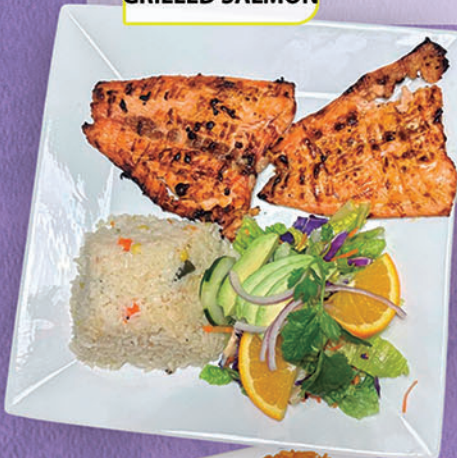
Charbroiled Grilled Salmon 23.55

Grilled salmon with our zarandeado sauce, served with rice and fresh salad.

Pescado Zarandeado 24.99

Grilled red snapper with our zarandeado sauce, served with white rice, lettuce and tomatoes.

CHARBOILED GRILLED SALMON



FILETE DE PESCADO



SALMON A LA PARRILLA



FRIED MOJARRA



SHRIMP CUCARACHA



SHRIMP AL MOJO DE AJO



SHRIMP A LA DIABLA



PESCADO ZARANDEADO



SHRIMP FUNDIDO



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MAR & TIERRA

PLATOS FAVORITOS

Tamale Plate 13.95

Three pork tamales topped with Ranchero sauce and shredded cheese. Served with rice and beans.

Flautas de Pollo 13.95

Four fried chicken taquitos served with guacamole, sour cream, rice and beans.

Chile Relleno

13.95 Chicken Fajita / 14.95 Beef Fajita /

16.95 Grilled Shrimp

Grilled poblano pepper stuffed with melted cheese and your choice of meat. Topped with ranchero sauce and melted shredded cheese. Served with rice and beans.

Carne Combo Plate 15.95

One ground beef enchilada, one ground beef taco, one beef fajita mini chimichanga and one pork tamale. Served with rice and beans.

Pollo Combo Plate 15.95

One shredded chicken enchilada, one shredded chicken taco, one chicken fajita mini chimichanga and one shredded chicken flauta. Served with rice and beans.

Chicken and Spinach 16.95

Grilled organic chicken breast topped with sautéed spinach, red onions and freshly squeezed lime juice. Served with rice, grilled vegetables and pico de gallo.

Molcajete 23.95

Main dish consists of shrimp, steak, chicken, pork, chorizo and Mexican cactus, char-grilled to perfection, in own Special Ranchero sauce. Served with rice, beans, guacamole salad, sour cream, pico de gallo, a slice of fresh Mexican cheese and your choice of corn or flour tortillas.

Mar y Tierra 16.95

Grilled rib-eye, shrimp and chicken. Served with rice, beans, salad and a side of flour tortillas.

Pork Chops 15.95

Two grilled Pork chops, onions, Chile toreado, tortillas, rice and beans.

El Texanito 15.95

Grilled skirt steak, chicken and shrimp blended with bell peppers, tomatoes and onions. Served on top of a bed of rice and then topped with cheese sauce.

Ximena 15.95

Grilled chicken, steak and shrimp cooked with California blend vegetables over a bed of rice. Topped with cheese sauce.

Quesadillas

Grilled flour tortillas stuffed with melted shredded cheese and your choice of meat. Served with guacamole, sour cream, rice and pico de gallo.

11.95 Cheese / 12.95 Grilled Vegetables /

13.95 Chicken Fajita / 13.95 Beef Fajita / 14.95 Shrimp



QUESADILLA DE POLLO



XIMENA



EL TEXANITO



MOLCAJETE

PARA NIÑOS

All Kid's plates come with your choice of French fries or Rice & Beans, a soft drink. Ages 11 and under. Adult orders from Kid's menu does not come with drink.

Tamale Plate 7.99

One pork tamale topped with Ranchero sauce and shredded cheese.

Chicken Strips 7.99

Two fried chicken strips.

Kid's Cheese Burger 7.99

4 oz ground beef patty dressed with cheese on a sesame bun.

Corn Dog 7.99

One fried corn dog.

Kid's Taco Plate 7.99

One soft or crispy taco with your choice of ground beef or shredded chicken. Topped with shredded cheese.

Kid's Quesadilla 7.99

One cheese or chicken quesadilla.

Enchilada Plate 7.99

One ground beef or shredded chicken enchilada.

TENANGO'S MARGARITAS

Classic house Margarita

Our classic margarita is made with gold tequila, sweet and sour mix, orange juice and triple sec. Served on the rocks or frozen in salt. (rimmed glass)

Sm 5.39 / Md 8.29 / Lg 12.99

Texas Margarita

Texas Margarita, Cuervo gold, Grand gala, orange juice, sweet and sour mix and triple sec, on the rocks or frozen in salt. (rimmed glass) **Sm 8.50 / Md 14.99**

Tropina Margarita

Jose Cuervo Gold tequila, triple sec and pineapple juice. Served over ice in a sugar-rimmed Margarita glass.

Sm 8.50 / Md 14.99

Cadillac Margarita

Made with 1800 tequila, Grand manier, fresh lime juice and agave nectar, hand-shake poured over ice.

Sm 10.25 / Md 15.99

Corona Margarita

Is made with gold tequila, sweet and sour mix, triple sec, lime juice and coronita beer, dipped in to it on the rocks or frozen.) **Md 12.99**

Sangria Margarita

Jimador tequila, sweet and sour mix, tripe sec, orange juice and swirled with our home sangria. Served frozen or on the rocks in sugar-rimmed glass. **Sm 8.50 / Md 14.99**

Madras Margarita

Jose Cuervo Especial, Grand Manier, sweet & sour mix, orange and cranberry juice. Served frozen or on the rocks with a slice of lime. **Sm 8.50 / Md 14.99**

Patron Reposado Margarita

Tequila Cointreau orange liquor, fresh lime juice and agave nectar, hand-shaken and poured over ice.

Sm 10.25/Md 16.99

Flavor Margaritas & Daiquiris

Sm 6.50 / Md 9.50/ Lg 14.50

Pineapple, mango, peach, strawberry and piña colada. Ask your server for option liquor.

Don Julio/La Bomba Md 16.99

Don Julio Reposado, pineapple juice, orange juice and Grand Marnier. Served in a sugar-rimmed glass with a splash of grenadine.

Don Julio/Morning freeze Md 16.99

Don Julio Reposado and Ginger ale. Served on the rocks with a slice of lime.

Don Julio/Chapala Md 16.99

Don Julio Blanco, orange juice, lime juice, grenadine, and a splash of Grand Marnier. Shaken and served on the rocks with a slice of lime.

DESSERTS

1. Fried Ice Cream 4.99
2. Flan 4.99
3. Mexican Churros 4.99
4. Xangos 6.50
5. Sopapilla 4.99

DRINKS

OUR FAVORITES

Paloma 13.79

Tequila, lime juice and topped with grapefruit soda.

Vampirito 12.79

Tequila, sangrita, grapefruit soda and lime juice.

Cantarito 13.99

Tequila Jimador, fresh orange, lime and grapefruit juice. Topped with citrus soda. Served with a lime salt rim.

Michelada 8.99

Clamato, special sauce, lime juice and your choice of beer.

CERVEZA (BEER)

Mexican Bottled 4.75

Corona, Corona light, Dos Equis (XX), Modelo Especial, Negra Modelo, Pacifico, Tecate.

Domestic Bottled 3.75

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite.

Draft Beer (Serverd 12oz/24oz/32oz)

Ask your server about our beer list.



BEER

WINE 6.25

Chardonnay, Merlot & White Zinfandel.

Ask your server about our wine selection.

SOFT DRINKS

Fountain Drinks 2.50

Kids 1.25 Free refills

Lemonade 2.50

Coffee 1.50

Milk 1.99

Orange Juice 2.75

Agua frescas 3.99

Iced Tea 2.50

(32 oz. No refills)

CORONA MARGARITA



CANTARITO



PIÑA COLADA



DAIQUIRI STRAWBERRY



DAIQUIRI PEACH



BLUE LAGOON



MICHELADA



WINE

