

DAME MAS



Tempo Cantina

MENÚ

#NOTBADFORAMEXICAN



KING & QUEEN
CANTINA

TEMPO & KING AND QUEEN

GET READY TO "FIESTA LIKE THERE'S NO MAÑANA" AT YOUR NEW FAVORITE HOT SPOT IN TOWN! AS CREATIVE OWNER AND FOUNDER OF ORANGE COUNTY'S 2017 RESTAURANT OF THE YEAR TEMPO URBAN KITCHEN AND LITTLE ITALY SAN DIEGO'S KING AND QUEEN CANTINA, JORGE CUEVA'S CONCEPTS EXEMPLIFY MODERN MEXICAN CUISINE WITH A DIFFERENT SPIN. HE TASTEFULLY COMBINES ROUGHLY EIGHT FOODIE CATEGORIES INTO ONE MENU—WHATEVER YOU'RE CRAVING WE HAVE IT. ALLOW YOUR TASTE BUDS TO EXPLORE THE INTERNATIONAL INFLUENCES WITH THESE IMAGINATIVE HOT PLATES AND SIP-WORTHY COCKTAILS. ENJOY A ONE-OF-A-KIND MEAL, EXCEPTIONAL SERVICE AND FARE WITH SOUTH-OF-THE-BORDER FLAIR.

PINCHES TACOS

LETUCE WRAP
INSTEAD OF TORTILLA

- CRISPY AVOCADO TACO**
BEER BATTERED AVOCADO, QUESO FRESCO, CHIPOTLE AIOLI, PICKLED CARROT AND MICRO CILANTRO, SWEET POTATO TORTILLA 14
- ROASTED VEGGIES TACOS**
PINTO BEANS, ROASTED VEGGIES, AVOCADO, CHIMICHURRI SAUCE, SWEET POTATO TORTILLA, SOYRIZO 14
- TACOS DE LA SIERRA**
BEANS AND QUESO FRESCO GRILLED TACOS W/ LIME CREMA, CHIPOTLE AIOLI, SERRANO SAUCE, PICKLED ONION, PECORINO CHEESE, MICRO CILANTRO & SOYRIZO 12
- HOUSE TACO SELECTION**
1 KOREAN, 1 SHORT RIB, 1 CRISPY AVOCADO, 1 SURF & TURF 18
- KOREAN**
ROASTED PORK BELLY, CHILE-SOY SAUCE, SERRANO SAUCE, RED CABBAGE SLAW, FRESH MANGO, LIME CREMA 14
- CUEVA**
CRISPY MELTED CHEESE FLOUR TORTILLA, CHIPOTLE SHRIMP, SERRANO SAUCE, LIME CREMA, ENSENADA STYLE 15
- STEAK**
CRISPY MELTED CHEESE FLOUR TORTILLA, STEAK CHIPOTLE, LIME CREMA, SERRANO SAUCE, ENSENADA STYLE 14
- SURF & TURF**
CRISPY MELTED CHEESE FLOUR TORTILLA, STEAK AND SHRIMP, CHIPOTLE & SERRANO SAUCE, LIME CREMA, ENSENADA STYLE 15
- HOUSE SEAFOOD SELECTION**
1 CUEVA, 1 GRILLED OCTOPUS, 1 FISH TACOS ENSENADA STYLE 15
- NO TORTILLA TACOS**
STUFFED TEMPURA JALAPENO, SPICY TUNA, CHEESE, SPICY AIOLI PEAR AND CUCUMBER SLAW, RADISH, CILANTRO, WRAPPED IN JICAMA TORTILLA 15
- BONE MARROW TACOS**
BONE MARROW TOPPED WITH CRISPY NEW YORK CHICHARRON, MELTED CHEESE, CHIMICHURRI SAUCE, TOREADAS GRILLED ONIONS, AVOCADO PUREE, SERVED WITH FLOUR TORTILLAS 18
- JAPANESE TACOS**
CRAB MEAT, CREAM CHEESE, SHRIMP TEMPURA, SPICY AIOLI, EEL SAUCE, WRAPPED IN CRISPY SOY PAPER 16
- FISH TACOS ENSENADA STYLE**
BEER BATTERED FISH, CORN TORTILLA, PICKLED CABBAGE, PICO, CILANTRO & KIMCHI AIOLI, SERRANO SAUCE, LIME CREMA, MICRO CILANTRO 14



#CHINGON

- CHIPS & SALSA 6
- GUAC & CHIPS 12
- HOUSE OR ESPY FRIES 6
- SHISHITO PEPPERS**
SOY GLAZED, MALTED SALT, LIME CREMA 9
- DIRTY FRIES**
MOZZARELLA, PECORINO, CHEDDAR, PICKLED ONION, GREEN ONION, FRIED EGG, CHIPOTLE AIOLI 9
- TINGA TAQUITOS**
LIME CREMA, SERRANO SAUCE, CHIPOTLE, CHX TINGA OR POTATO, AIOLI, PICKLED ONION, COTIJA CHEESE 12
- PORK BELLY BITES**
HONEY SRIRACHA SAUCE, CORN TORTILLAS 12
- POW POW WINGS**
GARLIC CHIPOTLE SAUCE, MICRO CILANTRO 12
- DECONSTRUCTIVE QUESADILLA (GF)**
SIDE FLOUR TORTILLAS, CHEDDAR, PICO DE GALLO, CABBAGE, CHIMICHURRI, MOZZARELLA CHEESE, GUACAMOLE ASADA / CHX / PORK BELLY / VEGGIES / SOYRIZO 15
- ENCHILADAS (GF)**
CORN TORTILLAS, TOMATILLO SAUCE, BLACK SESAME SEEDS, LIME CREAM, CHX / CHEESE 12
MAKE IT DIRTY 3
- NACHOS GORDO**
TOMATILLO CREAM, MOZZARELLA, PECORINO, CHEDDAR, JALAPENOS, PICO DE GALLO, AVOCADO PUREE, PINTO BEANS ASADA / CHX / PORK BELLY / VEGGIES / SOYRIZO 14
- MUCHO LOCO FRIES**
TOMATILLO CREAM, MOZZARELLA, PECORINO, CHEDDAR, JALAPENOS, PICO DE GALLO, AVOCADO PUREE, PINTO BEANS ASADA / CHX / PORK BELLY / VEGGIES / SOYRIZO 14
- VEGGIE RICE**
SAFFRON RICE, ROASTED VEGGIES, GREEN ONION, TOMATO, CHIPOTLE AIOLI, SOYRIZO 16
- PORK BELLY & OCTOPUS**
AVOCADO PUREE, RADISH, GUAJILLO OIL, POMEGRANATE SEEDS 16
- CARNE ASADA PLATE**
GRILLED STEAK, PINTO BEANS, GRILLED NOPALES, GUACAMOLE, CHEESE ENCHILADA, PICO DE GALLO, SERVED W/ CORN TORTILLAS 24
- GRILLED CHICKEN (GF)**
SAFFRON RICE, ROASTED VEGGIES, AVOCADO PUREE, LIME CREMA, PESTO & MICRO CILANTRO 16
- NEW YORK STEAK**
GRILLED STEAK, CHIMICHURRI SAUCE, CRISPY ONIONS, BURNT SHISHITO & AVOCADO PUREE SERVED, BONE MARROW WITH TRUFFLE FRIES 22

#MASCHINGON

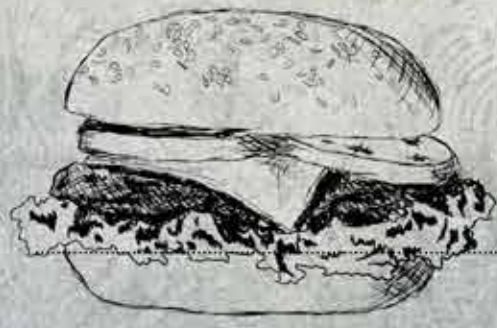
Burritos

SERVED WITH FRESH POTATO CHIPS



- HIPPIE**
BEANS, RICE, PICO DE GALLO, ROASTED SALSA, GUACAMOLE, SOYRIZO, WRAPPED IN FLOUR TORTILLA 12
- ASADA**
RICE, BEANS, ASADA, PICO, LIME CREMA, GUACAMOLE, WRAPPED IN FLOUR TORTILLA WITH CHEESE 14
- SURF & TURF**
BACON WRAPPED SHRIMP, CHEESE STUFFED, CARNE ASADA, CABBAGE, PICO DE GALLO, LIME CREMA, CHIPOTLE AIOLI, SERRANO SAUCE, WRAPPED IN FLOUR TORTILLA 16
- CALIFORNIA BURRITO**
FRIES, SALSA CHEESE, GUACAMOLE, LIME CREMA, PICO, YOUR CHOICE OF CHICKEN / ASADA / PORK BELLY / VEGGIES / SOYRIZO 14

#SAZ



- TEMPO BURGER**
BRIOCHE, BEEF CHUCK PATTY, PORK BELLY, SHISHITO PEPPERS, LTO, CHEDDAR CHEESE, FRIED EGG, BONE MARROW, SERVED W/ REGULAR FRIES OR ESPY FRIES 18
- PRESSED BURGER**
GARLIC AIOLI, GUACAMOLE, PICO, MELTED CHEESE, SERVED W/ FRESH POTATO CHIPS 12

5-10-18

HOUSE FAVORITES (GF) GLUTEN FREE



DAME MAS

MENU
#NOT BAD FOR A MEXICAN

#SOMOSCHINGONES #TASTE OF MEXICO #GDL



DEL MAR

CUCARACHOS
CRISPY SHRIMP,
GARLIC CHIPOTLE, BUTTER
SAUCE 10
AGUACHILES (GF)

SHRIMP COOKED IN LIME JUICE, RED ONION,
SERRANO, CILANTRO, CUCUMBER, SERVED
WITH TOSTADAS. 14

SEARED TUNA SASHIMI

PONZU, AVOCADO, RED ONIONS, GARLIC
AIOLI, MANGO HABANERO SAUCE. 14

TUNA TOSTADA

MARINATED TUNA, SALSA NEGRA, CHIPOTLE
AIOLI, RED ONION, SESAME SEEDS, CUCUMBER,
MICRO CILANTRO SERVED W/ TOSTADAS 16

CEVICHE DUO (GF)

*FISH CEVICHE VERDE, CILANTRO, SERRANO
SAUCE, CHIPOTLE AIOLI, LIME CREMA,
AVOCADO

*SHRIMP CEVICHE, SPICED CITRUS, RED
SAUCE, CHIPOTLE AIOLI, LIME CREMA 14

CAMARONES DIABLO

SAUTEED SHRIMP, SHALLOTS, ROASTED
GARLIC IN SPICY CREAM SAUCE SERVED
W/ TOSTADAS 14

COSTA AZUL
BACON WRAPPED SHRIMP, STUFFED
CHEESE W/HONEY SRIRACHA SAUCE 14

SEAFOOD RICE
SAFFRON RICE, OCTOPUS, SHRIMP, CALAMARI,
GREEN ONION, TOMATO, CHIPOTLE, RED
CRUSHED PEPPER 18

GRILLED OCTOPUS (GF)

AVOCADO PUREE, CHEERY TOMATOES,
POMEGRANATE SEEDS, MIXED GREENS, LIME
CREMA, GUAJILLO ACHIOTE VINAIGRETTE 16

MAYAN GRILLED SALMON (GF)

SAFFRON RICE, ROASTED VEGGIES, GRILLED
PINEAPPLE, GUAJILLO ACHIOTE VINAIGRETTE,
AVOCADO PUREE, LIME CREMA 18

FRESH OYSTERS (3) 7

GRILLED OYSTERS ENSENADA STYLE 8

STUFFED OYSTERS (3) 10

STUFFED W/ CEVICHE SHRIMP,
CHIPOTLE AIOLI & AVOCADO



FRESH BERRY SALAD

MIXED GREENS, CHERRY
TOMATOES, GOAT CHEESE,
POMEGRANATE SEEDS,
TOMATO VINAIGRETTE 10

GRILLED CAESAR SALAD

ROMAINE HEART,
PARMESAN CROUTONS,
PECORINO CHEESE 12

BLUE CHEESE SALAD (GF)

MIXED GREENS,
PEARS, APPLES,
CANDIED PECANS,
MANGO VINAIGRETTE 10

ADD PROTEIN TO ANY SALAD

SALMON 7 AHI TUNA 7 SHRIMP 7
STEAK 7 CHICKEN 5 SOYRIZO 4



SHAREABLE

SERVED W/ ROASTED VEGGIES,
GRILLED GREEN ONION,
NOPALES, SAFFRON RICE, BEANS,
PICO DE GALLO, GUACAMOLE
& TORTILLAS

TJUANA (SERVES 2 PEOPLE)
ASADA STEAK, CAMARONES DIABLO,
GRILLED CHICKEN, PANELA, BONE MARROW
CHIMICHURRI, SPANISH CHORIZO 48

CARNITAS (GF)
SLOW COOKED CARNITAS (MICHUACAN STYLE) 35

SEAFOOD (GF)
SALMON, GRILLED OCTOPUS, SHRIMP, CALAMARI 40

FAJITAS (GF)
GRILLED SEASONAL VEGGIES, SAFFRON RICE,
BEANS, GRILLED NOPAL, PICO DE GALLO AND
GUACAMOLE SERVED W/ CORN TORTILLAS 20

***ADD PROTEIN TO FAJITAS GRILL**
14 CARNE ASADA 14 SHRIMP 12 GRILLED CHICKEN BREAST
18 ASADA & CHICKEN 18 CHICKEN & SHRIMP
18 STEAK & SHRIMP



JAPAMEX AT KING & QUEEN

AVAILABLE AFTER 3 PM

SUSHI:

MR. TEMPO 15
AVOCADO, CUCUMBER, SPICY CRAB, SHRIMP TEMPURA,
CREAM CHEESE, WRAPPED IN SEAWEED AND RICE, TOPPED WITH
TUNA, AVOCADO, TEMPURA CRUMBS, SPICY MAYO AND EEL SAUCE
CRUNCHY ROLL 11

AVOCADO, CUCUMBER, CRAB MEAT AND SHRIMP TEMPURA,
WRAPPED IN SEAWEED AND RICE, TOPPED WITH TEMPURA CRUMBS,
SPICY MAYO AND EEL SAUCE

JALAPEÑO SHRIMP TEMPURA 13
SHRIMP TEMPURA, AVOCADO, CUCUMBER, WRAPPED IN
SEAWEED AND RICE, TOPPED WITH SPICY CRAB, SLICED JALAPENO
AND EEL SAUCE

SPICY TUNA 17
SPICY CRAB, TUNA, CUCUMBER, SHRIMP TEMPURA,
WRAPPED IN SOY PAPER, TOPPED WITH TUNA MIX,
PONZU SRIRACHA, CHILI POWDER, JALAPENO,
CILANTRO AND LEMON JUICE

DIABLO ROLL 15
AVOCADO, CUCUMBER, CRAB MEAT, AND SHRIMP
TEMPURA, WRAPPED IN SEAWEED AND RICE,
TOPPED WITH SPICY TUNA AND CRISPY ONIONS

FRIED RICE 15
GREEN ONION, CARROT, EGG, CHINGON SAUCE,
CREAM CHEESE, SPICY CRAB, AVOCADO, SESAME
SEEDS, SLICED SERRANO, CHINGON BLACK SAUCE
ADD PROTEIN: SHRIMP 7 / PORK BELLY 5



VEGETARIAN HOUSE FAVORITES (GF) GLUTEN FREE