



Appetizer

Hearts of the Empire \$7,99

Guacamole made from the pit of avocados and smoked peppers. Served with Aztec-style maize chips

Fire & Cream \$6,99

Pickled peppers roasted on royal fires, filled with a sweet peanut paste as filling. Optional bean dip available

Sauce/Dip

Tabasculersis	\$ 1.50
Tomatchtitlan	\$ 0.99
Beans	\$ 0.99

Main course

Cooked Imperial Incan Avian Turkey of the Andean Realms \$17,99

Roast turkey marinated in a smoky blend of tobacco, sweet potatoes, and the finest peppers and herbs. Accompanied by tender cassava and roasted peanuts

Sides

Potatoes worth your Pesos \$7,99

Smooth potatoes with the most flavorful spices, with a hint of vanilla for a subtle and creamy delight

Tenochtitlan Soup \$6,99

Soft tomatoes with the most flavorful beans in the crystal ichor of the gods, garnished with herbs and pineapple essence

Dessert

Peruvian Pineapple Juice \$4,99

Pineapple juice with vanilla cream, flaked with gold film

Dessert Tacos \$10,99

Soft corn tortilla with a sweet blueberry vanilla jam, a guava puree and a healthy sprinkle of real Aztec Gold

Drinks

Supernatural Syphilis \$6,99

Luxurious Aztec bitter chocolate with rich coffee, flavored with spices and tobacco, topped with a sweet vanilla froth and Aztec pepper

Liquid Spring Essence \$1,99

Cool and refreshing water from the springs of the Americas

Crimson Cranberry Cascade \$5,99

Series of cranberry delights that vary in sweet- and bitterness, in accordance to your order

