

# "Real Tenochtitlan"

## COOKING CLASS MENU

De mi Cocina a tu mesa.

Para comenzar:

**FRESH MADE GUACAMOLE**- fresh and chunky, made tableside served with tortilla chips, salsa and your own toppings

Continuamos con:

**QUESADILLAS**- made with corn masa and filled with Mexican Chihuahua cheese

*Pa' Todo mal .....Mezcal!!!.... y Pa' Todo bien...Tambien!!!*

Nuestro Platillo Principal:

**CHICKEN FAJITAS** (Chicken)- grilled sliced chicken, sliced bell peppers, onions and tomatoes, mixed with spices and sauté to perfection, then you need to make your own taco and topped with favorites as sour cream, lettuce, salsa, beans, etc.

*Contigo, pan y Tequila!!!.....*

Lo mas delicioso, el postre!!

**CREPAS DE PLATANO Y CHOCOLATE** – warm crepes filled with brandy, bananas & chocolate. Topped with a mixed of caramel, chocolate sauce and caramelized walnuts

*A la mesa y la cama debes venir cuando te llaman.*

Para Refrescarte:

Agua de Horchata o Agua de Jamaica

*This Menu is exclusively design for Multilingual Chicago, Welcome and enjoy!!*