

# HOLA!

Tacos & Cantina

ALL YOU CAN EAT  
\$24.99 PER PERSON



**HOLA SIGNATURE** - tomato • onion • lime • cilantro • jalapeño

\$4.49



## HOMEMADE SALSAS *incredibly tasty*

-  Habanero Fuego
-  Jalapeño Verde
-  Creamy Poblano
-  Roja de Arbol
-  Roasted Molcajete
-  Smoked Chipotle
-  Black Bean Salsa
-  Pico de Gallo



**CHIPS  
& SALSA**  
\$2.39

## STREET-STYLE WHITE CORN SOFT TORTILLA



SERVED FAMILY-STYLE

- CHIPOTLE CARNITAS** \$2.39  
slow-roasted pulled pork • chipotle • black bean salsa • cilantro
- AL PASTOR** \$2.69  
marinated charred pork • pineapple • onions • cilantro
- BARBACOA** \$2.79  
slow-roasted ancho-chili beef • chipotle • red cabbage slaw
- CARNE ASADA** \$2.99  
Tequila-chili-marinated grilled steak • guacamole • Cotija cheese • pickled red onions
- ANCHO TINGA** \$2.39  
slow-roasted shredded chicken • poblano • Pico de Gallo
- CHILI CON PESCADO** \$2.79  
fried catch of the day • guacamole • red cabbage slaw
- CHILI CON CARNE** \$2.49  
(served in a yellow corn crunchy tortilla)  
spiced ground beef • crema • avocado • cheddar • Pico de Gallo

## Margarita or Mezcalita

**"YOUR WAY!" \$5 + your selection**

Pick your Tequila or Mezcal  
*from the list*

Pick your Flavor  
*passion fruit / mango / peach / strawberry*

Rim it!  
*lime salt / chili-lime salt /  
smoked chipotle salt / lime sugar*

Spice it up!  
*jalapeño / poblano / habanero slice*

Served on  
the rocks!

1-litre pitcher  
margaritas for the table  
\$35

## Aguas Frescas \$6

Fresh fruit juice

Horchata

## Other libations

Espresso	\$2.5	Still water	\$6.5
Coffee	\$2.5	Sparkling water	\$6.5
Latte	\$4.25	Coke / Sprite / Fanta	\$3.5
Cappuccino	\$4.25		

## Don Pedro \$14.99

Signature alcoholic milkshakes made with Kahlúa,  
rum and your ice cream of choice:  
vanilla / chocolate / coffee



## Frozen Margaritas

<b>Hola Classic</b> Espolon Blanco . triple sec . lime	\$13.99
<b>Mangorita</b> Espolon Blanco . Cointreau . mango . lime	\$14.99
<b>Passionrita</b> Espolon Blanco . passion fruit . Cointreau . lime	\$15.99
<b>Strawberrita</b> Espolon Blanco . vanilla liqueur . strawberry . lemon	\$15.99
<b>Pineapplerita</b> Espolon Blanco . coconut rum . pineapple . lemon	\$14.99

MSC Cruises strives to protect the oceans by **reducing plastic use**.  
Join us to preserve the planet for future generations and **request a biodegradable straw**.

18% restaurant gratuities automatically added to all purchases.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

\*Public health advisory: consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality.  
Certain foods may have been frozen.

These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.  
All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.

Guests under legal drinking age are not permitted to purchase or consume alcohol.

18% beverage gratuities automatically added to all purchases.

Prices are subject to change; your check may reflect applicable VAT for certain ports or itineraries.



## ENCHI LADA

two stuffed corn tortillas, smothered in our signature sauces, melted Oaxaca & cheddar cheese with Pico de Gallo

\$11.99

**PORK, CHICKEN OR BEEF WITH SALSA VERDE**

## »BURRITO«

flour tortilla, Mexican rice, black bean salsa, cheddar cheese & lime cream, served with guacamole & Pico de Gallo

\$10.79

**CHICKEN • BEEF • PORK**



crispy fried corn chips, Oaxaca & Cheddar cheese, black beans, Pico de Gallo, jalapeño, lime cream & guacamole

large \$14.49

small \$ 7.29

**CHICKEN • CHILI BEEF**

## TOSTADA

crispy fried yellow corn tortilla, refried beans, lettuce, black bean salsa, Pico de Gallo, guacamole, Mexican cheese

\$4.19

**CHICKEN • CHILI BEEF**

## TAMALES

originated in Mesoamerica as early as 8000 to 5000 BC., this sought after dish with masa (corn flour) is filled with chipotle pulled pork & steamed in corn husks

\$3.49 each

**CHICKEN • PORK**

## Soups, Salads & Sides

**TORTILLA SOUP** - lime cream • cilantro • choice of chicken or beef \$4.19

**QUESO FUNDIDO** - melted Oaxaca cheese • chorizo • scallions \$4.59

**EL CHAPO** - refried beans & cheese dip with tortilla chips \$2.99

**TIJUANA SALAD** - lettuce • black bean • tomato • onion • cilantro • avocado • corn • jalapeño • crispy tortilla • smoked chipotle dressing \$5.99

**CEVICHE DE PESCADO** - tomato • avocado • onion • bell pepper • coriander • lime • tortilla chips \$6.99

## FLOUR QUESADILLAS!!!

*guacamole . lime cream . pico de gallo salsa . tajin spice*



\$5.99



\$5.19



\$4.99



\$3.99

## PASTELERIA \$3.99

- ▶ CHOCOFLAN CAKE AKA PASTEL IMPOSIBLE
- ▶ MEXICAN FLAN
- ▶ TRES LECHE
- ▶ DULCE DE LECHE



## Did you know?

Both mezcal and tequila are made from agave, so what's the difference between them?

### TEQUILA

is made by distilling the fermentation of 100% Blue Weber Agave plants. Tequila can only be produced in Jalisco - a central state in Mexico. By taking the heart of the agave plant & steaming it, tequila producers shred the heart (known as the piña) extruding a juice called aguamiel. The aguamiel is then mixed with sugar cane and yeast, fermented for several days. Followed by distilling the juice twice in copper pots.



ounce pour  
gracias!

### TEQUILA VARIETALS

**Blanco** - bottled after distillation, some are aged

**Reposado** - aged between 2-12 months in toasted oak barrels

**Joven** - mixture of blanco & reposado tequila

**Añejo** - aged between 1-3 years in toasted oak barrels

**Xtra Añejo** - aged 3+ years in toasted oak barrels

### MEZCAL

is made from a variety of maguey plants, unlike tequila using only Blue Weber Agave. The difference in process is the heart of the agave/maguey "piñas" are roasted in earthen-clay ovens or several days which give the mezcal its smokey flavour profile. The roasted maguey are then crushed, fermented with cane sugar, double and triple distilled. After distillation, some are bottled and some mezcals will also be aged in roasted oak barrels.

### MEZCAL VARIETALS

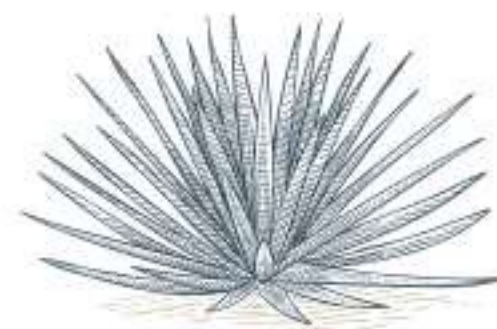
**Espadin** - most common maguey accounts for 90% mezcal production

**Tobala** - deemed the "king of mezcals" this rare variety of maguey is mostly harvested from the wild

**Tobaziche** - is often harvested wild and made for a herbaceous savory mezcal

**Tepexstate** - harvested wild maguey, take up to 30 years to reach maturity

**Arroqueño** - harvested wild maguey, floral with bitter chocolate notes



### Tequila best for shots & cocktails

1800/Añejo \$14  
1800/Silver \$14

Corazon/Añejo \$14  
Espolón/Blanco \$14

Olmea Altos/Blanco \$14

### Tequila best for shots, cocktails & sipping

Casamigos/Blanco \$15  
Cenote/Añejo \$16  
Cenote/Reposado \$16  
Codigo/Reposado \$16  
Codigo/Rosa \$16

Don Julio/Añejo \$16  
Don Julio/Reposado \$16  
Don Julio/Silver \$15  
Partida/Reposado \$16

Patrón/Añejo \$16  
Patrón/Reposado \$16  
Patrón/Silver \$15  
Volcan de mi Tierra/Reposado \$16

### Tequila for sipping

Codigo Origen Extra/Añejo \$28



## MEZCAL

#### cocktails/sip

Creyente Joven - Artesanal Espadin \$a14  
400 Conejos Joven - Espadin \$a14

#### premium cocktails/sip

Del Maguey - Premium Tobala \$a16  
Zignum Añejo - Espadin \$a16  
Illegal Reposado - Espadin \$a16  
Señorio Reposado - Espadin \$a16

#### Snifter/sip only por favor!

Montelobos Joven - Espadin \$a22  
Vago Elote - Espadin \$a19

## CERVEZA-ME!

### BOTTLE

Corona Extra	\$9
Dos Equis	\$9
Modelo Especial	\$9
Pacifico Clara	\$9
Sol	\$9

### Chelada!

Your choice of beer, infused with fresh lime juice, lime zest, ice and salt rim!

\$9.99

### Michelada!

Your choice of beer, infused with cholula hot sauce, tomato juice, fresh lime juice & chili-lime salt rim!

\$12.99

### Cervezarita!

Your choice of beer, reposado tequila, fresh lime juice, ice and salt rim!

\$15.99