

CERVEZAS

beers

BOTELLAS

HEINEKEN	[8]
lager	

HEINEKEN 0.0	[8]
non-alcoholic lager	

CORONA EXTRA	[8]
lager	

DOS EQUIS	[8]
lager	

MODELO NEGRA	[8]
dunkel lager	

NEWCASTLE	[8]
brown ale	

LAGUNITAS	[9]
india pale ale	

FUERTES

large plates
(choice of)

RELLENO VEGANO (vv) (gf)

russet potato and roasted corn stuffed poblano pepper

PESCADO (gf)

grilled striped bass, mole verde, salsa de xoconostle

BISTEC MARINERO EN ESCABECHE*

ribeye steak, oaxaca cheese, chile ancho



COCTELES

cocktails
(choice of)

IT'S LIKE

CRICKETS IN HERE

rosaluna mezcal, ancho reyes, citrus, crickets (grillo)

(or)

OAXACA IN
FASHION

bossal mezcal, olmeca altos tequila, chocolate bitters

POSTRES

desserts
(choice of)

TAMAL DE CHOCOLATE (vv)(gf)

chocolate masa, mexican chocolate, fruit salsa

TACOS DE CHOCOLATE

mexican chocolate, canela, dulce de leche



COCTELES

cocktails

SPIKED

COCONUT AQUA FRESCA

CHARGES ARE INCLUSIVE OF GRATUITY AND MAY BE SUBJECT TO LOCAL TAXES

BOTANAS

small plates

GUACAMOLE (vv) (gf)

pomegranate seeds, jalapeño, tomatillos

CHAYOTE YUCATECO (vv) (gf)

mexican squash, habanero pepper, baby carrots

ESQUITES (v) (gf)

grilled corn, spicy aioli, lime

AGUACHILE* (gf)

tuna, avocado, jicama

ENTRAADAS

medium plates

CAMARÓN AMARILLO (gf)

seared shrimp, mole amarillo, new potatoes

ENCHILADA DE POLLO (gf)

roasted chicken, salsa verde, crema

PAPAS CON CHORIZO (gf)

yukon gold potatoes, onion, garlic

(v) vegetarian (vv) vegan (gf) gluten free

*This item is served raw - Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Virgin Voyages' kitchens are not allergen-free environments.
Please inform our crew if you have a food allergy or any other special dietary need.

CHARGES ARE INCLUSIVE OF GRATUITY AND MAY BE SUBJECT TO LOCAL TAXES



FUEATES

large plates

RELLENO VEGANO (vv) (gf)

russet potato and roasted corn stuffed
poblano pepper

PESCADO (gf)

grilled striped bass, mole verde,
salsa de xoconostle

PATO* (gf)

roasted duck, mole ahumado,
smoked yam puree

COCHINITA PIBIL (gf)

achiote-marinated smoked pork
& sour orange habanero pico de gallo

BISTEC MARINERO EN ESCABECHE*

ribeye steak, oaxaca cheese, chile ancho

TREAT YOURSELF

PESCADO ZARANDEADO (gf)

achiote halibut, lobster, bay scallops
\$55

(v) vegetarian (vv) vegan (gf) gluten free

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VINOS

red wines

TINTO

CASA LAPOSTOLLE
carmenere

[9 / 40]

L.A. CETTO
cabernet sauvignon

[9 / 40]

MONTES
pinot noir

[9 / 40]

LOS BOCHEROS MALBEC
malbec

[13 / 60]

MONTES PURPLE ANGEL
carmenere

[155]

**SIP****SAVOR**

\$35

When we craft out menus — it's all about the whole experience, from bev to bite. We chose some of our most-beloved dishes and three different sips to savor them best with.

OTTANAS

small plates
(choice of)

GUACAMOLE (vv) (gf)
pomegranate seeds, jalapeño, totopos

AGUACHILE* (gf)
tuna, avocado, jicama

ENTRAADAS

medium plates
(choice of)

CHAYOTE YUCATECO (vv) (gf)
mexican squash, habanero pepper, baby carrots

PAPAS CON CHORIZO (gf)
yukon gold potatoes, onion, garlic

COCTELES

cocktails
(choice of)

MARGARITA
tequila, triple sec, agave, lime
(or)

LOCA FLACA
del maguey vida mezcal, cointreau, agave, scorpion salt



VINOS

sparkling & rosé wines

ESPUMOSOS

SAINT LOUIS [9 / 40]
brut, nv

GAUCHEZCO [11 / 55]
extra brut, nv

MOËT & CHANDON IMPÉRIAL [25 / 105]
brut, nv

MOËT & CHANDON IMPÉRIAL [135]
brut rose, nv

ROSADO

LOS VASCOS [9 / 40]

L.A. CETTO [9 / 40]



BLANCO

LOS VASCOS
chardonnay

[9 / 40]

MONTE XANIC
calixa, chardonnay

[12 / 55]

L.A. CETTO
chenin blanc

[9 / 40]