PLAZA DE COCO

Rivera Family Tree

PLATILLOS PEQUEÑOS

Small Plates

GOAT CHEESE, YELLOW AND RED BEET TOWER V GF

Almond Crumble, Chive-Honey Dressing

ELENA RIVERA'S SHRIMP DIABLA

Sautéed Garlic Shrimp, Sliced Fingerling Potatoes, Mild Chili-Chipotle Sauce, Cilantro, Pickled Red Onion, Toasted Birotes

TOASTED PUMPKIN SEED, GARBANZO BEAN HUMMUS PB

Pumpkin Seed, Garbanzo Bean, Orange, Lime, Roasted Garlic, Cucumber, Jicama, Bolillos

CHORIZO STREET CROQUETTES

Chili-Lime Crema, Roasted Corn, Cotija Cheese, Cilantro

RED AND GREEN LENTIL SOUP DF

Paprika-spiced Sausage, Carrots, Fire-roasted Tomatoes

CHICKEN TORTILLA SOUP

Pulled Red Chili Chicken, Cut Corn, Black Beans, Red Bell Pepper, Cilantro-Queso Fresco, Crisp Spinach Tortilla

BABY GEM SALAD V GF

Little Gem Lettuce, Cherry Tomatoes, Roasted Corn, Lime Pepitas, Cotija, Creamy Cumin-Avocado Dressing

CUCUMBER AND QUESO FRESCO SALAD V GF

Pickled Red Onions, Serrano Chili, Lime, Cilantro, Baby Oakleaf, Lollo Rosso

FRIED TORTILLAS, SALSA ROJA

V Vegetarian **GF** Gluten Free **DF** Dairy Free **PB** Made without animal meat, dairy, eggs and honey

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

ENTRADAS

Entrées

GEMELLI PASTA V

Roasted Sun-dried Tomato, Baby Spinach, Ripped Basil, Lemon Zest, Black Pepper, Burrata Cheese, Olive Oil

RED CAPSICUM AND GREEN PARSLEY GRILLED SNAPPER GF DF

Fried Yucca, Refried Beans, Spinach, Pico de Gallo, Lime

TÍA ROSITA'S POLLO ASADO GF DF

Michoacán Citrus-spiced Roasted Chicken, Cilantro Rice, Tostones, Serrano-Tomatillo Salsa

PASILLA-BROWN SUGAR RUBBED ROASTED PORK TENDERLOIN* GF

Whipped Boniato, Chard, Crisp Taro Chips, Pasilla-Maple Jus

GRILLED GRAIN-FED SIRLOIN STEAK* GF DF

Oven-baked Potato, Asparagus

BUTTERNUT SQUASH ENCHILADA V

Pinto Bean, Baby Spinach, Chihuahua Cheese, Roasted Corn, Red Guajillo Chile Sauce

TÍA VICTORIA'S PLANT-BASED TACOS PB

Wild Mushrooms, Chiles Toreados, Apple-Chayote Slaw, Cashew Crema, Pico de Gallo, Soft Corn Tortillas

JULIO'S PORT WINE-BRAISED CENTER CUT BEEF SHORT RIB GF

Cheddar Cheese, Green Onion Red Skin Mash, Long Green Beans, Crisp Shallots

MESQUITE-SPICED SALMON SALAD*

Iceberg, Radicchio, Arugula, Roasted Corn, Grape Tomatoes, Cucumber, Crisp Tortilla, Goat Cheese, Avocado, Black Beans, Lime-Cilantro Ranch Dressing

POSTRES

Desserts

MARGARITA LIME CHEESECAKE

Sea Salt Shortbread, Raspberry-Agave Margarita Coulis

WARM COCONUT TRES LECHES

Three Milk-soaked Coconut Cake, Caramel Sauce, Dulce de Leche Ice Cream

MEXICAN CHOCOLATE TART

Spiced Chocolate Crème, Caramel Pecan Nuts, Chocolate Glaze

Ice Cream Sundae

MIGUEL'S "REMEMBER ME" SUNDAE

Cookies 'n Cream Ice Cream, Chocolate Sandwich Cookies, Chocolate Fudge Sauce, Whipped Cream

No Sugar Added

MAMÁ COCO'S COFFEE CRÈME

Ladyfingers, Kahlúa Espresso, Mascarpone Cheese

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.