

<b>Guacamole en Molcajete</b> / Prepared Table Side / Jalapeño / Tomato / Onion / Cilantro	\$6.99
<b>Queso Fundido</b> / Cheese Fondue Baked in a Skillet with Mexican Chorizo Sausage / Corn Tortillas	\$5.99
<b>Totopos</b> / Crispy Corn Nachos / Refried Beans / Guacamole / Crema Mexicana / Monterrey Jack Cheese	\$5.99

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<b>Tortilla Soup</b> / Queso Fresco / Avocado	\$3.99
<b>Quesadilla de Tres Quesos</b> / Melted Chihuahua, Oaxaca and Cotija Cheese / Pico de Gallo / Guacamole / Crema Mexicana <i>Additions / Fire Roasted Shrimp \$4 / Grilled, Mesquite Smoked Chicken Breast \$3</i>	\$4.99
<b>Empanadas de Carne</b> / Beef Turnovers / Salsa / Guacamole	\$5.99
<b>Aguachile de Camarones</b> / Mexican Style Shrimp Ceviche / Lime / Cucumber / Onion / Garlic / Radish / Serrano Pepper / Cilantro	\$6.99

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<b>Betabel</b> / Roasted Beets / Jicama / Tomato / Cucumber / Watercress / Pumpkin Seed / Toasted Cumin Dressing	\$4.99
<b>Nopales</b> / Cactus / Onion / Tomato / Avocado / Jalapeño / Cotija Cheese / Herb Vinaigrette <i>Additions / Fire Roasted Shrimp \$4 / Grilled, Mesquite Smoked Chicken Breast \$3</i>	\$4.99

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*3 Corn Tortillas with authentic fillings served with Guacamole / Salsa*

<b>De Pescado</b> / Grilled Mahi - Mahi / Cabbage / Pico de Gallo / Chipotle Cream	\$9.99
<b>Al Pastor</b> / Ancho Chile Marinated Pork / Grilled Pineapple	\$8.99
<b>Rajas &amp; Crema</b> / Grilled Poblano Pepper Strips / Toasted Corn / Crema Mexicana / Queso Fresco	\$6.99

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*2 Enchiladas served with Mexican Rice & Refried Beans*

<b>Enchiladas de Mole</b> / Chicken Tinga / Traditional Mole Poblano Sauce	\$9.99
<b>Enchiladas Verdes</b> / Slow Roasted Shredded Pork / Onion / Cilantro / Cotija Cheese / Tomatillo Sauce	\$9.99

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*Served with Mexican Rice & Refried Beans*

<b>Huachinango a la Veracruzana</b> / Veracruz - Style Red Snapper / Tomato / Onion / Bell Peppers / Olives / Capers / Raisins	\$17.99
<b>Carne Asada*</b> / Grilled Skirt Steak Marinated in Guajillo Chiles & Tequila / Corn Tortillas	\$19.99
<b>Cochinita Pibil</b> / Slow Braised Pork in Bitter Orange Juice with Annatto Seeds / Served Shredded on Banana Leaf / Corn Tortillas	\$13.99
<b>Alambre de Camarones</b> / Grilled Giant Spiced Shrimp Skewer / Tomatillo Sauce	\$13.99
<b>Stuffed Poblanos</b> / Queso Fresco / Mild Caldillo Sauce	\$9.99
<b>Burrito Rojo</b> / Refried Beans / Red Rice / Queso Fresco / Cilantro <i>Choice of / Chipotle Seasoned Ground Beef / Chicken Tinga / Shredded Pork with Salsa Verde</i>	\$10.99

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<b>Elotes</b> / Mexican Street Corn	\$2.99 EACH
<b>Chiles Toreados</b> / Blistered Jalapeños	
<b>Refried Beans</b> / Pinto Beans	
<b>Tamales</b> / Seasoned Pork and Cornmeal Steamed in Corn Husks	
<b>Mexican Rice</b>	
<b>White Rice</b>	

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering.  
\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.