



OPEN-FIRE GRILL

GOAT CHEESE POLENTA (v)
harissa aioli / saffron baby vegetables

GRILLED SHRIMP (gf)
garlic yogurt / aleppo butter

SPANISH OCTOPUS
sunchokes / muhammara

FIRE-ROASTED CHICKEN THIGH
pita / eggplant purée

HANGER STEAK*
pita / anchovy / mint

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

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

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



FROM OUR MEZZE CART

BLACK BABA GANOUSH (vv) (gf)
garden crudité

WALNUT AND POMEGRANATE DIP (v)
piquillo pepper / cilantro

CAULIFLOWER COUSCOUS (vv) (gf)
muhammara / dukkah

BEET HUMMUS (v)
quinoa lavash / fried chickpea

WATERMELON AND FETA SALAD (v) (gf)
micro basil / toasted pumpkin seeds

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



FROM OUR MEZZE CART

FALAFEL (v) (gf)
eggplant kasundi / tahini

MARINATED WHITE ANCHOVIES
quinoa croquette / saffron aioli

SHORTBREAD (v)
lemon yogurt / pomegranate

CHOCOLATE HUMMUS (vv)
pretzel crisps / strawberries

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

M.02.06.21

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