



PINK AGAVE



# 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

\*These items are prepared to order or undercooked. Consuming raw or undercooked meats or poultry 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 MAY BE SUBJECT TO LOCAL VAT

M.01.02.24

O.05.02.24

Artwork by Miriam Castillo

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# BOTANAS

small plates

**GUACAMOLE (vv) (gf)**  
pomegranate seeds, jalapeño, tomatos

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

**ESQUITES (v) (gf)**  
grilled corn, spicy aioli, lime

**AGUACHILE\* (gf)**  
tuna, avocado, jicama

# ENTRADAS

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.

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# CÓCTELES

cocktails



## FRESCA SPIKED

choice of agua fresca:  
coconut, pineapple, passion fruit

choice of spirit:  
absolut vodka, olmeca altos plata tequila,  
del maguey vida mezcal, beefeater gin, macchu pisco,  
bacardi superior rum

solo (single) [ 9 ]  
para la mesa (to share) [ 43 ]

**LOCA FLACA [ 13 ]**  
del maguey vida mezcal, cointreau, agave, scorpion salt

**FRESCO(A) [ 11 ]**  
absolut vodka, green chile, cucumber, lemon

**IT'S LIKE CRICKETS IN HERE [ 15 ]**  
montelobos mezcal, ancho reyes, citrus, crickets (grillo)

**¡NO MAMES! [ 11 ]**  
beefeater gin, pineapple, cardamon bitters, cinnamon sugar

**OAXACA IN FASHION [ 16 ]**  
zignum mezcal, olmeca altos tequila, chocolate bitters

**¿WHAT'S UP DOCTORA? [ 13 ]**  
patrón silver tequila, st-germain, carrot, orange ginger

**TODA LA NOCHE [ 15 ]**  
dos hombres mezcal, kahlua, espresso, aztec chocolate bitters

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# VINOS

sparkling & rosé wines

## ESPUMOSOS

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

**MOËT & CHANDON IMPÉRIAL** [ 130 ]  
brut rose, nv

**SAINT LOUIS** [ 7 / 32 ]  
brut, nv

**GAUCHEZCO** [55]  
extra brut, nv

## ROSADO

**LOS VASCOS** [ 7 / 28 ]

**L.A. CETTO** [ 36 ]



# SIP \* SAUZA

\$25



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.

## COCTELES

cocktails

(choice of)  
**MARGARITA**  
tequila, triple sec,  
agave, lime

(or)  
**LOCA FLACA**  
del maguey vida  
mezcal, cointreau,  
agave, scorpion salt

## BOTANAS

small plates (choice of)

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

**AGUACHILE\*** (gf)  
tuna, avocado, jicama

## ENTRANAS

medium plates (choice of)

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

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

(choice of)  
**MARGARITA**  
tequila, triple sec,  
agave, lime

(or)  
**LOCA FLACA**  
del maguey vida  
mezcal, cointreau,  
agave, scorpion salt

## 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

## PASTAS

desserts (choice of)

**SPIKED  
COCONUT AQUA  
FRESCA**

**TAMAL DE CHOCOLATE** (vv)(gf)  
chocolate masa, mexican chocolate, fruit salsa

**TACOS DE CHOCOLATE**  
mexican chocolate, canela, dulce de leche



**BLANCO**

**LOS VASCOS**  
chardonnay

[ 7 / 28 ]

**MONTE XANIC**  
calixa, chardonnay

[ 54 ]

**DURIGUTTI**  
white blend

[15 / 68]

**L.A. CETTO**  
chenin blanc

[ 8 / 36 ]

**SANTO TOMÁS**  
colombard

[ 46 ]



## TINTO

<b>FIRESTONE</b> cabernet sauvignon	[ 8 / 36 ]
<b>L.A. CETTO</b> cabernet sauvignon	[ 36 ]
<b>MONTES</b> pinot noir	[ 9 / 38 ]
<b>TAHUAN MALBEC</b> malbec	[ 11 / 49 ]
<b>SANTO TOMÁS</b> carignan/tempranillo	[ 46 ]
<b>MONTE XANIC</b> calixa, cab & syrah blend	[ 54 ]

## CERVEZAS

<b>HEINEKEN</b> lager	[ 6 ]
<b>CORONA EXTRA</b> lager	[ 7 ]
<b>DOS EQUIS</b> lager	[ 7 ]
<b>MODELO NEGRA</b> dunkel lager	[ 7 ]
<b>NEWCASTLE</b> brown ale	[ 7 ]
<b>LAGUNITAS</b> ipa	[ 9 ]
<b><u>SIN ALCOHOL</u></b>	
<b>RED BULL</b>	[ 5 ]
<b>RED BULL</b> sugar free	[ 5 ]
<b>HEINEKEN 0.0</b>	[ 6 ]