



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, topos

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, befeater 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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M.01.02.24

O.05.02.24

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]

VINOS

red wines

TINTO

FIRESTONE [8 / 36]
cabernet sauvignon

L.A. CETTO [36]
cabernet sauvignon

MONTES [9 / 38]
pinot noir

TAHUAN MALBEC [11 / 49]
malbec

SANTO TOMÁS [46]
carignan/tempranillo

MONTE XANIC [54]
calixa, cab & syrah blend

BEBIDAS

beers & non alcoholic drinks

CERVEZAS

HEINEKEN [6]
lager

CORONA EXTRA [7]
lager

DOS EQUIS [7]
lager

MODELO NEGRA [7]
dunkel lager

NEWCASTLE [7]
brown ale

LAGUNITAS [9]
ipa

SIN ALCOHOL

RED BULL [5]

RED BULL [5]
sugar free

HEINEKEN 0.0 [6]