

COCTELES

cocktails



SPIKED AGUA FRESCA

choice of agua fresca:

coconut, pineapple,
passion fruit

choice of spirit:

absolut vodka, olmeca altos
plata tequila, montelobos
mezcal, beefeater gin,
flor de caña rum

solo [9]

solo sin alcohol (na) [6]

una jarra [40]

una jarra sin alcohol (na) [25]

SOL DE FUEGO MARGARITA solo [15] una jarra [70]
don julio blanco tequila, cointreau, tangerine, lime,
jojo sheva hibiscus tea, smoked sea salt

LOCA FLACA solo [13] una jarra [60]
del maguey vida mezcal, cointreau, agave, scorpion salt

FRESCO(A) solo [11]
ketel one cucumber & mint vodka, green chile, cucumber, lemon

IT'S LIKE CRICKETS IN HERE solo [15] una jarra [70]
rosaluna mezcal, ancho reyes, citrus, crickets (grillo)

¡NO MAMES! solo [13] una jarra [60]
beefeater gin, pineapple, cardamon bitters, cinnamon sugar

OAXACA IN FASHION solo [15]
bosscaal mezcal, olmeca altos tequila, chocolate bitters

¿WHAT'S UP DOCTORA? solo [13]
volcan tequila blanco, st-germain, carrot, orange ginger

LA VIDA LIBRE (non-alcoholic) solo [9] una jarra [40]
lyre's agave blanco, agave, lime, angostura bitters, salt

solo (single) una jarra (carafe of five)

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WINOS

sparkling & rosé wines

ESPUMOSOS

SAINT LOUIS [9 / 40]
brut, nv

GAUCHEZCO [15 / 55]
extra brut, nv

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

MOËT & CHANDON IMPÉRIAL [135]
brut rose, nv

ROSADO

LOS VASCOS [9 / 40]

DOMAINE OTT BY.OTT [15 / 70]



BLANCO

LOS VASCOS
chardonnay

[9 / 40]

MONTE XANIC
calixa, chardonnay

[12 / 55]

L.A. CETTO
chenin blanc

[9 / 40]

VINOS

red wines

TINTO

MONTES
pinot noir

[9 / 40]

LOS BOCHEROS
malbec

[13 / 60]

L.A. CETTO
cabernet sauvignon

[9 / 45]

MONTES PURPLE ANGEL
carmenere

[175]

CEAUEZAS

beers

BOTELLAS

HEINEKEN [8]
lager

HEINEKEN 0.0 [8]
non-alcoholic lager

CORONA EXTRA [8]
lager

DOS EQUIS [8]
lager

MODELO NEGRA [8]
dunkel lager

DUVEL [11]
belgian ale

LAGUNITAS [9]
india pale ale

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

ENTRAADAS

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.

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

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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

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