

MENUS PROVIDED FOR REFERENCE ONLY.
MENUS ARE SUBJECT TO CHANGE
AND WILL BE RE-CONFIRMED ONCE ONBOARD



ALL YOU CAN EAT



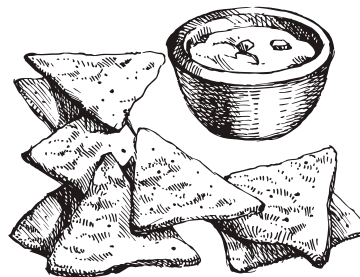
HOLA SIGNATURE - tomato . onion . lime . cilantro . jalapeño

MUDDLE YOUR OWN - ingredients + your creativity + muddle



HOMEMADE SALSAS *incredibly tasty*

Habanero Fuego
Jalapeño Verde
Creamy Poblano
Roja de Arbol
Roasted Molcajete
Smoked Chipotle
Black Bean Salsa
Pico de Gallo



**CHIPS
& SALSA**

Soups, Salads & Sides

TORTILLA SOUP - lime cream . cilantro . choice of chicken or beef

QUESO FUNDIDO - melted Oaxaca cheese . chorizo . scallions

EL CHAPO - refried beans & cheese dip with tortilla chips

TIJUANA SALAD - lettuce . black bean . tomato . onion . cilantro .
avocado . corn . jalapeño . crispy tortilla . smoked chipotle dressing

STREET-STYLE WHITE CORN SOFT TORTILLA

SERVED FAMILY-STYLE



CHIPOTLE CARNITAS

slow-roasted pulled pork . chipotle . black bean salsa . cilantro

AL PASTOR

marinated charred pork . pineapple . onions . cilantro

BARBACOA

slow-roasted ancho-chilli beef . chipotle . red cabbage slaw

CARNE ASADA

tequila-chilli marinated grilled steak . guacamole .
cotija cheese . pickled red onions

ANCHO TINGA

slow-roasted shredded chicken . poblano . pico de gallo

CHILI PESCADO

fried catch of the day . guacamole . red cabbage slaw

CHILI CON CARNE

(served in a yellow corn crunchy tortilla)

spiced ground beef . crema . avocado . cheddar . pico de gallo

FLOUR QUESADILLAS!!!

guacamole . lime crema . pico de gallo salsa . tajin spice



ENCHI LADA

two stuffed corn tortillas, smothered
in our signature sauces, melted
Oaxaca & cheddar cheese
with pico de gallo

**CHICKEN OR BEEF WITH SALSA VERDE .
PORK WITH SPICED MOLE SAUCE**

»BURRITO«

flour tortilla, Mexican rice, black bean
salsa, cheddar cheese & lime cream
served with guacamole & pico de gallo

CHICKEN . BEEF . PORK



crispy fried corn chips, Oaxaca &
cheddar cheese, black beans,
pico de gallo, jalapeño, lime crema
& guacamole

CHICKEN . CHILLI BEEF

TOSTADA

crispy fried yellow corn tortilla,
refried beans, lettuce, black bean
salsa, pico de gallo, guacamole,
Mexican cheese

CHICKEN . CHILLI BEEF

TAMALES

originated in Mesoamerica as early
as 8000 to 5000 BC., this sought
after dish with masa (corn flour) is filled with chipotle
pulled pork, steamed in corn husks.

CHICKEN . PORK

PASTELERIA

► ARROZ CON LECHE

► MEXICAN FLAN

► TRES LECHE

► DULCE DE LECHE



Did you know?

Both mezcal and tequila are made from agave, so what's the difference between them?

TEQUILA

is made by distilling the fermentation of 100% Blue Weber Agave plants. Tequila can only be produced in Jalisco - a central state in Mexico. By taking the heart of the agave plant & steaming it, tequila producers shred the heart (known as the piña) extruding a juice called aguamiel. The aguamiel is then mixed with sugar cane and yeast, fermented for several days. Followed by distilling the juice twice in copper pots.

MEZCAL

is made from a variety of maguey plants, unlike tequila using only Blue Weber Agave. The difference in process is the heart of the agave/maguey "piñas" are roasted in earthen-clay ovens or several days which give the mezcal its smokey flavour profile. The roasted maguey are then crushed, fermented with cane sugar, double and triple distilled. After distillation, some are bottled and some mezcal will also be aged in roasted oak barrels.

MEZCAL VARIETALS

Espadín - most common maguey accounts for 90% mezcal production

Tobala - deemed the "king of mezcal" this rare variety of maguey is mostly harvested from the wild

Tobaziche - is often harvested wild and made for a herbaceous savory mezcal

Tepexstate - harvested wild maguey, take up to 30 years to reach maturity

Arroqueño - harvested wild maguey, floral with bitter chocolate notes



ounce pour
gracias!

TEQUILA VARIETALS

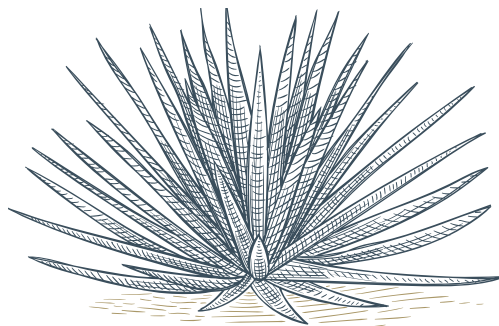
Blanco - bottled after distillation, some are aged

Reposado - aged between 2-12 months in toasted oak barrels

Joven - mixture of blanco & reposado tequila

Añejo - aged between 1-3 years in toasted oak barrels

Xtra Añejo - aged 3+ years in toasted oak barrels



Margarita or Mezcalita

Pick your Tequila or Mezcal
from the list

Pick your Flavor
passion fruit / orange / mango / peach / strawberry

Rim it!
*lime salt / chilli-lime salt / smoked chipotle salt /
lime sugar / wild berry sugar / lavender sugar*

Spice it up!
jalapeno / poblano / habanero slice

Served on
the rocks!

1-litre pitcher
margaritas
for the table

Frozen Margaritas

Hola Classic
silver tequila . triple sec . lime

Mangorita
gold tequila . cointreau . mango . lime

Passionrita
reposado tequila . passion fruit . cointreau . lime

Strawberrita
silver tequila . vanilla liqueur . strawberry . lemon

Pineapplerita
gold tequila . coconut rum . pineapple . lemon

Tequila best for shots & cocktails

1800/Añejo
1800/Silver

Cazadores/Reposado
Corazon/Añejo

Espolón/Blanco
Olmea/Blanco

Tequila best for shots, cocktails & sipping

Casamigos/Blanco
Cenote/Añejo
Cenote/Reposado
Codigo/Blanco
Codigo/Reposado

Codigo/Rosa
Don Julio/Añejo
Don Julio/Reposado
Don Julio/Silver

Partida/Reposado
Patrón/Añejo
Patrón/Reposado
Patrón/Silver
Volcan de mi Tierra/Reposado

Tequila for sipping

Codigo Origen Extra/Añejo
Fortaleza/Blanco

Jose Cuervo de la Familia



MEZCAL

cocktails/sip
Creyente - Artesanal Joven
Se Busca - Artesanal Joven
Zignum - Silver
Zignum - Reposado

premium cocktails/sip
Del Maguey - Premium Tobala
Zignum - Añejo
Snifter/sip only por favor!
Montelobos - Joven
Nuestra Solidaridad - Artesanal Espadin
Vago - Espadin

CERVEZA-ME!

BOTTLE

Corona Extra

Dos Equis

Modelo Especial

Pacifico Clara

Sol

Chelada!

Your choice of beer, infused with fresh lime juice, lime zest, ice and salt rim!

Michelada!

Your choice of beer, infused with cholula hot sauce, tomato juice, fresh lime juice & chilli-lime salt rim!

Cervezarita!

Your choice of beer, reposado tequila, fresh lime juice, ice and salt rim!

Aguas Frescas

Fresh fruit juice

Horchata

Other libations

Espresso
Coffee
Latte
Cappuccino

Still water
Sparkling water
Coke / Sprite / Fanta

Don Pedro

Signature alcoholic milkshakes made with Kahlúa, rum and your ice cream of choice:
vanilla / chocolate / coffee



MSC Cruises strives to protect the oceans by **reducing plastic use**.
Join us to preserve the planet for future generations and **request a biodegradable straw**.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
Public health advisory: consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. All menus are subject to change depending on product availability.
The complete list of food ingredients from the menu items is available upon request.
For low sodium diet please contact your Head Waiter or Restaurant Manager.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

