

THE GALLEY

Welcome to The Galley! For your health and safety, we've slightly adjusted how things run around here. Please take a moment to look through the menus for our varying spaces and cuisines, and then take a seat at any of our open tables. **After that, a server will come up to you and your fellow Sailors to take your order.**

the daily mix

BREAKFAST

BAGELS

plain, whole grain, blueberry, gluten free

SPREADS

cream cheese, strawberry jam, nutella, non dairy spread

TOPPINGS

smoked salmon, sliced tomato, mozzarella, red onion, capers, avocado, strawberries, cinnamon sugar

COLD CEREALS

corn flakes, cheerios, raisin bran

HOT CEREAL (v)

steel cut oatmeal, cinnamon sugar, rum raisin butter

LUNCH & DINNER

SOUP OF THE DAY

ask about our daily soup offerings

CHICKEN CAESAR

romaine, kale, egg, shaved parmesan

GREEK (v) (gf)

marinated feta, tomato, cucumber, red onion, chickpeas, kalamata vinaigrette

SPINACH & QUINOA (vv)

sesame tofu, corn, green beans, sriracha peanut dressing

MIXED GREEN SALAD (vv) (gf)

cucumber, carrots, chickpeas, radish, tomatoes, balsamic vinaigrette

ADD-ONS

chicken, tuna, hard boiled egg

DINER & DASH

ALL DAY BREAKFAST

- Omelettes* -

VEGGIE OMELETTE (v) (gf)

mushroom, tomato, spinach

HAM & CHEESE OMELETTE (gf)

cheddar

BUILD YOUR OWN

mushroom, tomato, spinach, bell peppers, red onion, cheddar, smoked ham, sausage, vegan sausage

- Mains -

2 EGGS*

any style

PROTEINS & SIDES

bacon, sausage, vegan sausage, hash browns, sweet potato tots, roasted tomato

TOAST

country bread, multigrain, english muffin, gluten free

DINNER

HOT ROAST BEEF SANDO*

ciabatta, salsa verde, caramelized onion, au jus

BENTO • BABY

BREAKFAST

MIXED BERRY BENTO (v)

house made granola, greek yogurt, pomegranate seeds

MIXED FRUIT BENTO (v) (gf)

greek yogurt, pomegranate seeds

TROPICAL BENTO (vv) (gf)

mango, kiwi, pineapple, red grapes, orange

LUNCH & DINNER

-Sushi Bento Boxes-

wasabi, pickled ginger & seaweed salad

CUCUMBER AVOCADO ROLL (v) (gf)

SALMON AVOCADO ROLL* (gf)

SPICY TUNA ROLL* (gf)

PRAWN TEMPURA ROLL

BENTO BABY COMBO*

spicy tuna, salmon avocado, prawn tempura

*** BURGER Bar ***

BREAKFAST

BUTTERMILK PANCAKES (v)

blueberries, whipped cream

FRENCH TOAST (v)

berries, powdered sugar

FRENCH TOAST BURGER*

bacon, egg, american cheese

LUNCH & DINNER

THE CLASSIC*

american, lettuce, tomato

THE IMPOSSIBLE™

BURGER (vv)

swiss, lettuce, tomato

SIDE OF FRIES (vv)

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

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.

THE GALLEY

Welcome to The Galley! For your health and safety, we've slightly adjusted how things run around here. Please take a moment to look through the menus for our varying spaces and cuisines, and then take a seat at any of our open tables. **After that, a server will come up to you and your fellow Sailors to take your order.**

Let's **TACO** BOUT IT

BREAKFAST

AVOCADO BURRITO (v)
queso mexicano, crema, lime

CHORIZO BURRITO
scrambled eggs, queso, rice and beans

LUNCH

FRIED AVOCADO TACO (v)
pipián, pickled red onion, radish

PESCADO TACO (gf)
salsa veracruz, cilantro, olives

TACOS AL PASTOR (gf)
marinated pork, pineapple, salsa verde

NÓODLE
Around

BREAKFAST & LUNCH

MISO UDON (vv)
shiitake mushroom,
edamame, wakame

TONKOTSU RAMEN*
pork chashu & soy marinated egg

**SPICY TONKOTSU
RAMEN***
pork chashu, kimchi, kikurage
mushroom, soy marinated egg

Hot OFF THE Press

BREAKFAST

**- Open faced -
WHOLE WHEAT
AVOCADO TOAST (vv)**
cherry tomato & cilantro

**BANANA
& NUTELLA (v)**
strawberry jam

SMOKED SALMON*
rye bread, cream cheese,
cucumber, pickled red onion

**- Toasted -
CRUNCHY PB&J
BRIOCHE (vv)**

**BUFFALO
MOZZARELLA (v)**
tomato, basil,
balsamic reduction

TURKEY & SWISS
arugula & grain mustard

HAM & CHEESE
scrambled eggs
& tomato chutney

LUNCH

**- Open faced -
WHOLE WHEAT
AVOCADO TOAST (vv)**
cherry tomato & cilantro

**BANANA
& NUTELLA (v)**
strawberry jam

**- Toasted -
CRUNCHY PB&J
BRIOCHE (vv)**

**BUFFALO
MOZZARELLA (v)**
tomato, basil,
balsamic reduction

**GRILLED
VEGETABLE (vv)**
black garlic hummus
& pickled vegetable

SHRIMP SALAD
chipotle mayo, romaine, tomato

TURKEY & SWISS
arugula & grain mustard

PASTRAMI ON RYE
swiss, sauerkraut, 1000 island

All menu items can be substituted with gluten free bread

GROUNDS | Too

INTELLIGENTSIA COFFEE

BLACK CAT ESPRESSO SINGLE 3 | DOUBLE 5

MACCHIATO 3
espresso with milk

FLAT WHITE 4
double espresso with light cream & microfoam

CAPPUCCINO 4
espresso with milk foam

LATTE 4
espresso with steamed milk

MOCHA 5
espresso with steamed milk & chocolate syrup

JOJO LOOSE LEAF TEA 5
ask for flavors

HOT CHOCOLATE 4

MATCHA LATTE 5

CHAI LATTE 6

ADD A SHOT 6
amaretto, baileys, frangelico, jameson, kahlúa,
maker's mark, montenegro, patrón xo café, tia maria

CHARGES MAY BE SUBJECT TO LOCAL VAT

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

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.