



# A TASTE OF MEXICO

## CHEF'S RECOMMENDATION

### ROASTED POBLANO PEPPER SOUP

rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

### CHILI-LIME CRUSTED SALMON\*

served over a sweet potato, mushroom and kale hash topped with tangy mango and bell pepper salsa

### TRES LECHES CAKE

vanilla sponge cake soaked in a triad of sweet creams, with dulce de leche and meringue

## STARTERS

### CLASSIC CAESAR SALAD #

crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

### CHILLED SHRIMP COCKTAIL #

tender shrimp, classic horseradish cocktail sauce, fresh lemon

### ROASTED POBLANO PEPPER SOUP

rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

### TORTILLA SOUP #

tomato broth with hearty black beans and sweet corn, topped with cilantro, crunchy corn tortillas and fresh lime

### GRILLED SWEET CORN CAKES

served golden brown with grilled vegetables, tomato avocado salsa and fresh cilantro

### ESCARGOTS À LA BOURGIGNONNE #

baked snails in garlic-parsley butter—a true French delicacy

## MAIN COURSES

### CHILI-LIME CRUSTED SALMON\*

served over a sweet potato, mushroom and kale hash topped with tangy mango and bell pepper salsa

### GRILLED CHICKEN BREAST #

tender chicken breast with roasted potatoes, carrots and spinach, and a savory thyme jus

### PULLED PORK ENCHILADA

tender pulled pork in flour tortilla baked with cheese, guajillo pepper sauce and sour cream, topped with fresh cilantro and red onion

### CARNE ASADA\*

chili-marinated and grilled flank steak with Mexican-style rice, pinto beans, sautéed spinach and peppers, finished with a bright salsa verde

### SPAGHETTI BOLOGNESE #

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

### CRUNCHY

### CHILI-CRUSTED TOFU TACOS #

served in baskets of flour tortillas with sliced pears and a peanut-sambal oleek sauce

### BUTTER CHICKEN

tender chicken in a rich curry of spiced tomato, butter and cream, served with jasmine rice, crispy papadum, roti and raita  
\*dairy separation occurs depending upon request.

## DESSERTS

### CARAMEL FLAN

creamy custard soaked in caramel syrup

### TRES LECHES CAKE

vanilla sponge cake soaked in a triad of sweet creams, with dulce de leche and meringue

### WARM CHOCOLATE CHIP COOKIE

soft baked and gooey with vanilla ice cream

### COCONUT LAYER CAKE #

coconut sponge cake, coconut whipped cream and raspberry sauce

### VEGAN TOFFEE CHEESECAKE #

buttery toffee with velvety vegan cheesecake topped with fresh berries

### ICE CREAM #

choice of vanilla, strawberry or chocolate  
\*no sugar added and vegan ice cream are available.

## PREMIUM SELECTIONS

*Served with seasonal vegetables and your choice of mashed potatoes or rice*

### MAINE LOBSTER TAIL

broiled lobster tail with melted butter \$16.99\*

### CHOPS GRILLE FILET MIGNON\*

grilled beef tenderloin with your selection of sauce \$19.99\*

### SURF AND TURF\*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99\*

# fiscal classic # no sugar added # vegan

Requests for items that are not featured on this menu can only be accommodated for allergies or dietary restrictions.

Royal Caribbean International guests are not bound by general time arrangements. \*Consuming one or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. No 18% gratuity will be added for certain ports or itineraries. 18% may apply for certain ports or itineraries.