



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
Indian vegetarian entrée available 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 creams 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†

* Royal 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 galleries are not food/drink-free environments. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. †An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.