

# A TASTE OF MEXICO



## CHEF'S RECOMMENDATIONS

### ROASTED POBLANO PEPPER SOUP

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

### CHILI-LIME CRUSTED SALMON\*

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

### TRES LECHES

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

## STARTERS

### CAESAR SALAD 🍴

crisp romaine tossed with garlic croutons and Parmesan in creamy Caesar dressing

### CHILLED SHRIMP COCKTAIL 🍴

tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce

### 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 BOURGUIGNONNE 🍴

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

## MAIN COURSES

### CHILI-LIME CRUSTED SALMON\*

baked and 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 stuffed in a flour tortilla and baked with cheese and guajillo pepper sauce, topped with sour cream, fresh cilantro and red onion

### CARNE ASADA\*

marinated grilled flank steak served with rice, pinto beans, sautéed vegetables and 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 🍴

fried tofu in a baked flour tortilla basket with sliced pears and a peanut-sambal oelek 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.*

## 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<sup>1</sup>

### CHOPS GRILLE FILET MIGNON\*

grilled beef tenderloin with your selection of sauce \$19.99<sup>1</sup>

### SURF AND TURF\*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99<sup>1</sup>

## DESSERTS

### CARAMEL FLAN

rich, sweet dulce de leche custard soaked in caramel with fresh strawberries

### TRES LECHES

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

### WARM APPLE COBBLER

sweet caramelized apple filling with a crunchy streusel topping, served with vanilla ice cream

### ICE CREAM 🍴

choice of vanilla, strawberry or chocolate

*No-sugar-added and vegan ice creams are available.*

### 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

### ARTISAN CHEESE PLATE 🍴

an assortment of artisan cheeses paired with fig chutney and seasonal accompaniments

🍴 Royal classic 🍴 no sugar added 🍴 vegan

Please be aware that food prepared in Royal Caribbean International galleys may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask your server about the ingredients used in your meal before ordering.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

<sup>1</sup>An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.