

# HOLA!

Tacos & Cantina

MENU

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## Tacos & Cantina

**ALL YOU CAN EAT \$ 17.99 PER PERSON**

THE "ALL YOU CAN EAT" OPTION IS INCLUDED IN THE DINING EXPERIENCE PACKAGE.



**HOLA SIGNATURE** - tomato . onion . lime . cilantro . jalapeño  
**MUDDLE YOUR OWN** - ingredients + your creativity + muddle

\$ 4.49



### 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**  
\$ 2.39

### Soups, Salads & Sides

- TORTILLA SOUP** - lime cream . cilantro . choice of chicken or beef \$ 4.19
- QUESO FUNDIDO** - melted Oaxaca cheese . chorizo . scallions \$ 4.59
- EL CHAPO** - refried beans & cheese dip with tortilla chips \$ 2.99
- TIJUANA SALAD** - lettuce . black bean . tomato . onion . cilantro . avocado . corn . jalapeño . crispy tortilla . smoked chipotle dressing \$ 5.99

### STREET-STYLE WHITE CORN SOFT TORTILLA



#### SERVED FAMILY-STYLE

- CHIPOTLE CARNITAS** \$ 2.39  
slow-roasted pulled pork . chipotle . black bean salsa . cilantro
- AL PASTOR** \$ 2.69  
marinated charred pork . pineapple . onions . cilantro
- BARBACOA** \$ 2.79  
slow-roasted ancho-chilli beef . chipotle . red cabbage slaw
- CARNE ASADA** \$ 2.99  
tequila-chilli marinated grilled steak . guacamole . cotija cheese . pickled red onions
- ANCHO TINGA** \$ 2.39  
slow-roasted shredded chicken . poblano . pico de gallo
- CHILI PESCADO** \$ 2.79  
fried catch of the day . guacamole . red cabbage slaw
- CHILI CON CARNE** \$ 2.49  
(served in a yellow corn crunchy tortilla)  
spiced ground beef . crema . avocado . cheddar . pico de gallo

### FLOUR QUESADILLAS!!!

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



\$ 5.99



\$ 5.19



\$ 4.99



\$ 3.99

**ENCHILADA** two stuffed corn tortillas, smothered in our signature sauces, melted Oaxaca & cheddar cheese with pico de gallo \$ 11.99

**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 \$ 10.79

**CHICKEN . BEEF . PORK**



crispy fried corn chips, Oaxaca & cheddar cheese, black beans, pico de gallo, jalapeño, lime cream & guacamole \$ 14.49 large \$ 7.29 small

**CHICKEN . CHILLI BEEF**

**TOSTADA** crispy fried yellow corn tortilla, refried beans, lettuce, black bean salsa, pico de gallo, guacamole, Mexican cheese \$ 4.19

**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. \$ 3.49 each

**CHICKEN . PORK**

### PASTELERIA \$ 3.99

- ▶ 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 mezcals will also be aged in roasted oak barrels.

### MEZCAL VARIETALS

**Espadín** - most common maguey accounts for 90% mezcal production

**Tobala** - deemed the "king of mezcals" 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

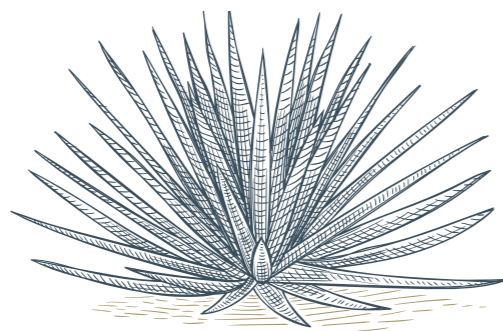
**Blanco** - bottled after distillation, some are aged

**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 "YOUR WAY!" \$ 5 + your selection

Pick your Tequila or Mezcal  
from the list

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

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

Spice it up!  
jalapeño / poblano / habanero slice

Served on  
the rocks!

1-litre pitcher  
margaritas for the table  
\$ 30

## Frozen Margarita's

**Hola Classic** \$ 9.99  
jose cuervo silver . triple sec . lime

**Mangorita** \$ 11.99  
jose cuervo gold . cointreau . mango . lime

**Passionrita** \$ 12.99  
1800 reposado . passion fruit . cointreau . lime

**Strawberrita** \$ 11.99  
jose cuervo silver . vanilla liqueur . strawberry . lemon

**Pineapplerita** \$ 11.99  
jose cuervo gold . coconut rum . pineapple . lemon

### Tequila best for shots & cocktails

1800/Añejo \$ 11	Cazadores/Reposado \$ 11	Jose Cuervo/Gold \$ 10
1800/Reposado \$ 10	Corazon/Añejo \$ 11	Jose Cuervo/Silver \$ 10
1800/Silver \$ 10	Espolón/Blanco \$ 10	

### Tequila best for shots, cocktails & sipping

Casamigos/Blanco \$ 16	Codigo/Rosa \$ 16	Partida/Reposado \$ 15
Cenote/Añejo \$ 15	Don Julio/Añejo \$ 16	Patrón/Añejo \$ 15
Cenote/Reposado \$ 13	Don Julio/Reposado \$ 14	Patrón/Reposado \$ 14
Codigo/Blanco \$ 13	Don Julio/Silver \$ 13	Patrón/Silver \$ 13
Codigo/Reposado \$ 15	Milagro Reserve/Reposado \$ 16	

### Tequila for sipping only please!!

Casa Noble/Añejo \$ 22	Fortaleza/Blanco \$ 18
Codigo Origen Extra/Añejo \$ 28	Jose Cuervo de la Familia \$ 19



## MEZCAL

### cocktails/sip

Creyente - Artesanal Joven \$ 10  
Se Busca - Artesanal Joven \$ 11  
Zignum - Silver \$ 10  
Zignum - Reposado \$ 11

### premium cocktails/sip

Del Maguey - Premium Tobala \$ 15  
Zignum - Añejo \$ 13

### Snifter/sip only por favor!

Montelobos - Joven \$ 22  
Nuestra Solidaridad - Artesanal Espadín \$ 19  
Vago - Espadín \$ 19

## CERVEZA-ME!

### BOTTLE

Corona Extra	\$ 8.5
Dos Equis	\$ 8.5
Modelo Especial	\$ 9
Modelo Negra	\$ 9
Pacifico Clara	\$ 9
Sol	\$ 8.5

**Chelada!** \$ 9.99

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

**Michelada!** \$ 10.99

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

**Cervezarita!** \$ 12.99

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

## Aguas Frescas \$ 5.5

Fresh fruit juice

Orchata milk

## Other libations

Espresso	\$ 2.5	Water still	\$ 6.5
Coffee	\$ 2.5	Water sparkling	\$ 6.5
Latte	\$ 4.25	Coke / Sprite / Fanta	\$ 3.5
Cappuccino	\$ 4.25		

## Don Pedro \$ 10.99

Signature alcoholic milkshakes made with Kahlúa, rum and ice cream 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. Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% speciality restaurant gratuities automatically added to all Guests without a beverage package and to items excluded from respective package.

Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

