



ENTRADAS APPETIZERS

HÉCTOR RIVERA'S SWEET SHRIMP "COCTEL" ^{DF} ^{GF}

Sweet Shrimp, Salsa Picante, Orange, Lime, Tomatoes, Cilantro

BEEF BIRRIA EMPANADA

Baked Pastry Turnover with Pulled Beef Brisket, Oaxaca Cheese, Pico de Gallo, Birria Consommé

CELERIAC, HERB GUACAMOLE, BLUE CORN CHIPS ^{GF} ^V

Jalapeño Chile, Cherry Tomatoes, Lemon Crema

RED CHICKEN ENCHILADAS

Guajillo Spiced Red Enchilada Sauce, Chihuahua Cheese

ENSALADAS SALADS

WATERMELON, ORANGE AND JICAMA SALAD ^{GF} ^V

Endive, Avocado, Lime-Demerara Sugar Dressing

ROMAINE WEDGE ^{GF} ^V

Cotija Cheese, Toasted Corn, Pumpkin Seeds, Grape Tomatoes, Lime Crema Parsley Dressing

SOPA SOUP

CHIPOTLE BLACK BEAN SOUP

Cilantro, Lime, Purple Onion, Mamá Coco's Pork Tamale

CHILLED AVOCADO SOUP ^{GF} ^V

Goats Cheese, Cilantro, Serrano Chili, Ricotta Salata

^{GF} Gluten Free ^{DF} Dairy Free ^V Plant-based: Made without Animal Meat, ^V Vegetarian Offering
Dairy, Eggs and Honey

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerance.



PLATOS PRINCIPALES

ENTRÉES

ERNESTO DE LA CRUZ'S GRILLED SEAFOOD AND TOMATO RICE ^{DF} ^{GF}

Jasmine Rice, Grilled Shrimp, Calamari and Scallops, Castelvetro Olive, Caper, Pinto Bean, Green Onions, Tomato

PAN-SEARED ADOBO SPICED SEA BASS ^{DF} ^{GF}

Rainbow Carrots, Green Asparagus, Savoy Spinach, Romanesco, Peas, Seared Scallop, Pea Tendrils, Chimichurri

BLISTERED POBLANO PEPPER ^{GF} ^{DF}

Oaxaca Cheese, Cremini Mushroom, Spinach, Green Rice, Guajillo Sauce, Lime Crema

MICHOACÁN CARNITAS ^{DF}

Crisp Pulled Pork, Pickled Red Onions, Cilantro-Lime Rice, Guacamole, Salsa Roja Asada

IMELDA RIVERA'S ROASTED CHICKEN BREAST MOLE

Roasted Chicken Breast, Cacao Mole Sauce, Red Rice, Pickled Onion, Sesame Seeds, Soft Flour Tortilla

TOASTED QUINOA BOWL ^{GF} ^{DF}

Red and Brown Quinoa, Cilantro-Lime Potatoes, Garlic Black Beans, Avocado, Tomatillo Habañero Salsa, Tostones

RIB-EYE "DE CORTE GRANDE" ^{GF} ^{DF}

Oaxaca-Monterey Jack Cheese Double-baked Potato, Buttered Broccoli, Sweet Honey-roasted Carrots, Tamarind Port Wine Sauce

PLATOS LIGEROS

GRILLED ORANGE AND LIME MARINATED FLANK STEAK SALAD ^{DF}

Iceberg, Oakleaf, Radicchio, Yuca Frita, Toasted Corn, Avocado, Grape Tomatoes, Crisp Tortilla, Taco Crema Dressing

GRILLED SIRLOIN STEAK ^{DF} ROASTED BREAST OF CHICKEN OVEN-BAKED FILET OF SALMON ^{DF}

The above entrées are served with Garden Vegetables and your choice of Steamed White Rice or Baked Potato

POSTRES

DESSERTS

MIGUEL'S CHURROS CALIENTES

Sugar Spiced Churros, Warm Cajeta Caramel

SUNRISE SPECTACULAR CHOCOLATE CAKE

Chocolate Joconde Layered Cake, Raspberry Chocolate Crème, Marigold Petals

GRAND CENTRAL STATION PECAN TART

Roasted Pecan Nuts, Brown Sugar Custard, Salted Caramel Crème

CAPPUCCINO CRÈME BRÛLÉE CHEESECAKE

Baked Vanilla Cheesecake, Caramelized Coffee Crème Brûlée

ICE CREAM SUNDAE

HÉCTOR RIVERA'S SUNDAE

Dulce de Leche Ice Cream, Banana Bread, Cinnamon Fried Tortilla, Whipped Cream

NO SUGAR ADDED

COCONUT RICE PUDDING ^{GF}

Mango-Mint Salsa, Chili Chocolate Décor

^{DF} Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

