



PINK AGAVE

# CÓCTELES

cocktails



## **FRESCA SPIKED**

choice of agua fresca:  
coconut, pineapple, passion fruit

choice of spirit:  
absolut vodka, olmeca altos plata tequila,  
del maguey vida mezcal, beefeater gin, torontel pisco,  
bacardí superior rum

|                         |        |
|-------------------------|--------|
| solo (single)           | [ 9 ]  |
| para la mesa (to share) | [ 43 ] |

**LOCA FLACA** [ 13 ]  
del maguey vida mezcal, cointreau, agave,  
scorpion salt

**¡NO MAMES!** [ 11 ]  
beefeater gin, pineapple,  
cardamon bitters, cinnamon sugar

**IT'S LIKE CRICKETS IN HERE** [ 15 ]  
montelobos mezcal, ancho reyes,  
citrus, crickets (grillo)

**FRESCO(A)** [ 15 ]  
absolut vodka, green chile, cucumber, lemon

**OAXACA IN FASHION** [ 16 ]  
zignum reposado mezcal, olmeca altos reposado tequila,  
chocolate bitters

**¿WHAT'S UP DOCTORA?** [ 13 ]  
patrón silver tequila, st-germain, carrot, orange ginger

# VINOS

sparkling & rosé wines

## ESPUMOSOS

**MOËT & CHANDON IMPÉRIAL** [21 / 95]  
brut, nv

**MOËT & CHANDON IMPÉRIAL** [ 118 ]  
brut rose, nv

**SAINT LOUIS** [ 7 / 32 ]  
brut, nv

**GAUCHEZCO** [ 55 ]  
extra brut, nv

## ROSADO

**LOS VASCOS** [ 7 / 28 ]

**L.A. CETTO** [ 36 ]



## **BLANCO**

**LOS VASCOS**  
chardonnay

[ 7 / 28 ]

**MONTE XANIC**  
calixa, chardonnay

[ 54 ]

**DURIGUTTI**  
white blend

[15 / 68]

**L.A. CETTO**  
chenin blanc

[ 8 / 36 ]

**SANTO TOMÁS**  
colombard

[ 46 ]



## **TINTO**

**ODFJELL**

[ 8 / 36 ]

cabernet sauvignon

**L.A. CETTO**

[ 36 ]

cabernet sauvignon

**MONTES**

[ 9 / 38 ]

pinot noir

**FELINO**

[ 10 / 45 ]

malbec

**SANTO TOMÁS**

[ 46 ]

mission 16

**MONTE XANIC**

[ 54 ]

calixa, cab & syrah blend



beers & virgin drinks

## CERVEZAS

|                 |       |
|-----------------|-------|
| <b>HEINEKEN</b> | [ 5 ] |
| lager           |       |

|                     |       |
|---------------------|-------|
| <b>CORONA EXTRA</b> | [ 6 ] |
| lager               |       |

|                  |       |
|------------------|-------|
| <b>DOS EQUIS</b> | [ 6 ] |
| lager            |       |

|                     |       |
|---------------------|-------|
| <b>MODELO NEGRA</b> | [ 7 ] |
| dunkel lager        |       |

|                  |       |
|------------------|-------|
| <b>NEWCASTLE</b> | [ 7 ] |
| brown ale        |       |

|                  |       |
|------------------|-------|
| <b>LAGUNITAS</b> | [ 9 ] |
| ipa              |       |

## TERRITORIO VIRGEN

|                 |       |
|-----------------|-------|
| <b>RED BULL</b> | [ 5 ] |
|-----------------|-------|

|                 |       |
|-----------------|-------|
| <b>RED BULL</b> | [ 5 ] |
| sugar free      |       |

|                     |       |
|---------------------|-------|
| <b>HEINEKEN 0.0</b> | [ 5 ] |
|---------------------|-------|



# BOTANAS

small plates

## GUACAMOLE (vv) (gf)

pomegranate seeds, jalapeño, tomatos

## CHAYOTE YUCATECO (vv) (gf)

mexican squash, habanero pepper, baby carrots

## ESQUITES (v) (gf)

grilled corn, spicy aioli, lime

## AGUACHILE\* (gf)

tuna, avocado, jicama

# ENTRAADAS

medium plates

## CAMARÓN AMARILLO (gf)

seared shrimp, mole amarillo, new potatoes

## ENCHILADA DE POLLO (gf)

roasted chicken, salsa verde, crema

## PAPAS CON CHORIZO (gf)

yukon gold potatoes, onion, garlic

(v) vegetarian (vv) vegan (gf) gluten free

Virgin Voyages' kitchens are not allergen-free environments.

Please inform our crew if you have a food allergy or any other special dietary need.

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

CHARGES MAY BE SUBJECT TO LOCAL VAT

M.01.08.21

O.01.08.21



# FUEATES

large plates



## RELLENO VEGANO (vv) (gf)

russet potato and roasted corn stuffed  
poblano pepper

## PESCADO (gf)

grilled striped bass, mole verde,  
salsa de xoconostle

## PATO\* (gf)

roasted duck, mole ahumado,  
smoked yam puree

## COCHINITA PIBIL (gf)

achiote-marinated smoked pork  
& sour orange habanero pico de gallo

## COSTILLA MARINERA EN ESCABECHE

braised beef short rib, chile ancho, quesillo

### TREAT YOURSELF

#### PESCADO ZARANDEADO (gf)

achiote halibut, lobster, grilled giant prawn,  
bay scallops

\$30



Artwork by Miriam Castillo

*CHARGES MAY BE SUBJECT TO LOCAL VAT*

