

Rejo

BY RAZZLE DAZZLE
RESTAURANT

cocktails

SANGRIA DEL SOL 15
gran duque de alba sherry, cointreau, red
or white wine, orange, lemon

BLUEBERRY SANGRIA  13
bear creek blueberry mirlo wine, gran duque
de alba sherry, cointreau, blackberry,
pineapple, lemon

MARTINI BREEZE 15
plymouth gin, lustau fino sherry, dry
vermouth, mediterranean essence

EL CAPITÁN 15
gran duque de alba brandy, smoked
maple syrup, aztec chocolate &
angostura bitters

AVIONETA 15
del maguey vida mezcal, lustau oloroso
sherry, amaro montenegro, aperol, lemon

THE SMOLDER 15
chivas regal 12 whisky, citrus, smoke,
rosemary & lemon foam

LUNA ROSA (LOW ABV) 13
belvedere vodka, lillet blanc, tomato &
laurel infusion, lemon, tonic water

BESITO (NON-ALCOHOLIC) 11
jojo jasmine cloud tea, hibiscus,
lemon, peach, sparkling water

beers

HEINEKEN DRAFT 8
lager

AFFLIGEM DRAFT 9
blonde ale

ESTRELLA DAMM 9
lager

HEINEKEN 0.0 8
non-alcoholic lager

ALASKAN BREWING  9
kolsch

ALASKAN BREWING  9
icy bay india pale ale

BOULEVARD BREWING 9
space camper india pale ale

GUINNESS 9
stout

sparklings

CVNE..... 9/40

cava brut rosé

PROVOCATIVO..... 15/69

cava brut

MOËT & CHANDON..... 25/105

impérial brut, nv

whites

VIÑA LASTRA..... 9/40

verdejo

CVNE..... 11/50

monopole blanco

LA VAL..... 13/60

albariño

pinks

CVNE..... 9/40

rosado

reds

BEAR CREEK ..... 9/40

blueberry mirlo

CVNE..... 17/80

gran reserva

TORRES..... 11/50

celeste crianza

TORRES..... 15/70

salmos

MONTES..... 175

purple angel

dessert

**PEDRO XIMÉNEZ
SHERRY**..... 9

sparklings

CVNE..... 9/40
cava brut rosé

PROVOCATIVO 15/69
cava brut

MOËT & CHANDON..... 25/105
impérial brut, nv

whites

VIÑA LASTRA..... 9/40
verdejo

CVNE..... 11/50
monopole blanco

LA VAL..... 13/60
albariño

pinks

CVNE..... 9/40
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BEAR CREEK  9/40
blueberry mirlo

CVNE..... 17/80
gran reserva

TORRES..... 11/50
celeste crianza

TORRES..... 15/70
salmos

MONTES..... 175
purple angel

dessert

**PEDRO XIMÉNEZ
SHERRY** 9

jamón, quesos, pintxos

JAMÓN IBÉRICO (GF)

marcona almonds

CHORIZO SECO (GF)

medjool dates, cabrales cheese, vanilla

CONSERVAS (GF)(V)

manzanilla olives, queso en aceite, roasted peppers, lavender marcona almonds, beets & smoked goat cheese tahini

GAMBAS EN ESCABECHE

shrimp, fennel, red pepper

JAMÓN CROQUETTES

roasted garlic & porcini aioli

OXTAIL MONTADITO

caramelized onion, mahón cheese, crostini

tapas

ROASTED CAULIFLOWER

CATALAN (GF)(V)

golden raisins, marcona almonds, lemon brown butter

PATATAS BRAVAS AHUMADAS (VV)

fingerling potatoes, pimentón aioli

BEEF TARTARE* (GF)

manzanilla olives, horseradish, egg yolk, potato chips

PIMENTÓN CHEESE (V)

spanish cheeses, crostini

PULPO A LA GRILL

olive confit octopus, brown butter potato fondue, pimentón

treat
yourself

GRILLED SQUID / TAPAS 🐙 \$12

king crab, marcona almond, chorizo shellfish sauce

LANGOSTA DE MAINE PAELLA / PLATOS GRANDES (GF) \$70

maine lobster, uni aioli, charred lemon



(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional 🐾 alaska exclusive

*these items are prepared to order or served undercooked/raw. consuming raw or undercooked meats, fish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. virgin voyages' kitchens are not allergen-free environments. please inform our crew if you have a food allergy or any other special dietary need.

platos grandes

CALABAZA ASADA (VV)(GF)

roasted butternut squash, romesco, almonds, cilantro parsley sauce

ROASTED COD

pimenton chickpeas, roasted peppers, manzanilla tapenade

ARROZ CON PITU DE CALEYA (GF)

cider braised chicken, short-grain rice

COSTILLAS DE LA MATANZA (GF)

baby back pork ribs, harissa honey, za'atar, labneh

CHULETÓN A LA PARRILLA* (GF)

grilled ribeye, chorizo piperade, charred shallots

postres

SORBETE DE MARACUYÁ (GF)(V)

passion fruit sorbet, olive oil sabayon, hibiscus

ARROZ CON LECHE (GF)(VV)

rice pudding, coconut, cinnamon

BASQUE CHEESECAKE (GF)(V)

quince membrillo

FLAN DE QUESO DE CABRA (GF)(V)

goat cheese flan, pecans, smoked maple syrup

CHURROS (V)

chocolate hazelnut fondue

intelligentsia coffee

ESPRESSO	4 / 6
MACCHIATO	4
FLAT WHITE	5
CAPPUCCINO	5
LATTE	5
MOCHA	6

jojo teas..... 6

EVERSPRING OOLONG,
JASMINE CLOUD, MORNING
AFTER BREAKFAST BLEND,
MENG DING GREEN

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