A TASTE OF MEXICO DINNER

• FEATURED BEVERAGES •

DESERT PEAR MARGARITA
Patrón Silver Tequila, Desert Pear Syrup and lime juice $14†

BLUEBERRY NOJITO (zero proof)
Blueberry purée, lime juice, simple syrup and mint $7†

676 TORRES, RIBERA DEL DUERO "CELESTE," CRIANZA
Blackberries, blueberry jam, toasted and spicy notes

Castilla y León, Spain – btl $42†

MENU HIGHLIGHTS

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

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

CAESAR SALAD
crisp romaine tossed with garlic croûtons and Parmesan in creamy Caesar dressing

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

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

GRILLED CHICKEN BREAST
tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

CILANTRO-LIME TOFU TACOS
crispy fried tofu in a warm flour tortilla with guacamole and cilantro, served with house-made salsa

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 $17†

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin with your selection of sauce $20†

SURF AND TURF*
Maine lobster tail and grilled filet mignon with your selection of sauce $35†

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

ALLERGEN GUIDE

Royal classic no sugar added vegan

*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. Please inform your waiter if you have any food allergies, intolerances or dietary needs.
Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.
†An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.