



PINK AGAVE

CÓCTELES

cocktails



Artwork by Miriam Castillo

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



ESPUMOSOS

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

MOËT & CHANDON IMPERIAL [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 [7 / 28]
chardonnay

MONTE XANIC [54]
calixa, chardonnay

DURIGUTTI [15 / 68]
white blend

L.A. CETTO [8 / 36]
chenin blanc

SANTO TOMÁS [46]
colombard

VINOS

red wines

TINTO

ODJFELL [8 / 36]
cabernet sauvignon

L.A. CETTO [36]
cabernet sauvignon

MONTES [9 / 38]
pinot noir

FELINO [10 / 45]
malbec

SANTO TOMÁS [46]
mision 16

MONTE XANIC [54]
calixa, cab & syrah blend

BEBIDAS

beers & virgin drinks

CERVEZAS

HEINEKEN LAGER [5]

CORONA EXTRA LAGER [6]

MODELO NEGRA DUNKEL LAGER [7]

LAGUNITAS A LITTLE SUMPIN' SUMPIN ALE [11]

NEWCASTLE BROWN ALE [7]

DOS EQUIS LAGER [6]

TERRITORIO VIRGEN

RED BULL [5]

RED BULL SUGAR FREE [5]

HEINEKEN 0.0 [5]

BOTANAS

small plates

GUACAMOLE (vv) (gf)

pomegranate seeds, jalapeño, totopos

CHAYOTE YUCATECO (vv) (gf)

mexican squash, habanero pepper, baby carrots

ESQUITES (v) (gf)

grilled corn, spicy aioli, lime

AGUACHILE* (gf)

tuna, avocado, jicama

ENTRAIDAS

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.



COMIDA



FUERTES
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

BISTEC MARINERO EN ESCABECHE*
ribeye steak, chile ancho, quesillo

TREAT YOURSELF

PESCADO ZARANDEADO (gf)
achiote halibut, lobster, grilled giant prawn,
bay scallops

\$30

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

M.25.05.21

O.25.05.21

