



LOS LOBOS



APPETIZERS / SALADS ANTOJITOS / ENSALADAS

COCTEL MIXTO*

Shrimp / Scallop / Fish / Spicy Citrus Tomato Sauce
Avocado / Lime / Cilantro

\$15

POLLO ADOBADO TACOS

Two Corn Tortillas / Spicy Dry Rubbed Rotisserie Chicken
Roasted Avocado / Salsa Casera

\$17

GUACAMOLE FRESCO EN MOLCAJETE

Prepared Table Side / Jalapeño / Tomato
Onion / Cilantro / Lime

\$15

QUESO FUNDIDO

Melted Mix of Mexican Cheeses
Toasted Pumpkin Seeds / Agave Drizzle

\$12

SOPA DE TORTILLA

Smoky Tomato Broth / Shredded Chicken / Queso Fresco
Onions Avocado / Crispy Corn Tortilla Strips

\$8

ENSALADA DE LA CASA

Baby Greens / Avocado / Queso Fresco / Toasted Sesame Seeds
Tortilla Strips / Balsamic Honey Vinaigrette

\$12

HOUSE SPECIALTIES ESPECIALIDADES DE LA CASA

CAMARONES PICANTES

Grilled Shrimp / Chile De Árbol Marinade
Micro Greens / Citrus Avocado Salad

\$33

CARNE ASADA A LA YUCATECA*

Achiote Marinated Flank Steak / Escabeche Onion / Mexican Rice
Refried Beans / Sweet Plantains

\$32

ENCHILADAS DE MOLE

Tortillas / Rotisserie Chicken / Queso Oaxaca / Mole / Onions
Crema / Toasted Sesame Seeds

\$18

CHILE RELLENO

Roasted Poblano Pepper / Quinoa / Apple / Raisins / Roasted Corn
Rice Pilaf / Herb Salad / Cascabel Tomato Salsa

\$19

PESCADO AL ESTILO NAYARIT*

Grilled Market Catch / Spicy Red Adobo / Salsa Verde
Green Beans / Escarole Salad

\$33

COCHINITA PIBIL

Pork Slow Braised in Bitter Orange Juice with Annatto Seeds
Served Shredded on Banana Leaf / Corn Tortillas

\$27

FAJITAS

Hand-Made Corn Tortillas / Grilled Onion & Bell Peppers Choice
of: Chicken / Shrimp / Carne Asada*

\$27

BURRITO ROJO

Refried Beans / Red Rice / Queso Fresco / Cilantro
Choice of: Chipotle Seasoned Ground Beef
Chicken Tinga / Shredded Achiote Pork

\$25

SIDES \$7 ACOMPAÑAMIENTOS

TORTILLAS

Corn

PLATANOS

Sweet Plantains

ARROZ ROJO

Red Rice

ELOTES CALLEJEROS

Grilled Corn on the Cob / Queso Cotija / Mayonnaise / Chiltepin

FRIJOLES REFRITOS

Refried Beans

DESSERTS POSTRES \$11

CHURROS

Dulce de Leche Caramel

PASTEL DEL TRES LECHES

Coconut Cream

TARTELETA MAYA

Guava Gel / Spicy 72% Chocolate Ganache

FLOR DE JAMAICA SORBETES

Lime / Salt

MARACUYA SORBETES

Piloncillo Syrup

Your check may reflect an additional tax in certain ports or itineraries.
A 20% gratuity, beverage and specialty service charge will be added to your check.

If you have any type of food allergy, please advise your server before ordering.
*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
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.