

PINK AGAVE

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

Entradas Medium Plates

Frijol (V) (GF)
black bean soup, queso monterey,
radish

Enchilada de Pollo (GF)
roasted chicken, salsa verde, crema

Camarón Amarillo (GF)
seared shrimp, mole amarillo,
new potatoes

Fuertes Large Plates

Relleno Vagano (VV) (GF)
stuffed with poblano pepper, russet
potato, roasted corn

Pato (GF)
roasted duck, mole ahumado,
smoked yam purée

Cochinita Pibil (GF)
achiote-marinated smoked pork &
sour orange, habanero, pico de gallo

Bistec Marinero en Escabeche* (GF)
ribeye steak, chile ancho, quesillo

Postres Desserts

Tamal de Chocolate (VV) (GF)
chocolate masa & mexican chocolate

Milhojas (V)
tamarind, passion fruit, pineapple,
puff pastry

Sample portion of menu — subject to change

(VV) Vegan | (V) Vegetarian | (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.