



Jamón, Quesos, Pintxos

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, mahon 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

Pulpo a la Grill

olive confit octopus, brown butter potato fondue, pimentón

Platos Grandes

Char Ártico Asado a la Plancha*

arctic char, artichokes, salsa verde

Arroz Con Pitu de Caleyá (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

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.