

MENUS PROVIDED FOR REFERENCE ONLY.  
 MENUS ARE SUBJECT TO CHANGE  
 AND WILL BE RE-CONFIRMED ONCE ONBOARD

# HOLA!

## Tacos & Cantina

### ALL YOU CAN EAT

THE "ALL YOU CAN EAT" OPTION IS INCLUDED  
 IN THE DINING EXPERIENCE PACKAGE.



**HOLA SIGNATURE** - tomato . onion . lime . cilantro . jalapeño

**MUDDLE YOUR OWN** - ingredients + your creativity + muddle



### HOMEMADE SALSAS *incredibly tasty*

- Habanero Fuego
- Jalapeño Verde
- Salsa Taquera
- Creamy Poblano
- Roja de Arbol
- Roasted Molcajete
- Smoked Chipotle
- Black Bean Salsa
- Pico de Gallo



**CHIPS & SALSA**

## Soups, Salads & Sides

**TORTILLA SOUP** - lime cream . cilantro . choice of chicken or beef

**QUESO FUNDIDO** - melted Oaxaca cheese . chorizo . scallions

**EL CHAPO** - refried beans & cheese dip with tortilla chips

**TIJUANA SALAD** - lettuce . black bean . tomato . onion . cilantro . avocado . corn . jalapeño . crispy tortilla . smoked chipotle dressing

## STREET-STYLE WHITE CORN SOFT TORTILLA SERVED FAMILY-STYLE



### CHIPOTLE CARNITAS

slow-roasted pulled pork . chipotle . black bean salsa . cilantro

### AL PASTOR

marinated charred pork . pineapple . onions . cilantro

### BARBACOA

slow-roasted ancho-chilli beef . chipotle . red cabbage slaw

### CARNE ASADA

tequila-chilli marinated grilled steak . guacamole . cotija cheese . pickled red onions

### ANCHO TINGA

slow-roasted shredded chicken . poblano . pico de gallo

### CHILI PESCADO

fried catch of the day . guacamole . red cabbage slaw

### CHILI CON CARNE

(served in a yellow corn crunchy tortilla)  
 spiced ground beef . crema . avocado . cheddar . pico de gallo

## FLOUR QUESADILLAS!!!

guacamole . lime cream . pico de gallo salsa . tajin spice



## ENCHILADA

two stuffed corn tortillas, smothered in our signature sauces, melted Oaxaca & cheddar cheese with pico de gallo

**CHICKEN OR BEEF WITH SALSA VERDE** . **PORK WITH SPICED MOLE SAUCE**

## »BURRITO«

flour tortilla, Mexican rice, black bean salsa, cheddar cheese & lime cream served with guacamole & pico de gallo

**CHICKEN** . **BEEF** . **PORK**



crispy fried corn chips, Oaxaca & cheddar cheese, black beans, pico de gallo, jalapeño, lime cream & guacamole

**CHICKEN** . **CHILLI BEEF**

## TOSTADA

crispy fried yellow corn tortilla, refried beans, lettuce, black bean salsa, pico de gallo, guacamole, Mexican cheese

**ANCHO TINGA CHICKEN** . **CARNE CHILLI BEEF**

## TAMALES

originated in Mesoamerica as early as 8000 to 5000 BC., this sought after dish with masa (corn flour) is filled with chipotle pulled pork and steamed in corn husks

**CHICKEN** . **PORK**

## PASTELERIA

- ▶ ARROZ CON LECHE
- ▶ MEXICAN FLAN
- ▶ TRES LECHE
- ▶ DULCE DE LECHE

## ICE CREAM TACO

### Pick Your Ice Cream

Vanilla / Chocolate / Strawberry / Coffee / Stracciatella / Coconut

### Pick Your Sauce

Chocolate / Salted Caramel / Nutella

### Sprinkle Your Taco!

From our available selections





## Did you know?

Both mezcal and tequila are made from agave, so what's the difference between them?

### TEQUILA

is made by distilling the fermentation of 100% Blue Weber Agave plants. Tequila can only be produced in Jalisco - a central state in Mexico. By taking the heart of the agave plant & steaming it, tequila producers shred the heart (known as the piña) extruding a juice called aguamiel. The aguamiel is then mixed with sugar cane and yeast, fermented for several days. Followed by distilling the juice twice in copper pots.

### MEZCAL

is made from a variety of maguey plants, unlike tequila using only Blue Weber Agave. The difference in process is the heart of the agave/maguey "piñas" are roasted in earthen-clay ovens or several days which give the mezcal its smokey flavour profile. The roasted maguey are then crushed, fermented with cane sugar, double and triple distilled. After distillation, some are bottled and some mezcals will also be aged in roasted oak barrels.

### MEZCAL VARIETALS

**Espadín** - most common maguey accounts for 90% mezcal production

**Tobala** - deemed the "king of mezcals" this rare variety of maguey is mostly harvested from the wild

**Tobaziche** - is often harvested wild and made for a herbaceous savoury mezcal

**Tepexstate** - harvested wild maguey, take up to 30 years to reach maturity

**Arroqueño** - harvested wild maguey, floral with bitter chocolate notes



ounce pour  
gracias!

### TEQUILA VARIETALS

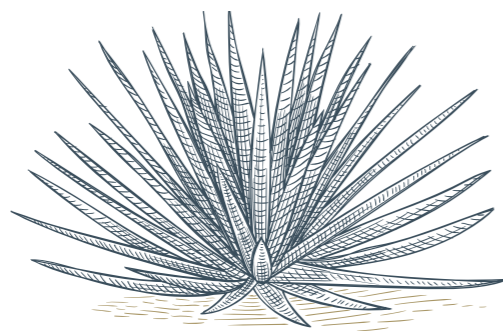
**Blanco** - bottled after distillation, some are aged

**Reposado** - aged between 2-12 mo in toasted oak barrels

**Joven** - mixture of blanco & reposado tequila

**Añejo** - aged between 1-3 years in toasted oak barrels

**Xtra Añejo** - aged 3+ years in toasted oak barrels



## Margarita or Mezcalita "YOUR WAY!"

Pick your Tequila or Mezcal  
*from the list*

Pick your Flavour  
*passion fruit / orange / blueberry / mango / peach / strawberry / blood orange / lavender*

Rim it!  
*lime salt / chilli-lime salt / smoked chipotle salt / lime sugar / wild berry sugar / lavender sugar*

Spice it up!  
*jalapeño / poblano / habanero slice*

Served  
on the rocks!

1-litre pitcher  
margaritas  
for the table

## Frozen Margarita's

**Hola Classic**  
jose cuervo silver . triple sec . lime

**Mangorita**  
jose cuervo gold . cointreau . mango . lime

**Passionrita**  
1800 reposado . passion fruit . cointreau . lime

**Strawberrita**  
jose cuervo silver . vanilla liqueur . strawberry . lemon

**Pineapplerita**  
jose cuervo gold . coconut rum . pineapple . lemon

### Tequila best for shots & cocktails

1800/Añejo	Jose Cuervo/Gold	Kah/Blanco
1800/Reposado	Jose Cuervo/Silver	Kah/Reposado
1800/Silver		

### Tequila best for shots, cocktails & sipping

Casamigos/Blanco	Cenote/Reposado	Milagro Reserva/Reposado
Cazadores/Reposado	Don Julio/Añejo	Patrón/Reposado
Cenote/Añejo	Jose Cuervo/Reposado	Patrón/Silver
Cenote/Blanco	Kah/Añejo	

### Tequila for sipping only please!!

Jose Cuervo de la Familia	Fortaleza/Blanco
Fortaleza/Reposado	



## MEZCAL

cocktails/sip  
Se Busca - Artesanal Joven

### premium cocktails/sip

Se Busca - Añejo  
Se Busca - Reposado

### Snifter/sip only por favor!

Del Maguey - Premium Tobala  
Montelobos - Joven  
Nucano - Tobala  
Nuestra Soledad - Artesanal Espadin  
Vago - Espadin

## CERVEZA-ME!

### BOTTLE

Corona

Dos Equis

Modelo Especial

Modelo Negra

Sol

### Chelada!

Your choice of beer, infused with fresh lime juice, lime zest, ice and salt rim!

### Michelada!

Your choice of beer, infused with cholula hot sauce, tomato juice, fresh lime juice & chilli-lime salt rim!

### Cervezarita!

Your choice of beer, 1800 reposado, fresh lime juice, ice and salt rim!

## Aguas Frescas

Fresh fruit juices

Orchata milk

## Other libations

Espresso  
Coffee  
Latte  
Cappuccino

Water still  
Water sparkling  
Coke / Sprite / Fanta

## Don Pedro

Signature alcoholic milkshakes made with Kahlúa, rum and ice cream vanilla / chocolate / coffee



MSC Cruises strives to protect the oceans by **reducing plastic use**. Join us to preserve the planet for future generations and **request a biodegradable straw**.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

