



APPETIZERS

SUPER LOADED NACHOS

chili, three beans, guajillo, tres quesos, salsa, achiote aioli, poblano, guacamole and crema

QUESO FUNDIDO

carne asada with melted cheese and mushrooms, tortilla

SHRIMP COCKTAIL

cocktail sauce

TACO DE CARNITAS

slow-braised pork, guacamole and jalapeños

INFLATIDAS DE CAMARONES

flash fried shrimp, poblano crema and habanero aioli

ENSALADA

greens, tomato, vegetables, lime dressing, queso fresco

CAESAR SALAD

housemade dressing, parmesan

SOPA

slow-cooked pulled beef, tomatoes, oregano and pasilla chili

CALDO DE QUESO

cheese soup with tomato and green chili salsa

FIDEOS SECOS

spaghetti, tomato chipotle ragu, confit chicken, pickled onion



BONSAI SUSHI SHIP* (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp)*

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

MAINS

PESCADO FRITO

crisp fried snapper, three chili crema and pico de Jalisco

POLLO EN MOLE

*spiced roasted chicken smothered in our
36-ingredient mole*

PORK LOMITO

eight-hours slow cooked pork with stewed red beans

CHILE RELLENOS

*stuffed poblano with cheese and vegetables,
salsa de enchilada*

FIDEOS SECOS

spaghetti, tomato chipotle ragu, confit chicken, pickled onion

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed broccoli, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed broccoli, skillet potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed broccoli, skillet potatoes

SAUCES

● chimichurri

● béarnaise

● peppercorn sauce

Surcharge of \$5.00 for third entree or more applies

18% service charge will automatically be added to your order

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications.
a surcharge of \$ 23 applies to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

DESSERT

COCONUT TRES LECHES

trio of milk, spiced coconut crema

CREMA CATALANA

caramelized orange custard, brown sugar crust

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.75

ESPRESSO \$2.75

LATTE \$3.75

"ART OF TEA" SELECTION \$2.75

Please inform your server if you have any food allergies.

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CARNIVAL CRUISE LINE