

A TASTE OF MEXICO

CHEF'S RECOMMENDATIONS



ROASTED POBLANO PEPPER SOUP

rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

CHILI-LIME CRUSTED SALMON*

served over a sweet potato, mushroom and kale hash topped with tangy mango and bell pepper salsa

TRES LECHES CAKE

vanilla sponge cake soaked in a triad of sweet creams, with dulce de leche and meringue

STARTERS

CLASSIC CAESAR SALAD

crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

CHILLED SHRIMP COCKTAIL

tender shrimp, classic horseradish cocktail sauce, fresh lemon

ROASTED POBLANO PEPPER SOUP

rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

TORTILLA SOUP

tomato broth with hearty black beans and sweet corn, topped with cilantro, crunchy corn tortillas and fresh lime

GRILLED SWEET CORN CAKES

served golden brown with grilled vegetables, tomato avocado salsa and fresh cilantro

ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

MAIN COURSES

CHILI-LIME CRUSTED SALMON*

served over a sweet potato, mushroom and kale hash topped with tangy mango and bell pepper salsa

GRILLED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots and spinach, and a savory thyme jus

PULLED PORK ENCHILADA

tender pulled pork in flour tortilla baked with cheese, guajillo pepper sauce and sour cream, topped with fresh cilantro and red onion

CARNE ASADA*

chili-marinated and grilled flank steak with Mexican-style rice, pinto beans, sautéed spinach and peppers, finished with a bright salsa verde

SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

CRUNCHY CHILI-CRUSTED TOFU TACOS

served in baskets of flour tortillas with sliced pears and a peanut-sambal oelek sauce

BUTTER CHICKEN

tender chicken in a rich curry of spiced tomato, butter and cream, served with jasmine rice, crispy papadum, roti and raita
Indian vegetarian entrée available upon request.

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DESSERTS

CARAMEL FLAN

creamy custard soaked in caramel syrup

TRES LECHES CAKE

vanilla sponge cake soaked in a triad of sweet creams, with dulce de leche and meringue

WARM APPLE COBBLER

warm caramelized apple filling with spiced crunchy streusel topping, served with vanilla ice cream

ICE CREAM

choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

COCONUT LAYER CAKE

coconut sponge cake, coconut whipped cream and raspberry sauce

VEGAN TOFFEE CHEESECAKE

buttery toffee with velvety vegan cheesecake topped with fresh berries

ARTISAN CHEESE PLATE

an assortment of artisan cheeses with fig chutney and seasonal accompaniments

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL

broiled lobster tail with melted butter \$16.99[†]

CHOPS GRILLE FILET MIGNON*

grilled beef tenderloin with your selection of sauce \$19.99[†]

SURF AND TURF*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99[†]

👑 Royal classic 🚫 no sugar added 🌱 vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions. Royal Caribbean International galleys are not food-allergen-free environments. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

[†]An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.