



LOS LOBOS

APPETIZERS

LOS TACOS

ENCHILADAS & BURRITOS

FROM THE GRILL

SALADS

HOUSE SPECIALTIES

SIDES

DESSERTS

SORBETS





ANTOJITOS / APPETIZERS

GUACAMOLE FRESCO EN MOLCAJETE **\$11**

Prepared Table Side / Jalapeño / Tomato / Onion / Cilantro / Lime

QUESO FUNDIDO **\$10**

Melted Mix of Mexican Cheeses Sprinkled with Toasted Pumpkin Seeds and a Drizzle of Agave

SOPA DE TORTILLA **\$7**

Smoky Tomato Broth / Shredded Chicken / Queso Fresco / Onions Avocado / Crispy Corn / Tortilla Strips

QUESADILLA DEL PUESTO **\$9**

Corn Masa Quesadilla / Queso Oaxaca / Goat Cheese / Zucchini Corn Truffle / Sesame Salsa Macha

COCTEL MIXTO* **\$13**

Tiger Shrimp / Scallop / Fish / Spicy Citrus Tomato Sauce Avocado / Lime / Cilantro

TIRADITO DE ATÚN* **\$15**

Yellow Fin Tuna / Tamarind / Aguachile / Toasted Sesame Green Onion

ENSALADAS / SALADS

MIXTA **\$10**

Chopped Greens / Jicama / Corn / Watermelon Radish Queso Fresco / Avocado / Cilantro Vinaigrette

DE LA CASA **\$10**

Baby Greens / Avocado / Queso Fresco / Toasted Sesame Seeds Tortilla Strips / Balsamic Honey Vinaigrette



LOS TACOS

3 CORN TORTILLAS SERVED WITH GUACAMOLE & SALSA

POLLO ADOBADO **\$15**

Spicy Dry Rubbed Rotisserie Chicken / Roasted Avocado Salsa Casera

BISTEC CON QUESO* **\$17**

Skirt Steak / Crispy Queso / Chihuahua / Tomatillo Salsa Cilantro / Onion

CAMARONES 'BLT' **\$17**

Shrimp / Garlic Butter / Bacon / Pico De Gallo / Lettuce Chipotle Glaze Green Onion

ENCHILADAS & BURRITOS

ENCHILADAS DE MOLE **\$15**

Tortillas / Rotisserie Chicken / Queso Oaxaca / Mole / Onions Crema / Toasted Sesame Seeds

BURRITO ROJO **\$22**

Refried Beans / Red Rice / Queso Fresco / Cilantro
Choice of: Achiote Seasoned Skirt Steak / Chicken Tinga
Shredded Pork with Mojo Sauce



DE LA PARRILLA / FROM THE GRILL

SERVED WITH CORN TORTILLAS

CAMARONES

\$29

Grilled Shrimp / Chile De Árbol Marinade / Micro Greens
Citrus Avocado Salad

PESCADO AL ESTILO NAYARIT*

\$29

Grilled Market Catch / Spicy Red Adobo / Salsa Verde
Green Beans / Escarole Salad

CARNE ASADA A LA YUCATECA*

\$27

Achiote Marinated Skirt Steak / Escabeche Onions
Mexican Rice / Refried Beans / Sweet Plantains



ESPECIALIDADES DE LA COCINA / HOUSE SPECIALTIES

COCHINITA PIBIL

\$23

Pork Slow Braised in Bitter Orange Juice with Annatto Seeds
Served Shredded on Banana Leaf / Corn Tortillas

MEJILLONES BORRACHOS

\$24

Mussels / Spicy Tomato Broth / Chorizo / Mezcal
Hoja Santa / Grilled Crusty Bread

CHILE RELLENO

\$17

Roasted Poblano Pepper / Quinoa / Apple / Raisins
Roasted Corn Rice Pilaf / Herb Salad / Cascabel Tomato Salsa

FAJITAS

\$22

Hand-Made Corn Tortillas / Grilled Onion & Bell Peppers
Choice of: Chicken / Shrimp / Carne Asada*

ACOMPAÑAMIENTOS / SIDES • \$5

TORTILLAS

Corn

JICAMA SLAW

Cabbage / Nopales / Jalapeños / Red Onion
Spiced Vinegar

PLATANOS

Sweet Plantains

ELOTES CALLEJEROS

Grilled Corn on the Cob / Queso Cotija
Mayonnaise / Chiltepin

ARROZ ROJO

Red Rice

FRIJOLES REFRITOS

Refried Beans

POSTRES / DESSERTS • \$9

CHURROS

Dulce de Leche Caramel

PASTEL DEL TRESLECHES

Coconut Cream

CHOCOFLAN

Caramel Sauce

TARALETA MAYA

Guava Gel / Spicy 72% Chocolate Ganache

SORBETES / SORBETS • \$9

FLOR DE JAMAICA / HIBISCUS Lime / Salt

GUAYABA / GUAVA Coulis

MARACUYA / PASSIONFRUIT Piloncillo Syrup

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check.
If you have any type of food allergy, please advise your server before ordering.