



LOS LOBOS

APPETIZERS

SALADS

TACOS

ENCHILADAS/ BURRITOS

FROM THE GRILL

HOUSE SPECIALTIES

SIDES

DESSERTS

SORBETS



ANTOJITOS / APPETIZERS

GUACAMOLE FRESCO EN MOLCAJETE Prepared Table Side / Jalapeño / Tomato / Onion / Cilantro / Lime	\$15
QUESO FUNDIDO Melted Mix of Mexican Cheeses Sprinkled with Toasted Pumpkin Seeds and a Drizzle of Agave	\$12
SOPA DE TORTILLA Smoky Tomato Broth / Shredded Chicken / Queso Fresco / Onions Avocado / Crispy Corn / Tortilla Strips	\$8
QUESADILLA DEL PUESTO Corn Masa Quesadilla / Queso Oaxaca / Goat Cheese / Zucchini Corn Truffle / Sesame Salsa Macha	\$11
COCTEL MIXTO* Tiger Shrimp / Scallop / Fish / Spicy Citrus Tomato Sauce Avocado / Lime / Cilantro	\$15
TIRADITO DE ATÚN* Yellow Fin Tuna / Tamarind / Aguachile / Toasted Sesame Green Onion	\$17

ENSALADAS / SALADS

MIXTA Chopped Greens / Jicama / Corn / Watermelon Radish Queso Fresco / Avocado / Cilantro Vinaigrette	\$12
DE LA CASA Baby Greens / Avocado / Queso Fresco / Toasted Sesame Seeds Tortilla Strips / Balsamic Honey Vinaigrette	\$12

LOS TACOS

3 CORN TORTILLAS SERVED WITH GUACAMOLE & SALSA	
POLLO ADOBADO Spicy Dry Rubbed Rotisserie Chicken / Roasted Avocado Salsa Casera	\$17
BISTEC CON QUESO* Flank Steak / Crispy Queso / Chihuahua / Tomatillo Salsa Cilantro / Onion	\$19
CAMARONES 'BLT' Shrimp / Garlic Butter / Bacon / Pico De Gallo / Lettuce Chipotle Glaze Green Onion	\$19

ENCHILADAS & BURRITOS

ENCHILADAS DE MOLE Tortillas / Rotisserie Chicken / Queso Oaxaca / Mole / Onions Crema / Toasted Sesame Seeds	\$18
BURRITO ROJO Refried Beans / Red Rice / Queso Fresco / Cilantro Choice of: Chipotle Seasoned Ground Beef Chicken Tinga / Shredded Pork with Salsa Verde	\$25

DE LA PARRILLA / FROM THE GRILL

SERVED WITH CORN TORTILLAS	
CAMARONES Grilled Shrimp / Chile De Árbol Marinade / Micro Greens Citrus Avocado Salad	\$33
PESCADO AL ESTILO NAYARIT* Grilled Market Catch / Spicy Red Adobo / Salsa Verde Green Beans / Escarole Salad	\$33
CARNE ASADA A LA YUCATECA* Achiote Marinated Flank Steak / Escabeche Onions Mexican Rice / Refried Beans / Sweet Plantains	\$32

ESPECIALIDADES DE LA COCINA / HOUSE SPECIALTIES

COCHINITA PIBIL Pork Slow Braised in Bitter Orange Juice with Annatto Seeds Served Shredded on Banana Leaf / Corn Tortillas	\$27
MEJILLONES BORRACHOS Mussels / Spicy Tomato Broth / Chorizo / Mezcal Hoja Santa / Grilled Crusty Bread	\$29
CHILE RELLENO Roasted Poblano Pepper / Quinoa / Apple / Raisins Roasted Corn Rice Pilaf / Herb Salad / Cascabel Tomato Salsa	\$19
FAJITAS Hand-Made Corn Tortillas / Grilled Onion & Bell Peppers Choice of: Chicken / Shrimp / Carne Asada*	\$27

ACOMPAÑAMIENTOS / SIDES • \$7

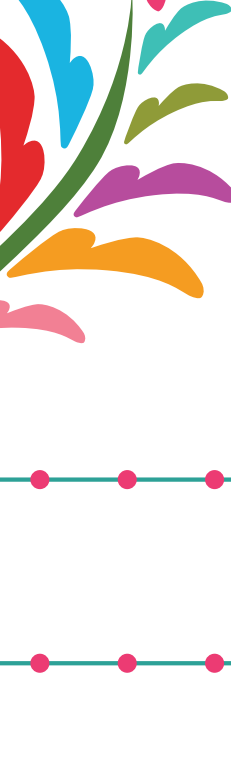
TORTILLAS Corn	JICAMA SLAW Cabbage / Nopales / Jalapeños / Red Onion Spiced Vinegar
PLÁTANOS Sweet Plantains	ELOTES CALLEJEROS Grilled Corn on the Cob / Queso Cotija Mayonnaise / Chiltepin
ARROZ ROJO Red Rice	FRIJOLES REFRITOS Refried Beans

POSTRES / DESSERTS • \$11

CHURROS Dulce de Leche Caramel	PASTEL DEL TRES LECHEs Coconut Cream
CHOCOFLAN Caramel Sauce	TARTELETA MAYA Guava Gel / Spicy 72% Chocolate Ganache

SORBETES / SORBETS • \$11

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. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.