

Bienvenido Y all!

Antojitos - Appetizers

Taquitos

Pulled Pork, Beans, Jack Cheese, Ranchero Sauce

Nachos Grandes

Corn Tortillas, Refried Beans, Shredded Beef, Guacamole, Pico de Gallo,
Chile con Queso, Cilantro, Jalapeño Peppers

Southwestern Spicy Spring Rolls

Smoked Chicken, Black Beans, Roasted Corn, Jalapeño Peppers,
Monterey Jack Cheese, Red Peppers, Crispy Shell

Choice of Quesadilla

Smoked Chicken, Pulled Ranchero Beef, or Mexican Three-cheese

Warm Citrus-chili Crusted Tuna

Creamy Gazpacho

Ensaladas y Sopas - Salads and Soups

Sopa de Tortilla

Chicken Broth, Grated Cheddar, Chicken Croutons, Avocado

Black Bean Soup

Topped with Green Onions, Sour Cream

Ensalada Tostada

Tortilla, Romaine and Iceberg Lettuce, Roasted Corn, Avocado,
Marinated Tomatoes, Black Beans, Cheddar Cheese, Boiled Eggs,
Fajita Beef Strips from the Grill

Southwest Chicken Caesar Salad

Tossed with Caesar Dressing, Red Chili Tortilla Croutons,
Grated Parmesan Cheese

Cover Charge of \$10 Applies

Platos Principales – Main Courses

Mariscos en Banderilla

Shrimp and Swordfish Skewers, Pico de Gallo,
Mexican Rice, Plantain Chips

Roadhouse Beef Burrito

Flour Tortilla Filled With Shredded Beef, Refried Beans,
Ranchero Sauce, and Monterey Jack Cheese
Served with Mexican Rice, Sour Cream, Guacamole, Pico de Gallo

El Popo

Grilled Chicken, Grilled Skirt Steak, Peppers, Onions,
Tomatoes, Pineapple, Jalapeño Pepper,
Served with Mexican Rice, Refried Beans, Guacamole,
Pico de Gallo, and Sour Cream
This house specialty is available to parties of two or more.

Sizzling Fajitas

Marinated Chicken Breast or Tender Grilled Beef,
Onions, and Bell Peppers on a Skillet,
Served with Mexican Rice and Refried Beans, Warm Tortillas,
Guacamole, Sour Cream, Pico de Gallo

BBQ Pork Back Ribs

Tender Spare Ribs, Chili BBQ Sauce, Stuffed Potato Skins, Spicy Corn
Relish

Vegetable Enchilada

Flour Tortilla Filled with Roasted Vegetables, Refried Beans, Cottage
Cheese,
Tomatillo Salsa, Guacamole, Mexican Rice

Warm Lobster Tacos

Pico de Gallo and Jicama Salad

Postres – Desserts

Flan con dulce de Leche

Rich Caramel Custard, Spiced Chocolate Tuile

Caramelized Margarita Tartlet

Confit of Citrus Zest, Vanilla-honey Roasted Pineapples

Casuela de Piña con Mango Coupe

Pineapple and Mango Compote, Cornbread Crumble, Vanilla Ice Cream

Torta de Chocolate Mexicana

Rich Cinnamon-chocolate Cake, Caramel Glaze

Ice Cream

Today's Selection of Ice Cream

At Norwegian Cruise Line, we proudly serve Lavazza for our espresso-based beverages, the best
selling coffee in Italy.

* All **Espresso**, **Cappuccino**, and **Café Lattes** are charged at current beverage pricing.

LAVAZZA
ITALY'S FAVOURITE COFFEE

Tequila is a spirit made from the agave plant in the areas surrounding Tequila, a town in Jalisco, Mexico. Tequila wasn't established as a town until 1656, but the drink first appeared in the 16th century. Long before the Spanish arrived in 1521, the Aztec people had already created this fermented drink and called it Octli or Pulque. When the Spanish conquistadors ran out of their own brandy, they started distilling this agave drink to make North America's first tequila.

Margaritas – Specialty Cocktails

(Specialty Cocktails – House \$6.00 Call \$6.50 Premium \$7.00 Super Premium \$7.50)

The Golden Margarita

Tequila, DeKuyper Triple Sec, Rose's Lime Juice, Sour Mix, Splash of Orange Juice
Shaken and Served on the Rocks

Frozen Margarita

Tequila, DeKuyper Triple Sec, Sour Mix, Fresh Lime, Simple Syrup Blended with Ice
Can be Flavored with: Strawberry, Mango, Peach or Raspberry

Grand Margarita

Premium Tequila, Grand Marnier, Simple Syrup, Fresh Lime Juice
Chilled and Served Straight Up Traditional Style

Mexican Madras

Tequila, Cranberry Juice, Orange Juice Shaken and Served on the Rocks

Tequila Mockingbird

Tequila, DeKuyper Triple Sec, Blue Curaçao, Orange Juice, Cranberry Juice
Chilled and Served Straight Up Traditional Style

Mexican Sunset

Tequila, Blackberry Brandy, Orange Juice Shaken and Served on the Rocks

A Tequila Filled Navel

Tequila, Peachtree Schnapps, Orange Juice Shaken and Served on the Rocks

Grand Piña Margarita

Tequila, Grand Marnier, Pineapple Juice, Fresh Lime Juice, Splash of Orange Juice
Chilled and Served Straight Up Traditional Style

Tequila

\$5.75

(Call)

**Cuervo Especial
Sauza Blanco**

\$6.75

(Super Premium)

**Don Julio Reposado
Porfidio Plata
Sauza Tres Generaciones Añejo**

\$6.25

(Premium)

**1800 Reposado
Cazadores Blanco**

(Unique)

**Corazón Añejo
Patrón Silver
Patrón Reposado
Patrón Añejo
Grand Patrón Platinum
Don Julio 1942
Porfidio Añejo
Jose Cuervo Reserva de la Familia**

Order Tequila Like a Pro

- Oro (gold):** Un-aged tequila that's 'joven y abogado' (young and adulterated), meaning that the caramel, fructose, glycerin and wood flavoring can be added to taste like aged tequila.
- Blanco (white) or Plata (silver):** Un-aged spirit stored in stainless steel barrels before being bottled.
- Reposado (rested):** Aged at least two months, but less than a year in oak barrels.
- Añejo (aged or vintage):** Aged at least a year, but less than three years in oak barrels.
- Extra Añejo (extra aged):** Aged at least three years in oak barrels. This category was established in March 2006.

Tapas

The Little Dishes of Spain

A side of folklore with your Tapas?

Legend has it that King Alfonso X, el Sabio aka "The Wise One" stopped at a tavern to rest from his journey and have a drink. The wind was blowing hard and so the inn keeper served his drink covered with a slice of ham and bread. The King loved it so much that he ordered another tapa or "cover".

*Now it's your turn. Try one of our tapas or two, or three,
and enjoy it like Spanish royalty.*

Frio - Cold

Aceitunas Variadas y Alcaparrones

Selected Imported Olives and Caperberries

Patatas Bravas con Mojo Picante

Fried Red Skin Potatoes with Spicy Chili Dipping Sauce

Pan Tostado con Tomate y Jamón

Toasted Bread with Tomato and Air-cured Ham

Pimientos del Piquillo al Ajillo

Sautéed Strips of Roasted Piquillo Peppers with Toasted Garlic Slivers

Tortilla a la Española

Potato Omelet

Champiñones al Ajillo

Mushrooms Sautéed in Garlic and Olive Oil

Calda - Hot

Calamares Andaluza

Batter-fried Squid with Garlic Mayonnaise

Chourizo Pequeño Picante á la Plancha

Grilled Spicy Spanish Sausage

Empanadillas de Espinaca

Spinach Turnovers