

HOLA!

Tacos & Cantina

MENU

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Tacos & Cantina

ALL YOU CAN EAT \$ 17.99 PER PERSON



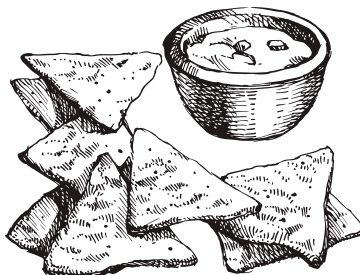
HOLA SIGNATURE - tomato . onion . lime . cilantro . jalapeño
MUDDLE YOUR OWN - ingredients + your creativity + muddle

\$ 4.49



HOMEMADE SALSAS *incredibly tasty*

- Habanero Fuego
- Jalapeño Verde
- Creamy Poblano
- Roja de Arbol
- Roasted Molcajete
- Smoked Chipotle
- Black Bean Salsa
- Pico de Gallo



CHIPS & SALSA
\$ 2.39

STREET-STYLE WHITE CORN SOFT TORTILLA

SERVED FAMILY-STYLE

CHIPOTLE CARNITAS slow-roasted pulled pork • chipotle • black bean salsa • cilantro	\$ 2.39
AL PASTOR marinated charred pork • pineapple • onions • cilantro	\$ 2.69
BARBACOA slow-roasted ancho-chilli beef • chipotle • red cabbage slaw	\$ 2.79
CARNE ASADA tequila-chilli marinated grilled steak • guacamole • cotija cheese • pickled red onions	\$ 2.99
ANCHO TINGA slow-roasted shredded chicken • poblano • pico de gallo	\$ 2.39
CHILI PESCADO fried catch of the day • guacamole • red cabbage slaw	\$ 2.79
CHILI CON CARNE (served in a yellow corn crunchy tortilla) spiced ground beef • crema • avocado • cheddar • pico de gallo	\$ 2.49



ENCHI LADA

two stuffed corn tortillas, smothered in our signature sauces, melted Oaxaca & cheddar cheese with pico de gallo

\$ 11.99

CHICKEN OR BEEF WITH SALSA VERDE • PORK WITH SPICED MOLE SAUCE

»BURRITO«

flour tortilla, Mexican rice, black bean salsa, cheddar cheese & lime cream served with guacamole & pico de gallo

\$ 10.79

CHICKEN • BEEF • PORK



crispy fried corn chips, Oaxaca & cheddar cheese, black beans, pico de gallo, jalapeño, lime cream & guacamole

small

\$ 7.29

large

\$ 14.49

CHICKEN • CHILLI BEEF

TOSTADA

crispy fried yellow corn tortilla, refried beans, lettuce, black bean salsa, pico de gallo, guacamole, Mexican cheese

\$4.19

CHICKEN • CHILLI BEEF

TAMALES

originated in Mesoamerica as early as 8000 to 5000 BC., this sought after dish with masa (corn flour) filled with chipotle pulled pork, steamed in corn husks.

\$ 3.49

each

CHICKEN • PORK

Soups, Salads & Sides

TORTILLA SOUP - lime cream, cilantro, choice of chicken or beef

\$ 4.19

QUESO FUNDIDO - melted Oaxaca cheese . chorizo . scallions

\$ 4.59

EL CHAPO - refried beans & cheese dip with tortilla chips

\$ 2.99

TIJUANA SALAD - lettuce . black bean . tomato . onion . cilantro . avocado . corn . jalapeño . crispy tortilla . smoked chipotle dressing

\$ 5.99

FLOUR QUESADILLAS!!!

guacamole . lime cream . pico de gallo salsa . tajin spice



\$ 5.99



\$ 5.19



\$ 4.99



\$ 3.99

PASTELERIA \$ 3.99

▶ ARROZ CON LECHE

▶ MEXICAN FLAN

▶ TRES LECHES

▶ DULCE DE LECHE



Did you know?

Both mezcal and tequila are made from agave, so what's the difference between them?

TEQUILA

is made by distilling the fermentation of 100% Blue Weber Agave plants. Tequila can only be produced in Jalisco - a central state in Mexico. By taking the heart of the agave plant & steaming it, tequila producers shred the heart (known as the piña) extruding a juice called aguamiel. The aguamiel is then mixed with sugar cane and yeast, fermented for several days. Followed by distilling the juice twice in copper pots.



ounce
pour
gracias!

TEQUILA VARIETALS

Blanco - bottled after distillation, some are aged

Reposado - aged between 2-12 months in toasted oak barrels

Joven - mixture of blanco & reposado tequila

Añejo - aged between 1-3 years in toasted oak barrels

Xtra Añejo - aged 3+ years in toasted oak barrels

MEZCAL

is made from a variety of maguey plants, unlike tequila using only Blue Weber Agave. The difference in process is the heart of the agave/maguey "piñas" are roasted in earthen-clay ovens or several days which give the mezcal its smokey flavour profile. The roasted maguey are then crushed, fermented with cane sugar, double and triple distilled. After distillation, some are bottled and some mezcals will also be aged in roasted oak barrels.

MEZCAL VARIETALS

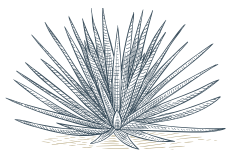
Espadin - most common maguey accounts for 90% mezcal production

Tobala - deemed the "king of mezcals" this rare variety of maguey is mostly harvested from the wild

Tobaziche - is often harvested wild and made for a herbaceous savory mezcal

Tepextate - harvested wild maguey, take up to 30 years to reach maturity

Arroqueño - harvested wild maguey, floral with bitter chocolate notes



Tequila best for shots & cocktails

Jose Cuervo/Silver \$8
Jose Cuervo/Gold \$8
1800/Silver \$8

Espolón/Blanco \$9
1800/Reposado \$9
1800/Añejo \$10

Patrón/Silver \$10
Cazadores/Reposado \$10
Corazon/Añejo \$10

Tequila best for shots, cocktails & sipping

Don Julio/Silver \$12
Codigo/Blanco \$13
Cenote/Reposado \$13
Patrón/Añejo \$14
Don Julio/Reposado \$14

Patrón/Reposado \$15
Codigo/Reposado \$15
Partida/Reposado \$15
Corzo/Blanco \$15
Cenote/Añejo \$15

Don Julio/Añejo \$16
Milagro Reserve/Silver \$16
Codigo/Rosa \$16
Casamigos/Blanco \$16
Milagro Reserve/Reposado \$16

Tequila for sipping only please!!

Fortaleza/Blanco \$18
Jose Cuervo de la Familia \$19

Casa Noble/Añejo \$22
Codigo Origen Extra/Añejo \$28



MEZCAL

cocktails/sip

Zugnum - Silver \$8
Creyente - Artesanal Joven \$9
Zignum - Reposado \$10
Se Busca - Artesanal Joven \$10

premium cocktails/sip

Zignum - Añejo \$13
Del Maguey - Premium Tobala \$15

Snifter/sip only por favor!

Nucano - Tepextate Joven \$18
Vago - Elote/Espadin \$19
Nuestra Solidad - Artesanal Espadin \$19
Montelobos - Joven \$22

CERVEZA-ME!

BOTTLE

Pacifico Clara	\$ 8
Modelo Especial	\$ 8
Modelo Negra	\$ 8
Corona Extra	\$ 6.5
Dos Equis	\$ 6.5
Sol	\$ 7

Chelada!

Your choice of beer, infused with fresh lime juice, lime zest, ice and salt rim!

\$ 9.99

Michelada!

Your choice of beer, infused with cholula hot sauce, tomato juice, fresh lime juice & chilli-lime salt rim!

\$ 10.99

Cervezarita!

Your choice of beer, espolón reposado, fresh lime juice, ice and salt rim!

\$ 11.99

Margarita or Mezcalita

"YOUR WAY!" \$ 4 + your selection

Pick your Tequila or Mezcal
from the list

Pick your Flavor
*passion fruit / orange / mango / peach /
strawberry / lavender*

Rim it!
*lime salt / chilli-lime salt / smoked chipotle salt /
lime sugar / wild berry sugar / lavender sugar*

Spice it up!
jalapeño / poblano / habanero slice

*Served on
the rocks!*

1-litre pitcher
margaritas for the table
\$ 30

Aguas Frescas \$ 5

Lime juice
Tamarind juice
Mandarin juice

Pineapple juice
Orchata milk

Other libations

Espresso	\$ 2.5	Water still	\$ 5.5
Coffee	\$ 2.5	Water sparkling	\$ 5.5
Latte	\$ 4.25	Coke / Sprite / Fanta	\$ 3.25
Cappuccino	\$ 4.25		

Don Pedro \$ 7.99

Signature alcoholic milkshakes made with Kahlúa,
rum and ice cream
vanilla / chocolate / coffee



Frozen Margarita's

Hola Classic \$ 9.99
jose cuervo silver . triple sec . lime

Mangorita \$ 10.99
jose cuervo gold . cointreau . mango . lime

Passionrita \$ 11.99
espolón reposado . passion fruit . cointreau . lime

Strawberrita \$ 9.99
jose cuervo silver . vanilla liqueur . strawberry . lemon

Pineapplerita \$ 10.99
jose cuervo gold . coconut rum . pineapple . lemon

MSC Cruises strives to protect the oceans by **reducing plastic use**.
Join us to preserve the planet for future generations and **request a biodegradable straw**.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% Service charge will be applied to all Guests without a beverage package and items excluded from respective package.
Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

