

HOLA!

Tacos & Cantina

MENU

MENUS PROVIDED FOR REFERENCE ONLY.
MENUS ARE SUBJECT TO CHANGE
AND WILL BE RE-CONFIRMED ONCE ONBOARD

HOLA!

Tacos & Cantina

ALL YOU CAN EAT



HOLA SIGNATURE - tomato . onion . lime . cilantro . jalapeño



HOMEMADE SALSAS *incredibly tasty*

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



**CHIPS &
SALSA**

STREET-STYLE WHITE CORN SOFT TORTILLA SERVED FAMILY-STYLE



CHIPOTLE CARNITAS

slow-roasted pulled pork • chipotle • black bean salsa • cilantro

AL PASTOR

marinated charred pork • pineapple • onions • cilantro

BARBACOA

slow-roasted ancho-chilli beef • chipotle • red cabbage slaw

CARNE ASADA

tequila-chili marinated grilled steak • guacamole •
cotija cheese • pickled red onions

ANCHO TINGA

slow-roasted shredded chicken • poblano • pico de gallo

CHILI PESCADO

fried catch of the day • guacamole • red cabbage slaw

CHILI CON CARNE

(served in a yellow corn crunchy tortilla)

spiced ground beef • crema • avocado • cheddar • pico de gallo

ENCHI LADA

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

**CHICKEN OR BEEF WITH
SALSA VERDE •**

PORK WITH SPICED MOLE SAUCE

»BURRITO«

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

CHICKEN • BEEF • PORK



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

large

small

CHICKEN • CHILLI BEEF

TOSTADA

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

**ANCHO TINGA CHICKEN •
CHILLI BEEF**

TAMALES

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

CHICKEN • PORK

Soups, Salads & Sides

TORTILLA SOUP - lime crema . cilantro . choice of chicken or beef

QUESO FUNDIDO - melted Oaxaca cheese . chorizo . scallions

EL CHAPO - refried beans & cheese dip with tortilla chips

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

FLOUR QUESADILLAS!!!

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



PASTELERIA

- ▶ ARROZ CON LECHE
- ▶ MEXICAN FLAN
- ▶ TRES LECHES
- ▶ DULCE DE LECHE

ICE CREAM TACO

Pick Your Ice Cream

Vanilla / Chocolate / Strawberry /
Coffee / Stracciatella / Coconut

Pick Your Sauce

Chocolate / Salted Caramel / Nutella

Sprinkle Your Taco!

From our available selections





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 mo 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

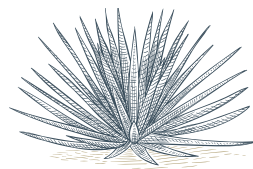
Espadin - most common maguey accounts for 90% mezcal production

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 savoury mezcal

Tepexstate - 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

1800/Añejo
1800 Reposado
1800/Silver

Espolón/Blanco
Olmeca/Blanco

Kah/Blanco
Kah/Reposado

Tequila best for shots, cocktails & sipping

Casamigos/Blanco
Cazadores/Reposado
Cenote/Añejo
Cenote/Blanco

Cenote/Reposado
Don Julio/Añejo
Kah/Añejo

Patrón/Reposado
Patrón/Silver
Volcan de mi Tierra/Reposado

Tequila for sipping only please!!

Jose Cuervo de la Familia

Fortaleza/Reposado
Fortaleza/Blanco



MEZCAL

cocktails/sip

Se Busca - Artesanal Joven

premium cocktails/sip

Contraluz - Cristalino

Se Busca - Añejo

Se Busca - Reposado

Snifter/sip only por favor!

Del Maguey - Premium Tobala

Nucano - Tobala

Nuestra Soledad - Artesanal Espadin

Vago - Espadin

CERVEZA-ME!

BOTTLE

Corona

Dos Equis

Madri

San Miguel

Sol

Chelada!

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

Michelada!

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

Cervezarita!

Your choice of beer, 1800 reposado, fresh lime juice, ice and salt rim!

Margarita or Mezcalita "YOUR WAY!"

Pick your Tequila or Mezcal
from the list

Pick your Flavour
passion fruit / orange / blueberry / mango / peach / strawberry

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

Aguas Frescas

Fresh fruit juices

Horchata

Other libations

Espresso
Coffee
Latte
Cappuccino

Still water
Sparkling water
Coke / Sprite / Fanta

Don Pedro

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



Frozen Margarita's

Hola Classic

silver tequila. triple sec. lime

Mangorita

gold tequila. cointreau. mango. lime

Passionrita

reposado tequila. passion fruit. cointreau. lime

Strawberrita

silver tequila. vanilla liqueur. strawberry. lemon

Pineapplerita

gold tequila. 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.
*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.),
seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality.
Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter
the organoleptic qualities of the products. All menus are subject to change depending on product availability.
The complete list of food ingredients from the menu items is available upon request.
For low sodium diet please contact your Head Waiter or Restaurant Manager.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

