

HOLA!

Tacos & Cantina

MENU

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Tacos & Cantina

ALL YOU CAN EAT \$ 17.99 PER PERSON

Tamales are excluded

THE

GUACAMOLE

made-to-order



IS

.NET

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

CHILLI COYOTE - jalapeño . tomato . onion . chilli spices

MUDDLE YOUR OWN - ingredients + your creativity + muddle

\$ 4.49



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
\$ 2.39**

PICK YOUR TORTILLA

- ▶ white corn soft
- ▶ yellow corn soft
- ▶ blue corn soft
- ▶ yellow corn crunchy



SERVED FAMILY-STYLE

CHIPOTLE CARNITAS \$ 2.39
slow-roasted pulled pork • chipotle salsa • pickled red onion

AL PASTOR \$ 2.69
marinated charred pork • grilled pineapple • pickled jalapeño

BARBACOA \$ 2.79
slow-roasted ancho-chilli beef • grilled onions • black bean salsa

CARNE ASADA \$ 2.99
tequila-chilli marinated grilled steak • guacamole • cotija cheese

ADOBADA DE POLLO \$ 2.69
chilli-lime grilled chicken • red cabbage slaw • salsa verde

ANCHO TINGA \$ 2.39
slow-roasted shredded chicken • pickled red onion • queso fresco

CHILI PESCADO \$ 2.79
fried catch of the day • guacamole • red cabbage slaw

CHORIZO \$ 2.39
spiced pork sausage • potato • chipotle aioli • pickled red onion

CHILI CON CARNE \$ 2.39
spiced ground beef • crema • avocado • cheddar • pico de gallo

FRIJOL Y PATATA (VEGETARIAN) \$ 1.99
ancho-chilli chickpeas • potato • black bean salsa • cotija cheese

Soups, Salads & Sides

TORTILLA SOUP - choice of chicken or beef	\$ 4.19
QUESO FUNDIDO - melted Oaxaca cheese . chorizo . scallions	\$ 4.59
ELOTE - roasted corn . lime cream . queso fresco . chilli spice	\$ 4.19
EL CHAPO - refried beans & cheese dip with corn chips	\$ 2.99
TIJUANA SALAD - lettuce . black bean . tomato . onion . cilantro . avocado . corn . jalapeño . crispy tortilla . smoked chipotle dressing	\$ 5.99

TENCHI LADA

two stuffed corn tortillas, smothered in our signature sauce, melted Oaxaca cheese & choice of salsa

\$ 11.99

CHICKEN · BEEF · PORK · CHORIZO & POTATO

» BURRITO «

flour tortilla, Mexican rice, black bean salsa served with refried beans, guacamole & lime cream

\$ 10.79

CHICKEN · BEEF · PORK · CHILLI & CHEESE



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

large \$ 14.49

small \$ 7.29

CHICKEN · BEEF · PORK · CHILLI · VEGGY

TAMALES Dinner only...

originated in Mesoamerica as early as 8000 to 5000 BC. \$14.39

this sought after dish with masa (corn flour)

filled with chipotle pulled pork, steamed in corn husks.

CHIPOTLE-PORK OR CHILLI-CHICKEN

JELLY BEANS

.NET

FLOUR QUESADILLAS!!!

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



\$ 5.99



\$ 5.19



\$ 4.99



\$ 3.99

THE PASTELERIA \$ 4.79

- ▶ SIGNATURE CHURROS
- ▶ ARROZ CON LECHE
- ▶ MEXICAN FLAN
- ▶ TRES LECHE
- ▶ SOPAIPILLAS
- ▶ DULCE DE LECHE

.NET

ICE CREAM TACO \$ 4.19

Pick Your Ice Cream

Vanilla / Chocolate / Strawberry / Caramel /
Rum-Raisin / Lemon Meringue

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 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
- 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

Jose Cuervo/Silver \$ 8	Espolón/Blanco \$ 9	Patrón/Silver \$ 10
Jose Cuervo/Gold \$ 8	1800/Reposado \$ 9	Cazadores/Reposado \$ 10
1800/Silver \$ 8	1800/Añejo \$ 10	Corazon/Añejo \$ 10

Tequila best for shots, cocktails & sipping

Don Julio/Silver \$ 12	Patrón/Reposado \$ 15	Don Julio/Añejo \$ 16
Codigo/Blanco \$ 13	Codigo/Reposado \$ 15	Milagro Reserve/Silver \$ 16
Cenote/Reposado \$ 13	Partida/Reposado \$ 15	Codigo/Rosa \$ 16
Patrón/Añejo \$ 14	Corzo/Blanco \$ 15	Casamigos/Blanco \$ 16
Don Julio/Reposado \$ 14	Cenote/Añejo \$ 15	Milagro Reserve/Reposado \$ 16

Tequila for sipping only please!!

Fortaleza/Blanco \$ 18	Casa Noble/Añejo \$ 22
Jose Cuervo de la Familia \$ 19	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

Served on
the rocks!

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

1-litre pitcher
Margaritas
for the table \$ 30

Frozen Margarita's

Hola Classic

jose cuervo silver . triple sec . lime

\$ 9.99

Mangorita

jose cuervo gold . cointreau . mango . lime

\$ 10.99

Passionrita

espolón reposado . passion fruit . cointreau . lime

\$ 11.99

Strawberrita

jose cuervo silver . vanilla liqueur . strawberry . lemon

\$ 9.99

Pineapplerita

jose cuervo gold . coconut rum . pineapple . lemon

\$ 10.99

Hola Tacorita

espolón reposado . seasonal blended exotic fruits

\$ 9.99

Aguas Frescas \$ 5

Lime juice
Tamarind juice

Mandarin juice
Pineapple juice

Orchata milk

Other libations

Espresso
Coffee
Latte
Cappuccino

\$2.5
\$2.5
\$4.25
\$4.25

Water still \$5.5
Water sparkling \$5.5
Coke / Sprite / Fanta \$3.25

THE

Don Pedro \$ 7.99

vanilla / chocolate / coffee

NET

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.



MSC