



MENU

HOLA!

Tacos & Cantina

ALL YOU CAN EAT \$ 24.99 PER PERSON

THE "ALL YOU CAN EAT" OPTION IS INCLUDED
IN THE DINING EXPERIENCE PACKAGE.



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

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

STREET-STYLE WHITE CORN SOFT TORTILLA



SERVED FAMILY-STYLE

CHIPOTLE CARNITAS \$ 2.39

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

AL PASTOR \$ 2.69

marinated charred pork . pineapple . onions . cilantro

BARBACOA \$ 2.79

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

CARNE ASADA \$ 2.99

tequila-chilli marinated grilled steak . guacamole .
cotija cheese . pickled red onions

ANCHO TINGA \$ 2.39

slow-roasted shredded chicken . poblano . pico de gallo

CHILI PESCADO \$ 2.79

fried catch of the day . guacamole . red cabbage slaw

CHILI CON CARNE \$ 2.49

(served in a yellow corn crunchy tortilla)

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

FLOUR QUESADILLAS!!!

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



\$ 5.99



\$ 5.19



\$ 4.99



\$ 3.99

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

\$ 11.99

»BURRITO«

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

CHICKEN . BEEF . PORK

\$ 10.79



crispy fried corn chips, large
Oaxaca & cheddar cheese, \$ 14.49
black beans, pico de gallo, small
jalapeño, lime cream \$ 7.29
& guacamole

CHICKEN . CHILLI BEEF

TOSTADA

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

CHICKEN . CHILLI BEEF

\$ 4.19

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, steamed in corn husks.

CHICKEN . PORK

\$ 3.49
each

PASTELERIA \$ 3.99

- ARROZ CON LECHE
- MEXICAN FLAN
- TRES LECHE
- 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

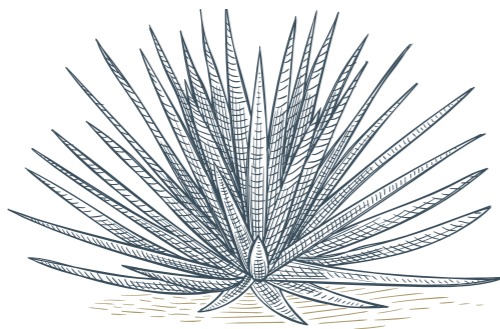
Espadín - most common maguey accounts for 90% mezcal production

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



Margarita or Mezcalita "YOUR WAY!" \$ 5 + 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

Frozen Margarita's

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

Mangorita \$ 11.99
jose cuervo gold . cointreau . mango . lime

Passionrita \$ 12.99
1800 reposado . passion fruit . cointreau . lime

Strawberrita \$ 11.99
jose cuervo silver . vanilla liqueur . strawberry . lemon

Pineapplerita \$ 11.99
jose cuervo gold . coconut rum . pineapple . lemon

Tequila best for shots & cocktails

1800/Añejo \$ 11	Cazadores/Reposado \$ 11	Jose Cuervo/Gold \$ 10
1800/Reposado \$ 10	Corazon/Añejo \$ 11	Jose Cuervo/Silver \$ 10
1800/Silver \$ 10	Espolón/Blanco \$ 10	

Tequila best for shots, cocktails & sipping

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

Tequila for sipping only please!!

Casa Noble/Añejo \$ 22	Fortaleza/Blanco \$ 18
Codigo Origen Extra/Añejo \$ 28	Jose Cuervo de la Familia \$ 19



MEZCAL

cocktails/sip

Creyente - Artesanal Joven \$ 10
Se Busca - Artesanal Joven \$ 11
Zignum - Silver \$ 10
Zignum - Reposado \$ 11

premium cocktails/sip

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

Snifter/sip only por favor!

Montelobos - Joven \$ 22
Nuestra Solidad - Artesanal Espadin \$ 19
Vago - Espadin \$ 19

CERVEZA-ME!

BOTTLE

Corona Extra	\$ 8.5
Dos Equis	\$ 8.5
Modelo Especial	\$ 9
Modelo Negra	\$ 9
Pacifico Clara	\$ 9
Sol	\$ 8.5

Chelada! \$ 9.99

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

Michelada! \$ 10.99

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

Cervezarita! \$ 12.99

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

Aguas Frescas \$ 5.5

Fresh fruit juice

Orchata milk

Other libations

Espresso	\$ 2.5	Water still	\$ 6.5
Coffee	\$ 2.5	Water sparkling	\$ 6.5
Latte	\$ 4.25	Coke / Sprite / Fanta	\$ 3.5
Cappuccino	\$ 4.25		

Don Pedro \$ 10.99

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



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.
18% restaurant gratuities automatically added to all purchases.

