



**ICE CREAM TACO £ 3.49**  
 Pick Your Ice Cream  
 Strawberry / Caramel / Vanilla / Chocolate / Strawberry / Caramel / Strawberry / Caramel  
 Pick Your Sauce  
 Chocobita / Salsed Caramel / Nuevita  
 Sprinkles Your Toppings  
 From our available selections

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

**PASTELERIA £ 3.99**

**CHICKEN - PORK**  
 5000 BC, this sought after dish with masa (corn flour) filled with chipotle pulled pork, steamed in corn husks

**TAMALES**

**CARNE CHILI BEEF**  
**ANCHO TINGA CHICKEN**  
 Mexican cheese  
 salsa, pico de gallo, guacamole, refried beans, lettuce, black bean  
**TOSTADA**  
 crispy fried yellow corn tortilla,  
 & guacamole  
**CHICKEN - CHILI BEEF**  
 & guacamole  
**CHICKEN - BEEF - PORK**  
 crispy fried corn chips, Oaxaca  
 & cheddar cheese, black beans,  
 pico de gallo, jalapeño, lime cream

**BURRITOS**

flour tortilla, Mexican rice,  
 black bean salsa, cheddar cheese  
 & lime cream served with  
 guacamole & 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**  
 CHICKEN OR BEEF WITH SPICED MOLE SAUCE



**FLOUR QUESADILLAS!!!**  
 guacamole - lime cream - pico de gallo salsa - fajita spice

**SPICED-STYLE**  
**WHITE CORN SOFT TORTILLA**  
**SERVED FAMILY-STYLE**  
**CHIPOTLE CARNITAS** £1.99  
 slow-roasted pulled pork - chipotle - black bean salsa - cilantro  
**AL PASTOR** £2.19  
 marinated charred pork - pineapple - onions - cilantro  
**BARBACOA** £2.29  
 slow-roasted ancho-chili beef - chipotle - red cabbage slaw  
**CARNE ASADA** £2.49  
 lequile-chili marinated grilled steak - guacamole - colla cheese - pickled red onions  
**ANCHO TINGA** £1.99  
 slow-roasted shredded chicken - pobano - pico de gallo  
**CHILI PESCADO** £2.29  
 fried catch of the day - guacamole - red cabbage slaw  
**CHILI CON CARNE** £1.99  
 (served in a yellow corn crunchy tortilla)  
 spiced ground beef - crema - avocado - cheddar - pico de gallo

**Soups, Salads & Sides**

**TORTILLA SOUP** - lime cream - cilantro - choice of chicken or beef £ 3.49  
**QUESO FUNDIDO** - melted Oaxaca cheese - chorizo - scallions £ 3.79  
**EL CHAPO** - refried beans & cheese dip with tortilla chips £ 2.49  
**TIJUANA SALAD** - lettuce - black bean - tomato - onion - cilantro - avocado - corn - jalapeño - crispy tortilla - smoked chipotle dressing £ 4.99

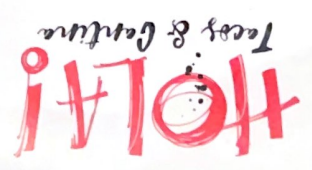


**HOMEMADE SALSAS**

**HOLA SIGNATURE** - tomato - onion - lime - cilantro - jalapeño  
**MODIFY YOUR OWN** - ingredients + your creativity + middle  
 £ 3.69

**GUACAMOLE**  
 MADE-TO-ORDER

**ALL YOU CAN EAT £ 12.99 PER PERSON**





Did you know?

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

TEQUILA

Blue Weber Agave plants, tequila can only be produced in Jalisco, a central state in Mexico. By taking the heart of the agave plant & fermenting it, tequila produces a pure called 'maguey'. The maguey ferment is then aged with sugar cane and yeast. fermented for several days, followed by distilling the juice twice in copper pots.



TEQUILA VARIETALS

Blanco - bottled after distillation. Some are aged some are aged between 2-12 mo in beaded oak barrels. Reposado - aged between 2-12 mo in beaded oak barrels. Añejo - matured in blanco & reposado tequila for 1 year. Mezcal - aged 1-3 years in beaded oak barrels. The Mezcals aged 3+ years in beaded oak barrels.



MEZCAL VARIETALS

Liquid - most common mezcals accounts for 95% mezcals production. Hazka - derived the 'King of mezcals' from the wild. Hazka - is often harvested wild and made for a barbecue sauce mezcals. Espadazo - harvested wild mezcals. Take up to 10 years to reach maturity. Arroyazo - harvested wild mezcals. Harvested with better chocolate notes. Harvested with better chocolate notes.

**Margarita of Mezcal**

Pick your tequila or Mezcal From Our Top

Pick your flavor: mango, passion fruit, strawberry, lemon, lime, orange, blueberry, raspberry, pomegranate, peach, guava, kiwi, mango, pineapple, lime, lime-salt, watermelon, mango, lime-salt, watermelon, mango, lime-salt, watermelon, mango.

Space it up! 1 liter pitcher margarita for the table \$ 26

Served on the rocks

Mezcal: Pasa de Ancho / Pasa de Ancho / Pasa de Ancho

**Frozen Margarita's**

Hola Classic	£ 7.99
Margarita	£ 8.99
Passionita	£ 9.99
Strawberry	£ 7.99
Pineapple	£ 8.99

**MEZCAL**

premium cocktails/shrimp

Shrimp/shrimp only per last!

Del Marisco - Premium Shellfish £ 12  
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**Don Pedro £ 5.99**

Signature alcoholic milkshakes made with kahua, rum and ice cream

**Other libations**

Espresso	£ 1.7
Coffee	£ 3.7
Water sparkling	£ 2.9
Water still	£ 2.9
Coke / Sprite / Fanta	£ 3

**Aguas Frescas £ 4**

Lime juice  
 Tamarind juice  
 Orchara milk  
 Pineapple juice  
 Mandarin juice

**CERVEZA-ME!**

**BOTTLE**

Chidada!	£ 7.99
Modelo Especial!	£ 7
Michelada!	£ 7
Corona	£ 6.5
Dos Equis	£ 6.5
Cerveza!al!	£ 6.5
Sol	£ 6.5

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

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

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

**MSC**

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 queries or enquiries or need to book please email us at [reservations@msc.com](mailto:reservations@msc.com) or call us on +44 (0) 1904 661313. MSC Cruises reserves the right to amend its offer without notice.

PHOTO: GUY LAWRENCE FOR JAMAICA