

❁ LOS LOBOS ❁

PARA LA MESA / TO SHARE

ANTOJITOS / APPETIZERS

ENSALADAS / SALADS

LOS TACOS

ENCHILADAS

ESPECIALIDADES DE LA COCINA /
HOUSE SPECIALTIES

ACOMPAÑAMIENTOS / SIDES

POSTRES / DESSERTS

CÓCTELES DESPUÉS DE LA CENA /
AFTER DINNER DRINKS

PARA LA MESA / TO SHARE

GUACAMOLE FRESCO EN MOLCAJETE **\$9**

Prepared Table Side / Jalapeño / Tomato / Onion / Cilantro

QUESO FUNDIDO **\$8**

Cheese Fondue Baked in a Skillet with
Mexican Chorizo Sausage / Corn Tortillas

TOTOPOS **\$8**

Crispy Corn Nachos / Refried Beans / Guacamole
Crema Mexicana / Monterrey Jack Cheese

ANTOJITOS / APPETIZERS

SOPA DE TORTILLA **\$5**

Queso Fresco / Avocado

QUESADILLA DE TRES QUESOS **\$7**

Melted Chihuahua, Oaxaca and Cotija Cheese
Pico de Gallo / Guacamole / Crema Mexicana

Additions / Fire Roasted Shrimp \$5

Grilled, Mesquite Smoked Chicken Breast \$3

EMPANADAS DE CARNE **\$8**

Beef Turnovers / Pico de Gallo / Guacamole

AGUACHILE DE CAMARONES **\$9**

Mexican Style Shrimp Ceviche / Lime / Cucumber
Onion / Garlic / Radish / Serrano Pepper / Cilantro

ENSALADAS / SALADS

BETABEL **\$8**

Roasted Beets / Jicama / Tomato / Cucumber
Watercress / Pumpkin Seed / Honey-Lime Dressing

NOPALES **\$8**

Cactus / Onion / Tomato / Avocado / Jalapeño
Cotija Cheese / Herb Vinaigrette

Additions / Fire Roasted Shrimp \$5

Grilled, Mesquite Smoked Chicken Breast \$3

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Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check.

If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

LOS TACOS

3 CORN TORTILLAS WITH AUTHENTIC FILLINGS
SERVED WITH GUACAMOLE / SALSA

DE PESCADO

\$14

Grilled Mahi-Mahi / Cabbage / Pico de Gallo
Chipotle Cream

AL PASTOR

\$13

Choice of Annatto Marinated Pork or Chicken
Grilled Pineapple

RAJAS & CREMA

\$10

Grilled Poblano Peppers / Toasted Corn
Crema Mexicana / Queso Fresco

ENCHILADAS

2 ENCHILADAS WITH MEXICAN RICE & REFRIED BEANS

ENCHILADAS DE MOLE

\$12

Chicken Tinga / Traditional Mole Poblano Sauce

ENCHILADAS VERDES

\$12

Slow Roasted Shredded Pork / Onion / Cilantro
Cotija Cheese / Tomatillo Sauce

ENCHILADAS DE MARISCOS*

\$16

Scallops / Shrimp / Mahi-Mahi / Tomato Caldillo
Queso Fresco / Cilantro

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LOS LOBOS

ESPECIALIDADES DE LA COCINA / HOUSE SPECIALTIES

SERVED WITH MEXICAN RICE & REFRIED BEANS

CARNE ASADA* **\$23**

Grilled Skirt Steak Marinated in Guajillo Chiles & Tequila
Corn Tortillas

COCHINITA PIBIL **\$19**

Slow Braised Pork in Bitter Orange Juice with Annatto Seeds
Served Shredded on Banana Leaf / Corn Tortillas

ALAMBRE DE CAMARONES **\$24**

Grilled Giant Spiced Shrimp Skewer / Tomatillo Sauce

POBLANOS RELLENOS **\$15**

Stuffed Poblano Peppers / Queso Fresco / Mild Caldillo Sauce

HUACHINANGO A LA VERACRUZANA **\$24**

Veracruz-Style Red Snapper / Tomato / Onion / Bell Peppers
Olives / Capers / Raisins

BURRITO ROJO **\$18**

Refried Beans / Red Rice / Queso Fresco / Cilantro
Choice of: Chipotle Seasoned Ground Beef / Chicken Tinga /
Shredded Pork with Salsa Verde

ACOMPañAMIENTOS / SIDES **\$4**

ELOTES Mexican Street Corn

CHILES TOSTADOS Blistered Jalapeños

FRIJOLES REFritos Refried Pinto Beans

TAMALES Seasoned Pork and Cornmeal Steamed in Corn Husks

ARROZ MEXICANO Mexican Rice

ARROZ BLANCO White Rice

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POSTRES / DESSERTS

BUÑUELOS DE LA ABUELA \$6

Fried Beignets / Brown Sugar Syrup / Cinnamon / Guava

TRES LECHEs CAKE \$7

Coconut Cream

FLAN DE CHOCOLATE \$6

Caramel Sauce

TORTA DE CHOCOLATE \$7

Chocolate Cake / Pecan / Cocoa Glaze

HELADOS \$7

Housemade Ice Cream: Vanilla / Ibarra Chocolate

Coconut - Avocado

Choice of Toppings: Piloncillo Syrup / Canela Sprinkles

Dulce de Leche Sauce

CÓCTELES DESPUÉS DE LA CENA / AFTER DINNER DRINKS

VIDAL INNISKILLIN \$17

Niagara Peninsula, Canada

MEXICAN COFFEE \$10

Tequila / Kahlúa / Piping Hot Coffee / Sugar / Heavy Cream

HIDALGO BRANDY RESERVA 12 YEARS OLD \$10

Jerez, Spain

COINTREAU, DRAMBUIE \$13

RAMOS PINTO COLLECTORS RESERVA PORT \$13

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