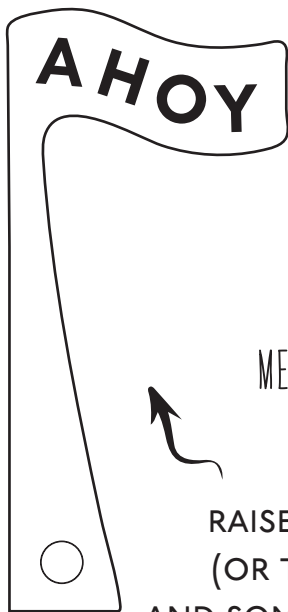


THE  
DOCK  
HOUSE



MEZZE CART



RAISE THE FLAG  
(OR THE ROOF)  
AND SOME DELECTABLE  
EATS WILL ARRIVE FROM  
OUR MEZZE CART.



## OPEN-FIRE GRILL

---

**GOAT CHEESE POLENTA (v)**  
harissa aioli / saffron baby vegetables

**GRILLED SHRIMP (gf)**  
garlic yogurt / aleppo butter

**SPANISH OCTOPUS**  
sunchokes / muhammara

**FIRE-ROASTED CHICKEN THIGH**  
pita / eggplant purée

**HANGER STEAK\***  
pita / anchovy / mint

(v) vegetarian    (gf) gluten free    (vv) vegan

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## FROM OUR MEZZE CART

---

**BLACK BABA GANOUSH** (vv) (gf)  
garden crudité

**WALNUT AND POMEGRANATE DIP** (v)  
piquillo pepper / cilantro

**CAULIFLOWER COUSCOUS** (vv) (gf)  
muhammara / dukkah

**BEET HUMMUS** (v)  
quinoa lavash / fried chickpea

**WATERMELON AND FETA SALAD** (v) (gf)  
micro basil / toasted pumpkin seeds

(v) vegetarian    (gf) gluten free    (vv) vegan



## FROM OUR MEZZE CART

---

**FALAFEL** (v) (gf)  
eggplant kasundi / tahini

**MARINATED WHITE ANCHOVIES**  
quinoa croquette / saffron aioli

**SHORTBREAD** (v)  
lemon yogurt / pomegranate

**CHOCOLATE HUMMUS** (vv)  
pretzel crisps / strawberries

(v) vegetarian    (gf) gluten free    (vv) vegan

M.02.06.21

O.02.06.21

# -Extra- VIRGIN

## Cicchetti

CRISPY ARTICHOKE (v)  
CAPER AIOLI &  
CHARRED LEMON

OLIVE OIL MARINATED  
SARDINES (gf)  
MASCARPONE,  
LEMON ZEST, CHIVES

SMOKED CHICKEN  
LIVER MOUSSE  
GRILLED CIABATTA,  
BALSAMIC, TARRAGON

BRAISED MINI  
MEATBALLS  
SAN MARZANO TOMATO,  
SMOKED MOZZARELLA,  
PANCETTA

## Affettati Misti

CHEF'S  
SELECTION

### **Formaggi**

24-MONTH AGED  
PARMIGIANO

PECORINO ROMANO

GORGONZOLA

WILDFLOWER HONEY, PEAR MOSTARDA,  
ROSEMARY SPICED NUTS, EGGPLANT CAPONATA

### **Salumi**

PROSCIUTTO

CACCIATORE

SALAMI COTTO

(v) Vegetarian

(vv) Vegan

(gf) Gluten Free

# -Extra- VIRGIN

## Cocktail Aperitivo

**APEROL SPRITZ** 9  
SPARKLING BRUT, APEROL, SODA WATER

**NEGRONI** 11  
MALFY GIN, CAMPARI, SWEET VERMOUTH

**HUGO** 9  
SPARKLING BRUT, ST-GERMAIN, TONIC,  
MINT, CITRUS

**AMERICANO** 9  
CAMPARI, SWEET VERMOUTH, SODA WATER

**BELLINI** 11  
SPARKLING BRUT, PEACH NECTAR

# -Extra- VIRGIN

## Dolci

**CHOCOLATE OLIVE OIL CAKE** (vv)  
RED WINE POACHED PEARS AND  
CANDIED ALMONDS

**RICOTTA BOMBOLONI** (v)  
VANILLA MASCARPONE  
& BLACK CURRANT COMPOTE

**CHESTNUT CASTAGNACCIO** (gf)  
WHIPPED RICOTTA, APPLES,  
CANDIED PINE NUTS

## Affogato

PREPARED  
TABLESIDE

CHOICE OF HOMEMADE GELATOS AND CONDIMENTI  
TOPPED WITH ESPRESSO

### Gelati (v)

GIANDUIOTTO

WHISKEY CREMA

VANILLA

### Sorbetti (v) (gf)

LIMONCELLO

RASPBERRY ROSE

MANGO LIME

(v) Vegetarian

(vv) Vegan

(gf) Gluten Free

# -Extra- VIRGIN

## Vini da Dessert

TORO DE PIEDRA  
LATE HARVEST 7 / 32

CROFT  
TAWNY PORT 5 / 36

TAYLOR  
LATE BOTTLED VINTAGE, PORT 8 / 58

## Coffee

### **Intelligentsia Specialty Coffee**

ESPRESSO 3

DOUBLE ESPRESSO 5

CAPPUCCINO 4

LATTE 4

AMERICANO 4

## Tea

JOJO LOOSE LEAF TEAS 5  
EVERSPRING OOLONG, JASMINE CLOUD,  
KATSURI BLACK, MINT, MORNING AFTER  
BREAKFAST BLEND, PRANNA CHIYA GREEN,  
SHEVA HIBISCUS ROSE

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# -Extra- VIRGIN

## Antipasto

**RIBOLLITA (v)**  
CANNELLINI BEANS, ESCAROLE SALSA VERDE,  
COUNTRY BREAD

**ROMAINE & FRISÉE SALAD\***  
WHITE ANCHOVIES, CROUTONS,  
SIX-MINUTE EGG

**CRISPY ARTICHOKE (v)**  
CAPER AIOLI & CHARRED LEMON

**SEMOLINA FRIED CALAMARI**  
LEMON, CREAMY CHILI DIP

**SMOKED CHICKEN LIVER MOUSSE**  
GRILLED CIABATTA  
& BALSAMIC AGRODOLCE

**WAGYU BEEF CARPACCIO\* (gf)**  
CHANTERELLES, SUNCHOKES,  
TRUFFLE DRESSING

**BRAISED MINI MEATBALLS**  
SAN MARZANO TOMATO,  
SMOKED MOZZARELLA, PANCETTA

## Pasta



**POTATO GNOCCHI (v)**  
HEN OF THE WOODS  
MUSHROOMS, SPINACH,  
TRUFFLE BUTTER SAUCE



**SPAGHETTI ALLE VONGOLE**  
LITTLE NECK CLAMS, WHITE WINE,  
CRUSHED RED PEPPER



**NERO GEMELLI  
SEAFOOD PASTA**  
MUSSELS, SHRIMP, CHILI,  
SEA URCHIN SAUCE



**BUCATINI CARBONARA\***  
EGG YOLK, PECORINO ROMANO,  
BLACK PEPPER, PANCETTA



**PAPPARDELLE AL RAGÙ**  
BEEF BOLOGNESE  
& PARMIGIANO-REGGIANO



**OXTAIL AGNOLOTTI**  
TANGERINE CONSERVA  
& BEEF TENDON CRISPS

## Affettati Misti

CHEF'S SELECTION

### **Salumi**

PROSCIUTTO

CACCIATORE

SALAMI COTTO

### **Formaggi**

24-MONTH AGED PARMIGIANO

PECORINO ROMANO

GORGONZOLA

WILDFLOWER HONEY, PEAR MOSTARDA,  
ROSEMARY SPICED NUTS, EGGPLANT CAPONATA

## Secondo

**BRUSSELS SPROUTS  
ARRABBIATA (v)(gf)**  
POLENTA, CALABRIAN CHILES,  
HAZELNUTS

**GRILLED MEDITERRANEAN SEA BASS (gf)**  
LEMON, ROASTED FENNEL,  
YUKON GOLD POTATO

**BRAISED PORK CHEEK**  
CHANTERELLE MUSHROOMS,  
ARROWLEAF SPINACH, CRISPY PORK

**SPATCHCOCKED GRILLED  
YOUNG CHICKEN**  
CAPER BERRIES, PICKLED CELERY,  
PICCATTA SAUCE

**PORCINI-RUBBED NEW YORK STRIP\***  
CALABRIAN CHILI BUTTER, FARRO,  
SAUTÉED ESCAROLE

## Treat Yourself

ADD FRESH TRUFFLES TO ANY DISH \$15  
SEASONAL AVAILABILITY

(v) Vegetarian (vv) Vegan (gf) Gluten Free

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## Cocktail Aperitivo

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SPARKLING BRUT, APEROL,  
SODA WATER

**NEGRONI** 11  
MALFY GIN, CAMPARI,  
SWEET VERMOUTH

**HUGO** 9  
SPARKLING BRUT, ST-GERMAIN,  
TONIC, MINT, CITRUS

**AMERICANO** 9  
CAMPARI, SWEET VERMOUTH,  
SODA WATER

**BELLINI** 11  
SPARKLING BRUT, PEACH NECTAR

## Cocktail Speciali

**ITALIAN STALLION** 11  
LIMONCELLO, LIME,  
SODA WATER, MINT

**GIN AND IT** 13  
AVIATION GIN, SWEET VERMOUTH,  
MONTENEGRO, CHERRY

**NO CONFESSIONS NEEDED** 15  
TANQUERAY GIN, GRAPPA, LEMON,  
LAVENDER

**SODA DELLA NONNA** 13  
BACARDÍ SUPERIOR RUM,  
RAMMAZOTTI, LEMON, SODA WATER

**GODFATHER** 15  
DEWAR'S SCOTCH, AMARETTO,  
CHOCOLATE BITTERS, GRAPPA

## Birre

**AMSTEL** 6  
LIGHT LAGER

**BIRRA MORETTI** 7  
LAGER

**HEINEKEN** 5  
LAGER

**NEWCASTLE** 7  
BROWN ALE

**WYNWOOD BREWING CO.** 7  
LA RUBIA BLONDE ALE

## Non Alcolico

**BASIL LEMONADE** 7  
SEEDLIP GARDEN 108, BASIL,  
LEMON, SPARKLING WATER

**CITRUS FIZZ** 7  
SEEDLIP GROVE 42, LIME,  
SPARKLING WATER

## Our Wines

Allow your eyes to take you on a journey through our wines. Try a half glass, full glass or dive into a bottle.  
Find your favorite flavors or pair to your favorite food. Just tap into your inner sommelier  
and you're sure to select something that you will love.

### FRUIT FLAVORS



Pineapple



Lemon



Apple



Raspberry



Cherry



Blueberries

### MORE FLAVORS



Spices



Nuts



Flowers



Herbs



Chocolate

### FOOD PAIRING



Poultry



Seafood



Beef



Pork



Tomato



Cheese

## Spumante

3OZ / 5OZ / BOTTLE

**MOËT & CHANDON** 21 / 95  
IMPÉRIAL BRUT, CHAMPAGNE NV



**VILLA SANDI** 4 / 8 / 36  
SPARKLING BRUT, VENETO, NV



**NINO FRANCO** 8 / 16 / 72  
FAIVE, SPARKLING BRUT ROSE,  
VENETO, NV



## Vino Rosato

3OZ / 5OZ / BOTTLE

**REMOLE** 4 / 7 / 28  
ROSÉ, TUSCANY



**BERTANI** 5 / 9 / 39  
BERTAROSE, VENETO



## Vino Rosso

3OZ / 5OZ / BOTTLE

**PATER** 4 / 7 / 29  
SANGIOVESE, TUSCANY



**POMINO** 8 / 17 / 70  
PINOT NERO, TUSCANY



**FATTORIA LA PUPILLE** 5 / 10 / 43  
MORELLINO SCANSANO, TUSCANY



**TERRE MORE** 6 / 12 / 49  
CABERNET SAUVIGNON, TUSCANY



**VECCHIE VITI** 8 / 16 / 72  
CHIANTI RUFINA RISERVA, TUSCANY



**LE VOLTE** 9 / 18 / 78  
RED BLEND, TUSCANY



## Vino Bianco

3OZ / 5OZ / BOTTLE

**VILLA SANDI** 3 / 7 / 29  
PINOT GRIGIO, VENETO



**POMINO** 6 / 11 / 48  
WHITE BLEND, TUSCANY



**ATTEMS** 7 / 12 / 52  
SAUVIGNON BLANC, VENETO



**DONNAFUGATA** 5 / 9 / 37  
ANTHILIA, GRILLO, SICILY



**VILLA MATILDE** 5 / 10 / 42  
FALANGHINA, CAMPANIA

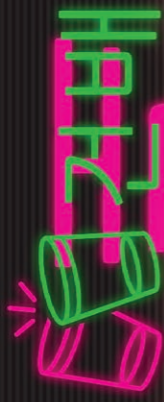


## Alfa e Omega

APEROL	7	CAMPARI	9	GALLIANO	9	MOLINARI SAMBUCCA	9
ARAK ASKALON	9	CARPANO ANTICA	9	GRAND MARNIER	9	MONTENEGRO	7
AVERNA AMARO	7	COINTREAU	9	GRAPPA ALEXANDER	9	OUZO	9
BAILEY'S	7	CYNAR	7	ITALICUS ROSOLIO	11	PUNT E MAS	7
BOTTEGA LIMONCELLO	7	DISARONNO	9	JAGERMEISTER	7	RAMAZZOTTI	9
BRAULIO ALPINO AMARO	9	FERNET BRANCA	7	KAHLUA	7	VELVET FALERNUM	7
		FRANGELICO	7	LUXARDO MARASCHINO	7		



GUINIBAE



# GUNBAE

KOREAN | B | B | Q |



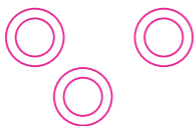
# GUNBAE

KOREAN |B|B|O|

Welcome to Gunbae, an interactive and hands-on social dining experience that's centered around the vibrant culture and vast cuisine of Korea.

In Korean cuisine, small plates called banchan represent a category unto themselves: side dishes that act as condiments and compliments. Banchan is an important part of Korean cuisine and is always part of a Korean meal, from a simple dinner that's home cooked to a formal gathering seen at ceremonial celebrations.





## SMALL BITES

**BUGAK** (vv) (gf) | 부각  
nori rice crisps

**MIYEOK MUCHIM** (vv) | 미역무침  
seaweed salad, cucumber,  
shiitake mushrooms

**BINDAE-TTEOK** (vv) | 빈대떡  
kimchi & mung bean pancake

**“HOT BAR”** | 핫바  
mixed seafood “corn dog”

**HAEMUL PAJEON** | 해물파전  
mixed seafood & scallion pancake

**DAKGANGJEONG** | 치킨 너겟  
forever crispy chicken,  
pickled daikon, chili sauce

(v) vegetarian  
(vv) vegan  
(gf) gluten free

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## RICE / NOODLES / STEWS

### **BIBIMBAP\*** (v) (gf) | 비빔밥

short grain rice, egg,  
mixed vegetables

### **JAPCHAE** (v) | 잡채

stir-fried vegetables, egg ribbons,  
vermicelli noodles

### **KIMCHI-JJIGAE** (gf) | 김치 찌개

kimchi stew, pork belly, gochujang

(v) vegetarian  
(vv) vegan  
(gf) gluten free

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## BBQ GRILL

choice of white rice, brown rice or kimchi fried rice

## BOESUT YACHE

**MODUM** (vv) (gf) | 버섯 야채 모듬  
assorted mushrooms  
& seasonal vegetable combo

## OJINGEO, NAKJI, &

**SAEWOO** (gf) | 오징어 낙지 새우  
squid, octopus, shrimp

## KALBI\* | 갈비

marinated beef short ribs

## KALBI SAMGYEPSAL SAEWOO

**MODUM\*** | 썬프 캄보  
chef's combo: short ribs,  
pork belly, shrimp

**“TREAT YOURSELF”** 최고 최고!

## WAGYU BEEF PLATTER\* | 와규 비프

miyazaki ribeye  
& tenderloin..... 45

(v) vegetarian  
(vv) vegan  
(gf) gluten free

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## SOFT SERVE

served with black sesame granola,  
mini mochi, miso caramel

**SIKHYE** (v) | 식혜 아이스크림

## BLACK SESAME

(v, gf) | 검은 참깨 아이스크림

## SIKHYE / BLACK SESAME TWIST

(v) | 트위스트

## COFFEE & TEA

### INTELLIGENTSIA SPECIALTY COFFEE

**ESPRESSO** ..... 3

**DOUBLE ESPRESSO**..... 5

**CAPPUCCINO** ..... 4

**LATTE** ..... 4

**AMERICANO** ..... 4

**JOJO LOOSE LEAF TEA**..... 5

everspring oolong, jasmine cloud,  
morning after breakfast blend,  
pranna chiya green



**GUNBAE**  
KOREAN | B|B|Q |

# DRINKS



## SO... SOJU COCKTAILS

### GIVE ME THAT DONG-LIP

chamisul fresh, blue curaçao,  
yogurt, red wine float..... 13

### SMASH IT

tokki black label, ginger,  
citrus, shiso leaf ..... 13

### TOK TOK, BUT THE PARTY

#### DON'T STOP #2

jinro 24, tok tok pineapple,  
coconut, ginger bitters..... 13

### K-POP DISCO WATER

jinro grapefruit, watermelon juice,  
pop rocks ..... 15

### DIESEL TOKKI

tokki black label, heineken,  
topped with red bull foam ..... 11

### RICH SAHOE

jinro green grape, aviation gin,  
sparkling wine ..... 11

### LUCKY #7

jinro plum, bulleit bourbon,  
sweet vermouth,  
dash of orange bitters..... 13



## SOJU/SAKE

### SOJU

#### CHAMISUL FRESH

fresh as the mountain snow

2 oz. ....	4
375 ml bottle .....	15

#### JINRO IN FRUIT FLAVORS

grapefruit, green grapes or plum

2 oz. ....	4
375 ml bottle .....	15

#### ILPOOM JINRO

the whiskey of sojus

2 oz. ....	9
375 ml bottle .....	45

#### TOKKI WHITE LABEL

premium crafted in an old-school  
style cool

2 oz. ....	11
375 ml bottle .....	49

#### JINRO 24

as classic as it gets...  
a big party in a big bottle

750 ml .....	35
--------------	----

### SAKE

#### JUNMAI FUKU CHITOSE

dry, earthy, and long lasting

2 oz. ....	8
720 ml .....	61

#### JUNMAI GINJO YUKI NO BOSHA

full-flavored and fun

2 oz. ....	11
720 ml .....	87



## WINE ME UP

### BUBBLY

#### SAINT LOUIS

sparkling brut .....7 / 32

#### MÖET & CHANDON

impérial brut.....21 / 95

#### MÖET & CHANDON

impérial brut rosé..... 118

### WHITE

#### VILLA SANDI

pinot grigio.....7 / 29

#### FONTANAFREDDA

moscato d'asti.....8 / 35

#### CHARD PROJECT

chardonnay .....8 / 35

#### SEA SUN

chardonnay .....47

#### MATANZAS CREEK

sauvignon blanc ..... 58

### ROSÉ

#### GÉRARD BERTRAND

gris blanc.....8 / 30



# WINE ME UP

## RED

### **MONTES**

pinot noir ..... 9 / 38

### **YANGARRA**

shiraz ..... 13 / 55

### **BRAAI**

cabernet sauvignon ..... 7 / 29

### **CHALK HILL**

pinot noir ..... 58

### **DECOY**

zinfandel ..... 65



## BEER

### CAN

**KALIK** lager ..... 6

**CORONA EXTRA** lager..... 6

**SAINT ARCHER BREWING CO.**  
mozy 7 ipa..... 8

**BOULEVARD BREWING CO.**  
berry noir sour ale ..... 7

**HEINEKEN** lager ..... 5

### DRAFT

**HEINEKEN** lager ..... 5

**AFFLIGEM** blonde ale ..... 8

## SELTZER

### CAN

**QUIRK CHERRY BLOSSOM & LIME** ... 6

**QUIRK PEAR YUZU** ..... 6

## BUZZ FREE

**ALOE FROM THE OTHER SIDE**  
aloe vera juice, ginger ale,  
honey, ..... 7

**I AM (G)ROOT... SHOT**  
ginger, lemon, watermelon ..... 5

**HEINEKEN 0.0** ..... 5

**RED BULL** ..... 5  
regular or sugar-free..... 5



# DRINKING GAMES

건배



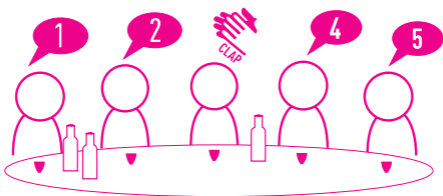


## 3-6-9 (SAM-YUK-GU)

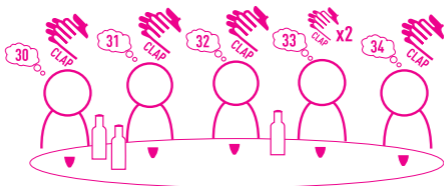
To play this game, you'll take turns counting aloud starting from 1.

But, DO NOT say any number that contains the digits 3, 6, or 9, instead clap.

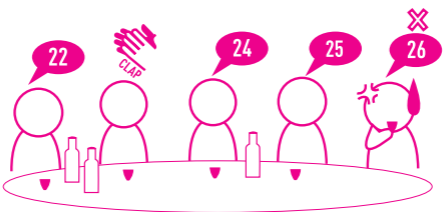
For example: 1-2-clap or 14-15-clap or 27-28- clap, etc.



1 | Each player says one number on their turn, but claps for numbers containing the digits 3, 6, or 9.



2 | If you get to the 30s, 60s or 90s, you clap throughout the whole set. And whenever the number contains 2 clapping digits, 33, 63, 96 etc. you'll clap twice.



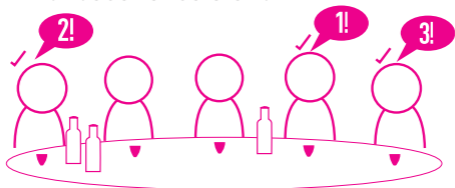
3 | When you say any number that includes 3, 6, or 9 you drink! Then the game starts over again from 1.



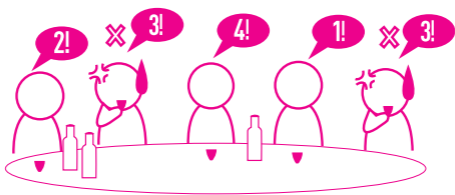
## SENSE

In Sense, each player will choose a number ranging from 1 to the total number of players participating. Each player then shouts their number as quick as they can.

If two or more people say the same number, or if you're the last to say your number, you lose. Everyone who loses takes a shot!



1 | Each player says their number as quickly as they can to try to avoid being last.



2 | If two players say the same number, they both lose and have to take a shot! Then the game starts over again.



3 | If there are no duplicates and you are the last one to say your number, you lose and have to take a shot before the game starts over again!



# YEARBOOK

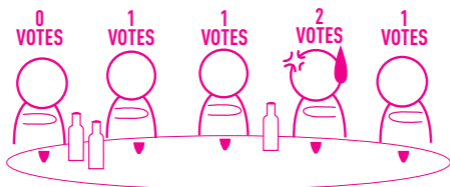
## YEARBOOK

The Yearbook game is determined by votes, if you get the most votes you lose (or win, if you enjoy taking shots!).

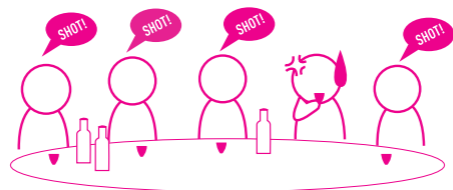
The first player starts the game by making up a characterization. Everyone then votes for who they think fits the description best.



1 | Someone starts by saying something descriptive and on the count of three everyone votes!



2 | Each player casts their vote by pointing at who they think fits the description best.



3 | The player with the most votes loses (but actually wins) and has to take a shot!





**PINK AGAVE**



**TAMAL DE CHOCOLATE (vv)(gf)**  
chocolate masa & mexican chocolate

**MILHOJAS (v)**  
tamarind, passion fruit,  
pineapple, puff pastry

**TACOS DE CHOCOLATE**  
mexican chocolate, canela,  
dulce de leche

**CAPIROTADA (v)**  
bread pudding, rum raisins,  
queso fresco



**INTELLIGENTSIA  
SPECIALTY COFFEE**

ESPRESSO	[ 3 ]
DOUBLE ESPRESSO	[ 5 ]
CAPPUCCINO	[ 4 ]
LATTE	[ 4 ]
AMERICANO	[ 4 ]

**TEA**

**JOJO LOOSE LEAF TEAS [ 5 ]**  
everspring oolong, jasmine cloud,  
katsuri black, mint, morning after  
breakfast blend, pranna chiya green,  
sheva hibiscus rose



**TORO DE PIEDRA** 375ml  
[ 7 / 32 ]  
late harvest

**CROFT TAWNY** 750ml  
[ 5 / 36 ]  
port

(v) vegetarian (vv) vegan (gf) gluten free



**PINK AGAVE**



Artwork by Miriam Castillo

# CÓCTELES

cocktails

## **FRESCA SPIKED**

choice of agua fresca:  
coconut, pineapple, passion fruit

choice of spirit:  
absolut vodka, olmeca altos plata tequila,  
del maguey vida mezcal, beefeater gin, torontel pisco,  
bacardí superior rum

solo (single) [ 9 ]  
para la mesa (to share) [ 43 ]

**LOCA FLACA** [ 13 ]  
del maguey vida mezcal, cointreau, agave,  
scorpion salt

**¡NO MAMES!** [ 11 ]  
beefeater gin, pineapple,  
cardamon bitters, cinnamon sugar

**IT'S LIKE CRICKETS IN HERE** [ 15 ]  
montelobos mezcal, ancho reyes,  
citrus, crickets (grillo)

**FRESCO(A)** [ 15 ]  
absolut vodka, green chile, cucumber, lemon

**OAXACA IN FASHION** [ 16 ]  
zignum reposado mezcal, olmeca altos reposado tequila,  
chocolate bitters

**¿WHAT'S UP DOCTORA?** [ 13 ]  
patrón silver tequila, st-germain, carrot, orange ginger



## ESPUMOSOS

MOËT & CHANDON IMPÉRIAL [21 / 95]  
brut, nv

MOËT & CHANDON IMPERIAL [118]  
brut rose, nv

SAINT LOUIS [7 / 32]  
brut, nv

GAUCHEZCO [55]  
extra brut, nv

## ROSADO

LOS VASCOS [7 / 28]

L.A. CETTO [36]

## BLANCO

LOS VASCOS [7 / 28]  
chardonnay

MONTE XANIC [54]  
calixa, chardonnay

DURIGUTTI [15 / 68]  
white blend

L.A. CETTO [8 / 36]  
chenin blanc

SANTO TOMÁS [46]  
colombard



# VINOS

red wines

## TINTO

**ODJFELL** [ 8 / 36 ]  
cabernet sauvignon

**L.A. CETTO** [ 36 ]  
cabernet sauvignon

**MONTES** [ 9 / 38 ]  
pinot noir

**FELINO** [10 / 45]  
malbec

**SANTO TOMÁS** [ 46 ]  
mision 16

**MONTE XANIC** [ 54 ]  
calixa, cab & syrah blend

# BEBIDAS

beers & virgin drinks

## CERVEZAS

**HEINEKEN LAGER** [ 5 ]

**CORONA EXTRA LAGER** [ 6 ]

**MODELO NEGRA DUNKEL LAGER** [ 7 ]

**LAGUNITAS A LITTLE SUMPIN' SUMPIN ALE** [11]

**NEWCASTLE BROWN ALE** [ 7 ]

**DOS EQUIS LAGER** [ 6 ]

## TERRITORIO VIRGEN

**RED BULL** [ 5 ]

**RED BULL SUGAR FREE** [ 5 ]

**HEINEKEN 0.0** [ 5 ]

# BOTANAS

small plates

## GUACAMOLE (vv) (gf)

pomegranate seeds, jalapeño, totopos

## CHAYOTE YUCATECO (vv) (gf)

mexican squash, habanero pepper, baby carrots

## ESQUITES (v) (gf)

grilled corn, spicy aioli, lime

## AGUACHILE\* (gf)

tuna, avocado, jicama

# ENTRAIDAS

medium plates

## CAMARÓN AMARILLO (gf)

seared shrimp, mole amarillo, new potatoes

## ENCHILADA DE POLLO (gf)

roasted chicken, salsa verde, crema

## PAPAS CON CHORIZO (gf)

yukon gold potatoes, onion, garlic

(v) vegetarian (vv) vegan (gf) gluten free

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# COMIDA



**FUERTES**  
large plates

**RELLENO VEGANO (vv) (gf)**  
russet potato and roasted corn stuffed  
poblano pepper

**PESCADO (gf)**  
grilled striped bass, mole verde,  
salsa de xoconostle

**PATO\* (gf)**  
roasted duck, mole ahumado,  
smoked yam puree

**COCHINITA PIBIL (gf)**  
achiote-marinated smoked pork  
& sour orange habanero pico de gallo

**BISTEC MARINERO EN ESCABECHE\***  
ribeye steak, chile ancho, quesillo

**TREAT YOURSELF**

**PESCADO ZARANDEADO (gf)**  
achiote halibut, lobster, grilled giant prawn,  
bay scallops

**\$30**

(v) vegetarian (vv) vegan (gf) gluten free

M.25.05.21

O.25.05.21



# TRADE FOR LA NOCHE



late-night menu

## CÓCTELES cocktails

### FRESCA SPIKED

choice of agua fresca: passion fruit, pineapple  
 choice of spirit: absolut vodka, olmeca altos plata tequila, del maguey vida mezcal,  
 beefeater gin, torontel pisco, bacardí superior rum

solo (single) [ 9 ] / para la mesa (to share) [ 43 ]

<b>LOCA FLACA</b> [ 13 ] del maguey vida mezcal, coin-treau, agave, scorpion salt	<b>IT'S LIKE CRICKETS IN HERE</b> [ 15 ] del maguey vida mezcal, ancho reyes, citrus, crickets (grillo)	<b>OAXACA IN FASHION</b> [ 16 ] zignum reposado mezcal, olmeca altos reposado tequila, chocolate bitters
<b>¡NO MAMES!</b> [ 11 ] beefeater gin, pineapple, cardamon bitters, cinnamon sugar	<b>FRESCO(A)</b> [ 15 ] absolut vodka, green chile, cucumber, lemon	<b>¿WHAT'S UP DOCTORA?</b> [ 13 ] patrón silver tequila, st-germain, carrot, orange ginger

## BEBIDAS beers & virgin drinks

<b>CERVEZAS</b>	<b>LAGUNITAS</b> a little sumpin' sumpin' [ 11 ]	<b>TERRITORIO VIRGEN</b>
<b>HEINEKEN</b> [ 5 ]	<b>WYNWOOD BREWING CO.</b> pop's porter [ 8 ]	<b>RED BULL</b> [ 5 ]
<b>CORONA EXTRA</b> [ 6 ]		<b>RED BULL, SUGAR FREE</b> [ 5 ]
<b>MODELO NEGRA</b> [ 7 ]		<b>HEINEKEN 0.0</b> [ 5 ]

## VINOS wines

### ESPUMOSOS

<b>MOËT &amp; CHANDON IMPÉRIAL</b> [ 21 / 95 ] brut, nv
<b>MOËT &amp; CHANDON IMPÉRIAL</b> [ 118 ] brut rose, nv
<b>SAINT LOUIS</b> [ 7 / 32 ] brut, nv
<b>GAUCHEZCO</b> [ 55 ] extra brut, nv

### ROSADO

<b>LOS VASCOS</b> [ 7 / 28 ]
<b>L.A. CETTO</b> [ 36 ]

### BLANCO

<b>LOS VASCOS</b> [ 7 / 28 ] chardonnay
<b>MONTE XANIC</b> [ 54 ] calixa, chardonnay
<b>DURIGUTTI</b> [ 15 / 68 ] white blend
<b>L.A. CETTO</b> [ 8 / 36 ] chenin blanc
<b>SANTO TOMÁS</b> [ 46 ] colombard

### TINTO

<b>ODJFELL</b> [ 8 / 36 ] cabernet sauvignon
<b>L.A. CETTO</b> [ 36 ] cabernet sauvignon
<b>MONTES</b> [ 9 / 38 ] pinot noir
<b>FELINO</b> [ 10 / 45 ] malbec
<b>SANTO TOMÁS</b> [ 46 ] mision 16
<b>MONTE XANIC</b> [ 54 ] calixa, cab & syrah blend

## COMIDA food

<b>CACAHUATE BOTANERO (vv) (gf)</b> peanuts, pumpkin seeds, arbol chile
<b>GUACAMOLE (vv) (gf)</b> pomegranate seeds, jalapeño, totopos

<b>ESQUITES (v) (gf)</b> grilled corn, spicy aioli, lime
<b>AGUACHILE* (gf)</b> tuna, avocado, jicama

(v) vegetarian (vv) vegan (gf) gluten free

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# RAZZLE DAZZLE

## RESTAURANT



### THE RAZZLE DAZZLE

During World War I, attempts to camouflage ships at sea had failed, as the appearance of the sea and sky are always changing. British artist and naval officer Norman Wilkinson promoted a new camouflage scheme. Instead of trying to conceal the ship, it simply broke up its lines and made it more difficult for the U-boat captain to determine the ship's course. This camouflage scheme was referred to as Razzle Dazzle. **Can you spot our hidden dazzle?**

# RAZZLE DAZZLE

## to start

### avo toast (vv)

sriracha, watermelon radish, finger lime, toasted seeds

### watermelon & sesame "cream" (v)

housemade granola, frozen berries, tofu "cream"

### coconut milk fairy toast (v)

brioche, condensed milk, rainbow sprinkles

## wake & bake-ry (v)

### apple cruffin

### smoked cheddar jalapeño croissant

### banana muffin (vv) (gf)

### peanut butter cup scone

We are very proud to partner with local farmers and vendors that share our values and vision.

Farms & Florida Sources:

Harpke Family Farms  
Zak The Baker  
Tenna's Pride

## KEY

(v) vegetarian  
(vv) vegan  
(gf) gluten free

## eggs

### razzle dazzle breakfast\* (v) (gf)

eggs your way, roasted mushrooms, yukon gold potatoes

### the Impossible™ breakfast sando\* (v)

over easy egg, american cheese, tater tots

### wild mushroom frittata (v)

goat cheese, sunchokes, arugula

### probiotic hash\*

sunny side eggs, savoy cabbage kimchi, root vegetables, scallion yogurt

### turmeric egg scramble (v)

sofrito, salted yogurt, mint, ztb sourdough

## sweet(ish)

### açaí bowl (v)

coconut, banana, mango, pineapple

### steelcut oatmeal brûlée\* (vv)

caramelized banana & chocolate tahini

### classic malted waffle (v)

mixed berries, maple syrup, chantilly cream

## sides

### egg\* (v) (gf)

### avocado (vv) (gf)

### sliced fruit (vv) (gf)

### sage Impossible™ patty (vv)



### mimolette cheese loaded tots (gf)

### smoked salmon\* (gf)

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## liquid

### o.j.

6

made with florida oranges

### the good green

7

kale, cucumber, lime, ginger

### I can C clearly now

7

orange, carrot, ginger

### just beet it

7

beet, apple, lime

### berryatric

9

cashew milk, seasonal berries, pomegranate & açai powders

### chill pill

9

almond milk, maca powder, banana, pineapple, dark cacao

### lean & clean

9

almond milk, matcha, flax seed oil, spinach, green grapes



# RAZZLE DAZZLE

## RESTAURANT

# RAZZLE DAZZLE



### THE RAZZLE DAZZLE

During World War I, attempts to camouflage ships at sea had failed, as the appearance of the sea and sky are always changing. British artist and naval officer Norman Wilkinson promoted a new camouflage scheme. Instead of trying to conceal the ship, it simply broke up its lines and made it more difficult for the U-boat captain to determine the ship's course. This camouflage scheme was referred to as Razzle Dazzle. **Can you spot our hidden dazzle?**

## to start

**watermelon & sesame "cream"** (v)  
housemade granola, frozen berries, tofu "cream"

**avo toast** (vv)  
sriracha, watermelon radish,  
finger lime, toasted seeds

**mushroom "tartare"** (vv)  
tarragon salsa verde  
& house-made crostini

**coconut milk fairy toast** (v)  
brioche, condensed milk, rainbow sprinkles

## wake & bake-ry (v)

**apple cruffin**  
**smoked cheddar jalapeño croissant**  
**banana muffin** (vv) (gf)  
**peanut butter cup scone**

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and vendors that share our values and vision.

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Zak The Baker  
Tenna's Pride

## KEY

(v) vegetarian  
(vv) vegan  
(gf) gluten free

## brekkie

**açaí bowl** (v)  
coconut, banana, mango, pineapple

**classic malted waffle** (v)  
mixed berries, chantilly cream, maple syrup

## soup & salad

**nutty gazpacho** (vv)  
cucumbers, marcona almonds,  
roasted garlic croutons

**melon salad** (v) (gf)  
cured lemon yogurt, cucumber,  
harissa vinaigrette, smoked salt

## NAUGHTY

**fried chicken sandwich**  
beet aioli, black bun,  
choice of green salad or fries

**crazy cobb**  
confit chicken, bacon,  
blue cheese, asparagus, avocado,  
beet stained egg



## brunchie

**Impossible™ burger** (vv)  
poblano salsa, paprika vegenaïse, avocado,  
choice of green salad or fries

**malted buckwheat waffle** (v)  
whipped cherry crème fraîche, pistachios,  
vanilla bean-cherry syrup

**"everything" spiced salmon bowl** (gf)  
brown rice & quinoa, 64° poached egg,  
assorted pickles, avocado, everything vinaigrette

## sides

**egg** (v) (gf)  
**avocado** (vv) (gf)  
**sliced fruit** (vv) (gf)

**sage Impossible™ patty** (vv)

**smoked bacon** (gf)

**fries** (vv) (gf)  
**blistered shishito peppers** (vv) (gf)  
**smoked salmon** (gf)

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## dessert

**blueberry-green tea cheesecake** (vv) (gf)  
pistachio crust & lemon "cream"

**razzle cake**  
chocolate mousse & toffee crunch

**rainbow churros** (v)  
ube ice cream, strawberry caramel

## milk & cookies

LOADED COOKIES (v)

**mudslide**  
**stuffed red velvet**  
**matcha white chocolate**

OR

VEGAN COOKIES (vv)

**cocoa-o's**  
**coconut-chocolate chip**  
**coffee & date newton**

CHOOSE ONE MILK

**toasted cinnamon cereal** (v)  
**biscoff cookie** (v)  
**vanilla cinnamon-almond** (vv) (gf)

RAZZLE DAZZLE

RESTAURANT

RAZZLE DAZZLE



### THE RAZZLE DAZZLE

During World War I, attempts to camouflage ships at sea had failed, as the appearance of the sea and sky are always changing. British artist and naval officer Norman Wilkinson promoted a new camouflage scheme. Instead of trying to conceal the ship, it simply broke up its lines and made it more difficult for the U-boat captain to determine the ship's course. This camouflage scheme was referred to as Razzle Dazzle. **Can you spot our hidden dazzle?**

## starters

**mushroom "tartare"** (vv)  
tarragon salsa verde  
& house-made crostini

**nutty gazpacho** (vv)  
cucumbers, marcona almonds,  
roasted garlic croutons

**melon salad** (v) (gf)  
cured lemon yogurt, cucumber,  
harissa vinaigrette, smoked salt

**crazy cobb** (gf)  
confit chicken, bacon,  
blue cheese, asparagus,  
avocado, beet stained egg

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Tenna's Pride

## KEY

(v) vegetarian  
(vv) vegan  
(gf) gluten free

## mains

**whole roasted heirloom cauliflower** (vv) (gf)  
vadouvan curry sauce, pistachios, sesame seed, pomegranate

**heirloom squash ravioli** (v)  
mountain huckleberry, braised chestnuts, arugula

**"fish" and chips** (vv)  
crispy banana blossom, lemon tartar sauce

**Impossible™ burger** (vv)  
poblano salsa, paprika vegenaïse, avocado, choice of green salad or fries

## if you must

**everything crusted salmon** (gf)  
crushed yukon gold potato, pickled vegetables, mustard sauce

## NAUGHTY



**black garlic bowtie pasta**  
fennel braised pork, chanterelles,  
rainbow swiss chard

**fried chicken**  
1/2 fried chicken,  
battered cholula hot sauce

**1/2 ginger beer chicken** (gf)  
charred coconut green beans,  
roasted squash

**pretzel pork schnitzel**  
red cabbage slaw,  
kimchi 1000 island

## sides

**smoked bacon** (gf)   
**mimolette cheese loaded tots** (gf)

**fries** (vv) (gf)  
**blistered shishito peppers** (vv) (gf)

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## dessert

**blueberry-green tea cheesecake** (vv) (gf)  
pistachio crust & lemon "cream"

**razzle cake**  
chocolate mousse & toffee crunch

**rainbow churros** (v)  
ube ice cream, strawberry caramel

## milk & cookies

LOADED COOKIES (v)

**mudslide  
stuffed red velvet  
matcha white chocolate**

OR

VEGAN COOKIES (vv)

**cocoa-o's  
coconut-chocolate chip  
coffee & date newton**

CHOOSE ONE MILK

**toasted cinnamon cereal** (v)  
**biscoff cookie** (v)  
**vanilla cinnamon-almond** (vv) (gf)

**VEGETARIAN**

**Gazpacho**

**Egg\***

**Asparagus**

**Tart**

**Mandarin**

**Coconut**



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especially if you have certain medical conditions.

**M.23.04.21**

**0.04.05.21**

## DRINK PAIRING

SELECT ONE OF THE PACKAGES

### Beer 25

AFFLIGEM BLOND  
STRONGBOW HEINEKEN  
HEINEKEN

STRAY THE COURSE  
OMMEGANG WITTE  
AMERICAN SAISON

---

### Cocktail 35

BERGAMOT APÉRATIF  
ALPINE SPARKLE  
GINGER SOUR

CACAO  
APPLE BLOSSOM  
BANANA

---

### Wine 35

SAUVIGNON BLANC  
BLANC GRIS  
BOURGOGNE BLANC

TERROIR MINERVOIS  
MOULIN-À-VENT  
OREMUS

---

### Alcohol Free 25

CASHEW  
OSMANTHUS  
PEAS

HOJICHA  
APPLE  
COCONUT

\*allergens on the other side

M.23.04.21

O.04.05.21

**Mushroom**

**Egg\***

**Scallops\***

**Venison / Beef\***

**Blue Cheese**

**Chocolate**



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**M.12.05.21**

**0.12.05.21**

**DRINK PAIRING**  
SELECT ONE OF THE PACKAGES

**Beer 25**

AFFLIGEM BLOND  
STRONGBOW HEINEKEN  
HEINEKEN

STRAY THE COURSE  
OMMEGANG WITTE  
AMERICAN SAISON

---

**Cocktail 35**

BERGAMOT APÉRATIF  
ALPINE SPARKLE  
GINGER SOUR

CACAO  
APPLE BLOSSOM  
BANANA

---

**Wine 35**

SAUVIGNON BLANC  
BLANC GRIS  
BOURGOGNE BLANC

TERROIR MINERVOIS  
MOULIN-À-VENT  
OREMUS

---

**Alcohol Free 25**

CASHEW  
OSMANTHUS  
PEAS

HOJICHA  
APPLE  
COCONUT

\*allergens on the other side

M.12.05.21

O.12.05.21



# THE GALLEY

**Welcome to The Galley!** For your health and safety, we've slightly adjusted how things run around here. Please take a moment to look through the menus for our varying spaces and cuisines, and then take a seat at any of our open tables. **After that, a server will come up to you and your fellow Sailors to take your order.**

## the daily mix

## DINER & DASH

## GROUNDS Club | Too

### BREAKFAST

#### BAGELS

plain, whole grain, blueberry, gluten free

#### SPREADS

cream cheese, strawberry jam, nutella, non-dairy cream cheese

#### TOPPINGS

smoked salmon, sliced tomato, mozzarella, red onion, capers, avocado, raspberries, cinnamon sugar

#### COLD CEREALS

corn flakes, cheerios, raisin bran

#### HOT CEREAL (v)

steel cut oatmeal, cinnamon sugar, blueberries

### LUNCH & DINNER

#### SOUP OF THE DAY

ask about our daily soup offerings

#### CAESAR

romaine, shaved parmesan

#### GREEK (v) (gf)

marinated feta, cucumber, tomato, red onion, kalamata vinaigrette

#### SPINACH & QUINOA (vv) (gf)

roasted sesame tofu, corn, green beans, sriracha peanut dressing

#### MIXED GREEN SALAD (vv) (gf)

cucumber, carrots, chickpeas, radish, tomatoes, balsamic vinaigrette

#### ADD-ONS

chicken, tuna, hard boiled egg

### ALL DAY BREAKFAST

#### - Omelettes -

#### VEGGIE OMELETTE (v) (gf)

mushroom, tomato, spinach

#### HAM & CHEESE OMELETTE (gf)

cheddar, asparagus

#### BUILD YOUR OWN

mushroom, tomato, spinach, asparagus, bell peppers, red onion, cheddar, smoked ham, vegan sausage

#### - Mains -

#### 2 EGGS\*

any style

#### PROTEINS

bacon, chicken apple sausage, vegan sausage

#### TOAST

country bread, multigrain, english muffin, gluten free

#### SIDES

hash brown, roasted tomato, sweet potato tots

### DINNER

#### THE "FRENCH DIP"\*

ciabatta, salsa verde, caramelized onion, au jus

### INTELLIGENTSIA COFFEE

BLACK CAT ESPRESSO ..... SINGLE 3 | DOUBLE 5

MACCHIATO ..... 3  
espresso with milk

FLAT WHITE ..... 4  
double espresso with light cream & microfoam

CAPPUCCINO ..... 4  
espresso with milk foam

LATTE ..... 4  
espresso with steamed milk (hot or iced)

MOCHA ..... 5  
espresso with steamed milk & chocolate syrup (hot or iced)

JOJO LOOSE LEAF TEA ..... 5  
ask for flavors

HOT CHOCOLATE ..... 4

MATCHA LATTE ..... 5  
(hot or iced)

CHAI LATTE ..... 6  
(hot or iced)

ADD A SHOT ..... 6  
amaretto, baileys, frangelico, jameson, kahlúa, maker's mark, montenegro, patrón xo café, tia maria

(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional

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## \*\*\* BURGER Bar \*\*\*

### BREAKFAST

**BUTTERMILK PANCAKES (v)**  
blueberries, whipped cream

**FRENCH TOAST (v)**  
berries, powdered sugar

**FRENCH TOAST BURGER**  
bacon, egg american cheese

### LUNCH & DINNER

**THE CLASSIC**  
american, lettuce, tomato

**THE IMPOSSIBLE™ BURGER (vv)**  
swiss, lettuce, tomato

**SIDE OF FRIES (vv)**

# THE GALLEY

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Let's **TACO** BOUT IT

## BREAKFAST

**AVOCADO BURRITO** (v)  
queso mexicano, crema, lime

**CHORIZO BURRITO**  
scrambled eggs, queso, rice and beans

## LUNCH

**FRIED AVOCADO TACO** (vv) (gf)  
pipián, pickled red onion, radish

**VIRGIN SNAPPER** (gf)  
salsa veracruz, cilantro, olives

**TACOS AL PASTOR** (gf)  
achiote marinated pork, pineapple, salsa verde

## BENTO • BABY

## BREAKFAST

**MIXED BERRY BENTO** (v)  
house made granola, greek yogurt, pomegranate seeds

**MIXED FRUIT BENTO** (v) (gf)  
greek yogurt, pomegranate seeds

**TROPICAL BENTO** (vv) (gf)  
mango, kiwi, pineapple, red grapes, orange

## LUNCH

**-Sushi Bento Boxes-**  
wasabi, pickled ginger & seaweed salad

**CUCUMBER AVOCADO ROLL** (v) (gf)

**SALMON AVOCADO ROLL\*** (gf)

**SPICY TUNA ROLL\*** (gf)

**PRAWN TEMPURA ROLL**

Hot **OFF THE** Press

## BREAKFAST

**- Open faced -**  
**WHOLE WHEAT**  
**AVOCADO TOAST** (vv)  
cherry tomato & cilantro

**BANANA**  
**& NUTELLA** (v) (gfo)  
strawberry jam

**SMOKED SALMON**  
**ON RYE**  
creamed cheese, cucumber,  
pickled red onion

**- Toasted -**  
**CRUNCHY PB&J**  
**BRIOCHE** (vv)

**BUFFALO**  
**MOZZARELLA** (v) (gfo)  
tomato, basil, balsamic  
reduction

**TURKEY & SWISS** (gfo)  
arugula & grain mustard

**HAM & CHEESE**  
scrambled eggs, tomato  
chutney

## LUNCH

**- Open faced -**  
**WHOLE WHEAT**  
**AVOCADO TOAST** (vv)  
cherry tomato & cilantro

**BANANA**  
**& NUTELLA** (v) (gfo)  
strawberry jam

**- Toasted -**  
**CRUNCHY PB&J**  
**BRIOCHE** (vv)

**BUFFALO**  
**MOZZARELLA** (v) (gfo)  
tomato, basil, balsamic  
reduction

**GRILLED**  
**VEGETABLE** (vv) (gfo)  
black garlic hummus &  
pickled vegetable

**SHRIMP SALAD**  
chipotle mayo, romaine, tomato

**TURKEY & SWISS** (gfo)  
arugula & grain mustard

**PASTRAMI ON RYE**  
swiss, sauerkraut, 1000 island

## NÖÖDLE Around

### BREAKFAST & LUNCH

**MISO UDON** (vv)  
shiitake mushroom, edamame,  
wakame

**TONKOTSU RAMEN\***  
pork chashu & soy marinated egg

**SPICY TONKOTSU**  
**RAMEN\***  
pork chashu, kimchi, kigurage  
mushroom, soy marinated egg

(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional

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\*Consuming raw or uncooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



## PIZZAS

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**THE CLASSIC** (v)  
[mozzarella, tomato sauce]

**WHITE TRUFFLE & EGG\*** (v)  
[mozzarella, cracked black pepper,  
tomato sauce]

**CHICKEN PESTO**  
[basil pesto, mozzarella,  
red onions, fresh tomatoes]

**PRETTY FLY FOR A WHITE PIE** (v)  
[mozzarella, ricotta, parmesan,  
fresh garlic, oregano]

**PEPPERONI**  
[mozzarella, tomato sauce]

(vv) *vegan* (v) *vegetarian* (gf) *gluten free*

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# LUNCH

*available after 12 pm*

**HANGER STEAK\*** (gf)  
*garden salad, pomme frites,  
black peppercorn sauce*

**FILET MIGNON\*** (gf)  
*roasted beets, grilled leeks,  
tarragon salsa verde*

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## TREAT YOURSELF

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### RAW BAR

**PETIT PLATEAU\***  
*1/2 maine lobster, east & west coast oysters,  
poached shrimp, steamed mussels,  
snow crab claws*

**\$40**

**GRAND PLATEAU\***  
*whole maine lobster, east & west coast  
oysters, crawfish, poached shrimp,  
middle neck clams, steamed mussels,  
snow crab claws, alaskan king crab legs,  
razor clam salad*

**\$70**

*served with mary rose sauce,  
sriracha cocktail sauce,  
champagne mignonette*

*(v) vegetarian (vv) vegan (gf) gluten free*

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THE WAKE

# BEVERAGES

## BRUNCH COCKTAILS

**SCREW THIS** 11  
*tito's vodka, orange juice, dash citrus*

**FILTHY BLOODY, NON VIRGIN MARY** 13  
*ketel one vodka, tanqueray gin or partida blanco tequila, green chili, filthy bloody mary mix*

**THE BELLINI** 11  
*sparkling wine, campari, peach nectar*

**GARDEN DELIGHT** 13  
*partida blanco tequila, cucumber and mint*

**SHAKE IT UP** 11  
*brugal extra dry rum, lavender and lime*

## BEERS

*draft*

**HEINEKEN LAGER** 5

**STRONGBOW APPLE CIDER** 6

*bottled*

**AMSTEL LIGHT** 6

**FUNKY BUDDHA, HOP GUN, IPA** 8

**GREEN'S GLUTEN-FREE AMBER** 15

*virgin territory*

**HEINEKEN 0.0** 5

## BOTTOMLESS BRUNCH 25

*during brunch, enjoy bottomless pours on the following items:*

**ROSÉ WINE**

**SPARKLING WINE**

**MIMOSA**

**FILTHY BLOODY MARY**

## WINES BY THE GLASS

**SAINT LOUIS** 7  
*brut, france*

**MOËT & CHANDON IMPÉRIAL** 21  
*champagne, france*

**FONTANAFREDDA** 8  
*moscato d'asti, italy*

**LUCIEN ALBRECHT** 9  
*pinot blanc, france*

**CONUNDRUM** 13  
*white blend, california*

**DOMAINE OTT** 15  
*by .ott, provence, france*

**CHALK HILL** 13  
*pinot noir, sonoma, california*

**CASA LAPOSTOLLE** 7  
*carménère, chile*



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# BRUNCH

## STARTERS

**RAZOR CLAM CHOWDER**  
*yukon gold potatoes, smoked bacon, chive batons*

**WEDGE SALAD**  
*baby gem lettuce, smoked bacon, blue cheese*

**FENNEL & CITRUS SALAD (v) (gf)**  
*pecorino, spiced pistachio crumble, honey yogurt vinaigrette*

**POACHED SHRIMP (gf)**  
*horseradish, meyer lemon, spicy cocktail sauce*

## MAINS

**'EGG' IN A HOLE (vv) (gf)**  
*slow roasted bell pepper, arrowleaf spinach, crème fraîche*

**STEAK & EGGS'**  
*potato rosti, braised swiss chard, bordelaise sauce*

**BRIOCHE FRENCH TOAST (v)**  
*caramelized banana, toasted pecan, whipped crème fraîche*

## BENEDICTS

**AVOCADO' (v)**  
*asparagus & lime hollandaise*

**THE WAKE'**  
*crispy pork belly, sautéed spinach, bone marrow hollandaise*

**SOFT-SHELL CRAB'**  
*corn cake & aleppo pepper hollandaise*

## DESSERTS

**COCONUT ALMOND PANNA COTTA (vv) (gf)**  
*fresh berries, candied orange, raspberry foam*

**CRÊPE CAKE**  
*pistachio crumble, strawberry & rhubarb compote*

**APPLE TATIN (v)**  
*caramelized apple, mascarpone crème, almond financier*

(v) vegetarian (vv) vegan (gf) gluten free

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# DESSERT

**COCONUT ALMOND PANNA COTTA** (vv) (gf)  
*fresh berries, candied orange, raspberry foam*

**THE WAKE**  
*chocolate mousse, shortcrust, caramel cremoso, hazelnuts*

**MEYER LEMON CHEESECAKE** (v)  
*blackberry compote & cinnamon cookie crumble*

**BAKED ALASKA** (v)  
*pistachio ice cream, hazelnut sponge cake,  
toasted meringue*

**APPLE TATIN** (v)  
*caramelized apple, almond financier, mascarpone cream*

(v) vegetarian

(vv) vegan

(gf) gluten free



THE WAKE

# DESSERT DRINKS

WINES	3oz
<b>TORO DE PIEDRA</b> <i>late harvest</i>	7
<b>OREMUS</b> <i>late harvest, tokaji</i>	19
<b>CROFT</b> <i>tawny port</i>	5
<b>TAYLOR FLADGATE</b> <i>late bottled vintage, port</i>	8
<b>FONSECA</b> <i>vintage port, 2009</i>	24

## COFFEE & TEA

### INTELLIGENTSIA SPECIALTY COFFEE

<b>ESPRESSO</b>	3
<b>DOUBLE ESPRESSO</b>	5
<b>CAPPUCCINO</b>	4
<b>LATTE</b>	4
<b>AMERICANO</b>	4
<b>JOJO LOOSE LEAF TEAS</b>	5
<i>mint, sheva, black kasturi, everspring oolong, jasmine cloud, morning after breakfast blend, pranna chiya green</i>	



THE WAKE

# DINNER

## STARTERS

### RAZOR CLAM CHOWDER

*yukon gold potato, bacon, chive batons*

### CORN CUSTARD & BLACK BEAN SALAD (v)

*tomatillo, peppadew, cilantro*

### WEDGE SALAD

*smoked bacon, baby gem lettuce, blue cheese*

### HAMACHI CRUDO\* (gf)

*pickled rhubarb, hibiscus, basil*

### ROASTED BONE MARROW (gf)

*pickled red onion, fresh herbs, toasted brioche*

# TREAT YOURSELF

## RAW BAR

*served with mary rose sauce, sriracha cocktail sauce,  
& champagne mignonette*

### PETIT PLATEAU\* \$40

*1/2 maine lobster, east coast & west coast oysters, poached shrimp,  
steamed mussels, snow crab claws, middle neck clams*

### GRAND PLATEAU\* \$70

*whole maine lobster, east coast & west coast oysters, crawfish,  
poached shrimp, middle neck clams, steamed mussels, snow crab claws,  
alaskan king crab legs*

## FROM THE GRILL

### AGED TOMAHAWK STEAK\* [32 OZ.] \$65

(v) vegetarian      (vv) vegan      (gf) gluten free

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# DINNER

## MAINS

### CRISPY POLENTA (vv) (gf)

*slow roasted bell pepper, arrowleaf spinach, crème fraîche*

### SHRIMP & GRITS (gf)

*smoked bacon, caper tomato sauce, aleppo pepper*

### PAN ROASTED ORA KING SALMON\* (gf)

*roasted beets, grilled holland leeks, lemon yogurt sauce, caviar*

### SALT-CRUSTED DORADE

*caper lemon butter sauce*

## FROM THE GRILL

### HERB ROASTED CHICKEN

### HANGER STEAK\* [6 OZ.]

### FILET MIGNON\* [7 OZ.]

### NEW YORK STRIP\* [12 OZ.]

### NEW ZEALAND LAMB CHOPS\*

## SIDES

*brown butter roasted wild mushrooms (v) (gf)*

*green asparagus & guindilla sauce (v) (gf)*

*creamed spinach (v)*

*french fries (vv)*

*twice baked potato & caramelized onions (v)*

## SAUCES

*american-style steak sauce*

*tarragon salsa verde (vv) (gf)*

*romesco (vv) (gf)*

*bone marrow béarnaise*



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