

cocktails

- THE SMOLDER.....

15

chivas regal 12 whisky, citrus, smoke, rosemary & lemon foam
- MARTINI BREEZE.....

15

plymouth gin, lustau fino sherry, dry vermouth, mediterranean essence
- LUNA ROSA.....

17

belvedere vodka, lillet blanc, tomato & laurel infusion, lemon, tonic water
- EL CAPITÁN.....

15

gran duque de alba brandy, smoked maple syrup, aztec chocolate & angostura bitters
- AVIONETA.....

15

del maguey vida mezcal, lustau oloroso sherry, amaro montenegro, aperol, lemon
- SANGRÍA DEL SOL (LOW ABV).....

15

gran duque de alba sherry, cointreau, white wine, orange, lemon
- BESITO (NON-ALCOHOLIC).....

11

jojo jasmine cloud tea, hibiscus, lemon, peach, sparkling water

beers

- HEINEKEN DRAFT

8

lager
- AFFLIGEM DRAFT

9

blonde ale
- ESTRELLA DAMM.....

8

lager
- HEINEKEN O.O.....

8

non-alcoholic lager
- BOULEVARD SPACE CAMPER.....

9

india pale ale
- GUINNESS DRAUGHT.....

9

stout

sparklings

- CVNE.....

9/40

cava brut rosé
- PROVOCATIVO.....

15/69

cava brut
- MOËT & CHANDON ...

25/105

impérial brut, nv

whites

- VIÑA LASTRA

9/40

verdejo
- CVNE.....

11/50

monopole blanco
- LA VAL.....

13/60

albariño

pinks

- CVNE.....

9/40

rosado

reds

- CVNE.....

17/80

gran reserva
- TORRES.....

11/50

celeste crianza
- GRAN CLOS

25/105

priorat
- BODEGA NUMANTHIA.....

122

numanthia

dessert

- PEDRO XIMÉNEZ SHERRY.....

9



pastres

- SORBETE DE MARACUYÁ (GF)(V)

passion fruit sorbet, olive oil sabayon, hibiscus
- ARROZ CON LECHE (GF)(VV)

rice pudding, coconut, cinnamon
- BASQUE CHEESECAKE (GF)(V)

quince membrillo
- FLAN DE QUESO DE CABRA (GF)(V)

goat cheese flan, pecans, smoked maple syrup
- CHURROS (V)

chocolate hazelnut fondue

jojo teas..... 6

EVERSPRING OOLONG, JASMINE CLOUD, MORNING AFTER BREAKFAST BLEND, MENG DING GREEN

intelligentsia coffee

- ESPRESSO.....

6
- MACCHIATO

4
- FLAT WHITE

5
- CAPPUCCINO

5
- LATTE

5
- MOCHA

6

jamón, quesos, pintxos

JAMÓN IBÉRICO (GF)
marcona almonds

CHORIZO SECO (GF)
medjool dates, cabrales
cheese, vanilla

CONSERVAS (GF)(V)
manzanilla olives, queso
en aceite, roasted peppers,
lavender marcona almonds,
beets & smoked goat
cheese tahini

GAMBAS EN ESCABECHE
shrimp, fennel, red pepper

JAMÓN CROQUETTES
roasted garlic & porcini aioli

OXTAIL MONTADITO
caramelized onion, mahón
cheese, crostini

tapas

ROASTED CAULIFLOWER CATALAN (GF)(V)
golden raisins, marcona
almonds, lemon
brown butter

PATATAS BRAVAS AHUMADAS (VV)
fingerling potatoes,
pimentón aioli

BEEF TARTARE* (GF)
manzanilla olives,
horseradish, egg yolk,
potato chips

PIMENTÓN CHEESE (V)
spanish cheeses, crostini

PULPO A LA GRILL
olive confit octopus,
brown butter potato
fondue, pimentón

platos grandes

CALABAZA ASADA (VV)(GF)
roasted butternut squash, romesco,
almonds, cilantro parsley sauce

CHAR ÁRTICO ASADO A LA PLANCHA*
arctic char, artichokes, salsa verde

ARROZ CON PITU DE CALEYA (GF)
cider braised chicken, short-grain rice

COSTILLAS DE LA MATANZA (GF)
baby back pork ribs, harissa honey,
za'atar, labneh

CHULETÓN A LA PARRILLA* (GF)
grilled ribeye, chorizo piperade,
charred shallots



treat yourself

LANGOSTA DE MAINE PAELLA (GF)
\$70
maine lobster, uni aioli,
charred lemon

sip & savor \$35

Our menus are all about the full experience — pairing beloved dishes with the perfect sips.

starter (FOR THE TABLE)

JAMÓN IBÉRICO (GF)
marcona almonds

CONSERVAS (GF)(V)
manzanilla olives, queso en
aceite, roasted peppers, lavender
marcona almonds, beets &
smoked goat cheese tahini

tapas (FOR THE TABLE)

ROASTED CAULIFLOWER CATALAN (GF)(V)
golden raisins, marcona
almonds, lemon brown butter

BEEF TARTARE* (GF)
manzanilla olives, horseradish,
egg yolk, potato chips

mains (CHOICE OF)

CALABAZA ASADA (VV)(GF)
roasted butternut squash,
romesco, almonds, cilantro
parsley sauce

CHAR ÁRTICO ASADO A LA PLANCHA*
arctic char, artichokes, salsa verde

CHULETÓN A LA PARRILLA* (GF)
grilled ribeye, chorizo piperade,
charred shallots

desserts (CHOICE OF)

BASQUE CHEESECAKE (GF)(V)
quince membrillo

CHURROS (V)
chocolate hazelnut fondue

included drinks

1) STARTER

SANGRIA DEL SOL (LOW ABV)
gran duque de alba sherry, cointreau,
white wine, orange, lemon

2) MAIN

LUNA ROSA (MOONLIT GROVE)
belvedere vodka, lillet blanc, tomato
& laurel infusion, lemon, tonic water

OR

MARTINI BREEZE

plymouth gin, lustau fino sherry, dry
vermouth, mediterranean essence

3) DESSERT

PEDRO XIMENEZ SHERRY

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

*these items are prepared to order or served undercooked/raw. consuming raw or undercooked meats, fish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. virgin voyages' kitchens are not allergen-free environments. please inform our crew if you have a food allergy or any other special dietary need.