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# LOS LOBOS

## APPETIZERS

## LOS TACOS

## ENCHILADAS & BURRITOS

## FROM THE GRILL

## SALADS

## HOUSE SPECIALTIES

## SIDES

## DESSERTS

## SORBETS





## ANTOJITOS / APPETIZERS

- GUACAMOLE FRESCO EN MOLCAJETE** **\$11**  
Prepared Table Side / Jalapeño / Tomato / Onion / Cilantro / Lime
- QUESO FUNDIDO** **\$10**  
Melted Mix of Mexican Cheeses Sprinkled with Toasted Pumpkin Seeds and a Drizzle of Agave
- SOPA DE TORTILLA** **\$7**  
Smoky Tomato Broth / Shredded Chicken / Queso Fresco / Onions / Avocado / Crispy Corn / Tortilla Strips
- QUESADILLA DEL PUESTO** **\$9**  
Corn Masa Quesadilla / Queso Oaxaca / Goat Cheese / Zucchini / Corn Truffle / Sesame Salsa Macha
- COCTEL MIXTO\*** **\$13**  
Tiger Shrimp / Scallop / Fish / Spicy Citrus Tomato Sauce / Avocado / Lime / Cilantro
- TIRADITO DE ATÚN\*** **\$15**  
Yellow Fin Tuna / Tamarind / Aguachile / Toasted Sesame / Green Onion

## ENSALADAS / SALADS

- MIXTA** **\$10**  
Chopped Greens / Jicama / Corn / Watermelon Radish / Queso Fresco / Avocado / Cilantro Vinaigrette
- DE LA CASA** **\$10**  
Baby Greens / Avocado / Queso Fresco / Toasted Sesame Seeds / Tortilla Strips / Balsamic Honey Vinaigrette



## LOS TACOS

- 3 CORN TORTILLAS SERVED WITH GUACAMOLE & SALSA**
- POLLO ADOBADO** **\$15**  
Spicy Dry Rubbed Rotisserie Chicken / Roasted Avocado / Salsa Casera
- BISTEC CON QUESO\*** **\$17**  
Skirt Steak / Crispy Queso / Chihuahua / Tomatillo Salsa / Cilantro / Onion
- CAMARONES 'BLT'** **\$17**  
Shrimp / Garlic Butter / Bacon / Pico De Gallo / Lettuce / Chipotle Glaze / Green Onion

## ENCHILADAS & BURRITOS

- ENCHILADAS DE MOLE** **\$15**  
Tortillas / Rotisserie Chicken / Queso Oaxaca / Mole / Onions / Crema / Toasted Sesame Seeds
- BURRITO ROJO** **\$22**  
Refried Beans / Red Rice / Queso Fresco / Cilantro  
**Choice of:** Achiote Seasoned Skirt Steak / Chicken Tinga / Shredded Pork with Mojo Sauce



## DE LA PARRILLA / FROM THE GRILL

SERVED WITH CORN TORTILLAS

### CAMARONES

\$29

Grilled Shrimp / Chile De Árbol Marinade / Micro Greens  
Citrus Avocado Salad

### PESCADO AL ESTILO NAYARIT\*

\$29

Grilled Market Catch / Spicy Red Adobo / Salsa Verde  
Green Beans / Escarole Salad

### CARNE ASADA A LA YUCATECA\*

\$27

Achiote Marinated Skirt Steak / Escabeche Onions  
Mexican Rice / Refried Beans / Sweet Plantains



## ESPECIALIDADES DE LA COCINA / HOUSE SPECIALTIES

### COCHINITA PIBIL

\$23

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

### MEJILLONES BORRACHOS

\$24

Mussels / Spicy Tomato Broth / Chorizo / Mezcal  
Hoja Santa / Grilled Crusty Bread

### CHILE RELLENO

\$17

Roasted Poblano Pepper / Quinoa / Apple / Raisins  
Roasted Corn Rice Pilaf / Herb Salad / Cascabel Tomato Salsa

### FAJITAS

\$22

Hand-Made Corn Tortillas / Grilled Onion & Bell Peppers  
Choice of: Chicken / Shrimp / Carne Asada\*

## ACOMPAÑAMIENTOS / SIDES • \$5

### TORTILLAS

Corn

### JICAMA SLAW

Cabbage / Nopales / Jalapeños / Red Onion  
Spiced Vinegar

### PLATANOS

Sweet Plantains

### ELOTES CALLEJEROS

Grilled Corn on the Cob / Queso Cotija  
Mayonnaise / Chiltepin

### ARROZ ROJO

Red Rice

### FRIJOLES REFRITOS

Refried Beans

## POSTRES / DESSERTS • \$9

### CHURROS

Dulce de Leche Caramel

### PASTEL DEL TRESLECHES

Coconut Cream

### CHOCOFLAN

Caramel Sauce

### TARALETA MAYA

Guava Gel / Spicy 72% Chocolate Ganache

## SORBETES / SORBETS • \$9

FLOR DE JAMAICA / HIBISCUS Lime / Salt

GUAYABA / GUAVA Coulis

MARACUYA / PASSIONFRUIT Piloncillo Syrup

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.