

HOLA!

Tacos & Cantina

MENU

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ALL YOU CAN EAT £16.99 PER PERSON
Tamales are excluded



HOLA SIGNATURE - tomato . onion . lime . cilantro . seasoning

CHILLI COYOTE - jalapeño . tomato . onion . chilli spices

MUDDLE YOUR OWN - ingredients + your creativity + muddle

£3.99



HOMEMADE SALSAS *incredibly tasty*

- Habanero Fuego
- Jalapeño Verde
- Salsa Taquera
- Creamy Poblano
- Roja de Arbol
- Roasted Molcajete
- Smoked Chipotle
- Black Bean Salsa
- Pico de Gallo



CHIPS & SALSAS
£2.19

PICK YOUR TORTILLA

- ▶ white corn soft
- ▶ yellow corn soft
- ▶ blue corn soft
- ▶ yellow corn crunchy



SERVED FAMILY-STYLE

CHIPOTLE CARNITAS slow-roasted pulled pork • chipotle salsa • pickled red onion	£2.19
AL PASTOR marinated charred pork • grilled pineapple • pickled jalapeño	£2.39
BARBACOA slow-roasted ancho-chilli beef • grilled onions • black bean salsa	£2.49
CARNE ASADA tequila-chilli marinated grilled steak • guacamole • cotija cheese	£2.79
ADOBADA DE POLLO chili-lime grilled chicken • red cabbage slaw • salsa verde	£2.39
ANCHO TINGA slow-roasted shredded chicken • pickled red onion • queso fresco	£2.19
CHILI PESCADO fried catch of the day • guacamole • red cabbage slaw	£2.49
CHORIZO spiced pork sausage • potato • chipotle aioli • pickled red onion	£2.19
CHILI CON CARNE spiced ground beef • crema • avocado • cheddar • pico de gallo	£2.19
FRIJOL Y PATATA (vegetarian) ancho-chilli chickpeas • potato • black bean salsa • cotija cheese	£1.79

Soups, Salads & Sides

TORTILLA SOUP - choice of chicken or beef	£3.89
QUESO FUNDIDO - melted Oaxaca cheese . chorizo . scallions	£3.99
ELOTE - roasted corn . lime cream . queso fresco . chilli spice	£3.89
EL CHAPO - refried beans & cheese dip with corn chips	£2.69
TIJUANA SALAD - lettuce . black bean . tomato . onion . cilantro . avocado . corn . jalapeño . crispy tortilla . smoked chipotle dressing	£5.49

ENCHILADA

two stuffed corn tortillas, smothered in our signature sauce, melted Oaxaca cheese & choice of salsa

CHICKEN • BEEF • PORK • CHORIZO & POTATO

» BURRITO «

flour tortilla, Mexican rice, black bean salsa served with refried beans, guacamole & lime cream

CHICKEN • BEEF • PORK • CHILLI & POTATO



crispy fried corn chips, Oaxaca & cheddar cheese, black beans, pico de gallo, lime-cream, guacamole

CHICKEN • BEEF • PORK • CHILI • VEGGY

TAMALES

Dinner only...

Originated in Mesoamerica as early as 8000 to 5000 BC. This sought after dish with masa (corn flour) filled with chipotle pulled pork, steamed in corn husks.

CHIPOTLE-PORK OR CHILLI-CHICKEN

FLOUR QUESADILLAS!!!

guacamole . lime cream . pico de gallo salsa . tajin spice



£5.49



£4.79



£4.49



£3.69

PASTERIA £4.39

- ▶ SIGNATURE CHURROS
- ▶ ARROZ CON LECHE
- ▶ MEXICAN FLAN
- ▶ TRES LECHES
- ▶ SOPAIPILLAS
- ▶ DULCE DE LECHE

PICK YOUR ICE CREAM £3.79

Pick Your Ice Cream

Vanilla / Chocolate / Strawberry / Caramel / Rum-Raisin / Lemon Meringue

Pick Your Sauce

Chocolate / Salted Caramel / Nutella

Sprinkle Your Taco!

From our available selections





Did you know?

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

TEQUILA

is made by distilling the fermentation of 100% Blue Weber Agave plants. Tequila can only be produced in Jalisco - a central state in Mexico. By taking the heart of the agave plant & steaming it, tequila producers shred the heart (known as the piña) extruding a juice called aguamiel. The aguamiel is then mixed with sugar cane and yeast, fermented for several days. Followed by distilling the juice twice in copper pots.



ounce
pour
gracias!

TEQUILA VARIETALS

Blanco - bottled after distillation, some are aged

Reposado - aged between 2-12 mo in toasted oak barrels

Joven - mixture of blanco & reposado tequila

Añejo - aged between 1-3 years in toasted oak barrels

Xtra Añejo - aged 3+ years in toasted oak barrels

MEZCAL

is made from a variety of maguey plants, unlike tequila using only Blue Weber Agave. The difference in process is the heart of the agave/maguey "piñas" are roasted in earthen-clay ovens or several days which give the mezcal its smokey flavour profile. The roasted maguey are then crushed, fermented with cane sugar, double and triple distilled. After distillation, some are bottled and some mezcals will also be aged in roasted oak barrels.

MEZCAL VARIETALS

Espadín - most common maguey accounts for 90% mezcal production

Tobala - deemed the "king of mezcals" this rare variety of maguey is mostly harvested from the wild

Tobaziche - is often harvested wild and made for a herbaceous savoury mezcal

Tepexstate - harvested wild maguey, take up to 30 years to reach maturity

Arroqueño - harvested wild maguey, floral with bitter chocolate notes



Tequila best for shots & cocktails

Espolón/Reposado £9

Espolón/Blanco £8

Jose Cuervo/Silver £8

Jose Cuervo/Gold £8

Kah/Reposado £10

Kah/Blanco £10

1800/Añejo £9

1800/Reposado £9

1800/Silver £8

Tequila best for shots, cocktails & sipping

Patrón/Silver £14

Patrón/Reposado £15

Kah/Añejo £14

Herradura/Reposado £15

Don Julio/Añejo £16

Milagro Reserve/Silver £16

Milagro Reserve/Reposado £16

Cenote/Añejo £15

Cenote/Reposado £14

Cenote/Blanco £14

Jose Cuervo/Platino £16

Casamigos/Blanco £16

Tequila for sipping only please!!

Clase Azul/Reposado £24

Don Julio 1942/Añejo Aged £28

Jose Cuervo de la Familia £20

Casa Noble/Añejo £23

Fortaleza/Reposado £20

Fortaleza/Blanco £19



MEZCAL

cocktails/sip

Se Busca - Artesanal Joven £10

Nucano - Espadín £11

premium cocktails/sip

Del Maguey - Premium Tobala £15

Se Busca - Añejo £15

Se Busca - Reposado £14

snifter/sip only por favor!

Nuestra Solidaridad - Artesanal Espadín £20

Nucano - Tepextate Joven £19

Nucano - Tobala £19

Vago - Elote/Espadín £20

Montelobos - Joven £23

CERVEZA-ME!

BOTTLE

Pacifico Clara £9

Modelo Especial £9

Modelo Negra £9

Corona £8

Dos Equis £8

Sol £8

Chelada!

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

£10.99

Michelada!

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

£11.99

Cervezarita!

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

£12.99

Margarita or Mezcalita

"YOUR WAY!" £4 + your selection

Pick your Tequila or Mezcal
from the list

Pick your Flavour

passion fruit / orange / blueberry / mango / peach /
strawberry / blood orange / lavender

Rim it!

lime salt / chilli-lime salt / smoked chipotle salt /
lime sugar / wild berry sugar / lavender sugar

Spice it up!

jalapeño / poblano / habanero slice

Served on
the rocks!

1-litre pitcher
margaritas
for the table £33

Aguas Frescas £5

lime juice
tamarind juice

mandarin juice
pineapple juice

orchata milk

Other Libations

espresso	£2.2	water still	£3.5
coffee	£2.2	water sparkling	£3.5
latte	£4.5	coke / sprite / fanta	£3.5
cappuccino	£4.5		

Don Pedro £7.99

vanilla / chocolate / coffee

Frozen Margarita's

Hola Classic £10.99

jose cuervo silver . triple sec . lime

Mangorita £11.99

jose cuervo gold . cointreau . mango . lime

Passionrita £12.99

espolón reposado . passion fruit . cointreau . lime

Strawberrita £10.99

jose cuervo silver . vanilla liqueur . strawberry . lemon

Pineapplerita £11.99

jose cuervo gold . coconut rum . pineapple . lemon

Hola Tacorita £10.99

espolón reposado . seasonal blended exotic fruits

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 allergy or sensitivity to specific foods, please notify our staff before ordering.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
All prices are inclusive of VAT.

