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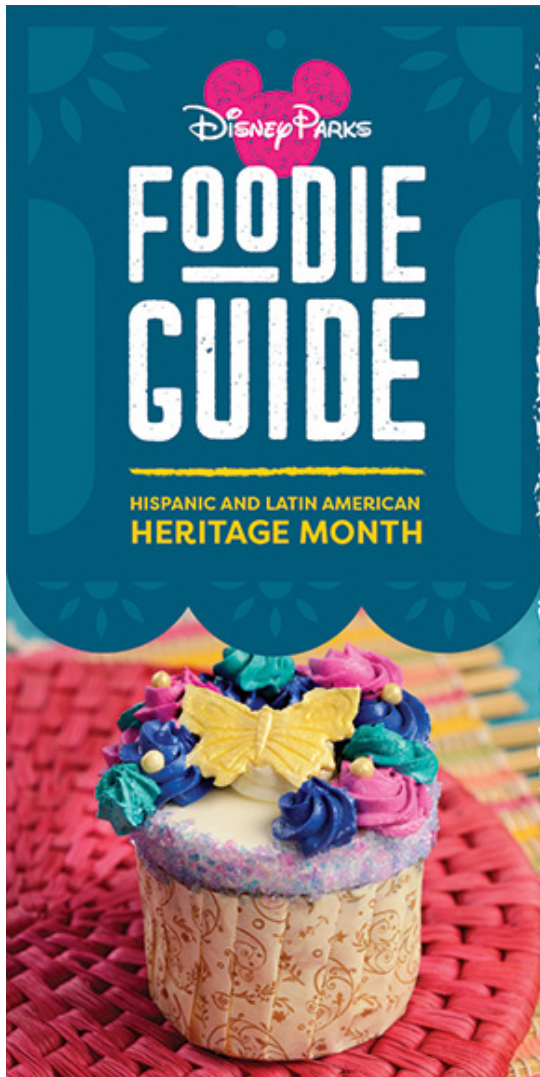


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Disney Travel News

Foodie Guide to Hispanic and Latin American Heritage Month Eats and Sips at Disney



By: *Disney Destinations*

September 7, 2022

Hispanic and Latin American Heritage Month is nearly here, and there are plenty of culinary delights across Disney Parks for guests to try as they join in on the exciting festivities. From September 15 to October 15, both Walt Disney World Resort and Disneyland Resort have tasty treats highlighting the flavors of the Hispanic and Latin American

cultures. From limited-time offerings to menu items guests can enjoy all year long, there are plenty of mouthwatering dishes to enjoy!

Cooking within Hispanic and Latin cultures is typically a whole family affair, with food featured center stage in many of the traditions that go back generations. Disney Parks have taken inspiration from these traditions this month and throughout the entire year with multiple eats and sips that light up everyone's palette.

From the delicious Passionfruit Guava Tres Leches at Disney's Port Orleans Riverside Resort – Riverside and French Quarter to the tasty dishes from the Plaza de La Familia festivities at Paradise Garden Grill at Disney California Adventure park, guests' tastebuds will be taken on a journey into the cuisine of this culture and leave them wanting more of these delicious dishes.

Let's take a look at what they can indulge in this Hispanic and Latin American Heritage Month in this edition of our Foodie Guide!



Walt Disney World Resort – Together We Are Magia

EPCOT

Connections Eatery *(Availability ongoing)*

- Southwestern Burger: Gourmet beef blend, roasted corn-chipotle salsa, Oaxaca cheese crema, chamoy, and guacamole spread on a toasted bun

Choza de Margarita *(Available September 15 through October 15)*

- Cochinita Pibil: Citrus-marinated pulled pork served on corn tortillas with pickled red onions and a mango habanero relish served with a side of corn esquites

La Hacienda de San Angel *(Available September 15 through October 15)*

- Tamale: Cochinita pibil in corn masa topped with pipián sauce, queso cotija, and crema Mexicana
- Rosa María Margarita with Centinela Blanco Tequila, violete cordial, black currant, orange liqueur, and lime juice

Mission: SPACE Pretzel Cart *(Availability ongoing)*

- Slushy: Strawberry, mango, or strawberry-mango swirl (non-alcoholic)

Regal Eagle Smokehouse: Craft Drafts & Barbecue *(Availability ongoing)*

- Frozen Classic Strawberry Daiquiri: Thomas Tew Rum, strawberry, and lime

San Angel Inn Restaurante *(Available September 15 through October 15)*

- Rosa María Margarita with Centinela Blanco Tequila, violete cordial, black currant, orange liqueur, and lime juice
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Sunshine Seasons

- Chef Verónica's Birria Tacos: Birria tacos with beef, Monterey Jack, onions, cilantro, and lime served with consommé **(New)** (Available September 15 through October 15)
 - Spicy Fish Taco: Fire-roasted corn salsa with a creamy jalapeño-Piri Piri sauce and relish served with plantain chips (Availability ongoing)
 - Rotisserie Chicken with yellow rice and black beans (Availability ongoing)
-



Brazil at the EPCOT International Food & Wine Festival Presented by CORKCICLE *(Available through November 19)*

- Feijoada: Black beans with crispy pork belly, Brazil nut pesto, and Ben's Original Long Grain White Rice
- Pao de Queijo: Brazilian cheese bread
- Xingu Brazilian Black Lager
- Frozen Caipirinha with Cachaça

The Fry Basket at the EPCOT International Food & Wine Festival Presented by CORKCICLE *(Available through November 19)*

- Adobo Yuca Fries with garlic cilantro aioli

Mexico at the EPCOT International Food & Wine Festival Presented by CORKCICLE

(Available through November 19)

- Taco al Pastor: Seared pork belly pastor on a corn tortilla with chipotle black beans, pineapple, pickled onions, and chives
- Tostada de Barbacoa: Barbacoa beef on a fried corn tortilla with chipotle black beans, salsa verde, Mexican crema, queso fresco, and chives
- Capirotada de Chocolate: Abuelita chocolate bread pudding served with a chocolate crème anglaise
- Blood Orange Charm Margarita: Centinela Blanco Tequila, blood orange aperitif, blackcurrant-infused vodka, and prosecco served on the rocks with pink peppercorns and sweet dried Chile salt rim
- It Takes Two to Mango Margarita: Mezcal Illegal Joven, mango purée, Nixta Corn Liqueur, rum, and ancho Chile lime juice served on the rocks with hibiscus-salt rim



Shimmering Sips at the EPCOT International Food & Wine Festival Presented by CORKCICLE *(Available through November 19)*

- Guava Mousse on a sugar cookie with coconut-lime whipped cream

The Swanky Saucy Swine at the EPCOT International Food & Wine Festival Presented by CORKCICLE *(Available through November 19)*

- Grilled Pork Shoulder Lettuce Wrap with charred corn salsa, pickled red onion, and cilantro-lime crema



Disney's Hollywood Studios

ABC Commissary *(Availability ongoing)*

- Shrimp Tacos: Sautéed shrimp on flour tortillas topped with cabbage slaw, chipotle-mayonnaise, and mango salsa served with Mexican rice and black beans topped with queso fresco
- Pork Tacos: Pork carnitas on flour tortillas topped with avocado salsa verde and pickled onions served with Mexican rice and black beans topped with queso fresco
- Watermelon Margarita: Patrón Silver Tequila, watermelon, sweet-and-sour, and lime juice



Backlot Express

- Cuban Sandwich: Classically-pressed roasted pulled pork, sliced ham, Swiss, pickles, and mustard served with plantain chips (*Availability ongoing*)
- Frozen Mojito **(New)** (*Available September 15 through October 15*)

Baseline Taphouse (*Available September 15 through October 15*)

- Michelada: Mexican drink made with beer, lime juice, assorted sauces, spices, and chili peppers served in a chilled, salt-rimmed glass **(New)**
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Rosie's All-American Café (Available September 15 through October 15)

- Tres Leches: Tres leches cake served with whipped cream, a fresh strawberry, strawberry candy rocks, and a white chocolate coin (**New**)
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Disney's Animal Kingdom Theme Park

Flame Tree Barbecue *(Available September 15 through October 15)*

- Tres Leches Cupcake: Plant-based version of the traditional Colombian tres leches cake with vanilla cake soaked in almond, coconut, and oat milk, plant-based cinnamon, swirls of whipped icing, passion fruit boba, and a white chocolate piece featuring Antonio, Chispi, and Pico from Disney's *Encanto* **(New)** *(Plant-based)*

Caravan Road *(Availability ongoing)*

- Piña Colada Shaved Ice (available with and without vodka)
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Kusafiri Bakery (*Available September 15 through October 15*)

- Impossible Empanada: Flaky Latin dough filled with plant-based picadillo (ground beef) (**New**)



Nomad Lounge (Available September 15 through October 15)

- Birria Tacos: Braised beef, ancho and guajillo chiles, Oaxaca cheese, lime, and cilantro **(New)**
- Churros with vanilla crema and coffee crème anglaise
- Blood Orange Pisco Sour: Barsol Pisco, fresh blood orange juice, fresh lime juice, an egg white, and simple syrup **(New)**

Pizzafari (Available September 15 through October 15)

- Tres Leches Cupcake: Plant-based version of the traditional Colombian tres leches cake with vanilla cake soaked in almond, coconut, and oat milk, plant-based cinnamon, swirls of whipped icing, passion fruit boba, and a white chocolate piece featuring Antonio, Chispi, and Pico from Disney's *Encanto* **(New)** (Plant-based)
-



Restaurantosaurus (Available September 15 through October 15)

- Cuban Sandwich: Roasted pork, sliced ham, Swiss cheese, yellow mustard, and pickles served on a buttery Cuban-style bread with french fries **(New)**
 - Tres Leches Cupcake: Plant-based version of the traditional Colombian tres leches cake with vanilla cake soaked in almond, coconut, and oat milk, plant-based cinnamon, swirls of whipped icing, passion fruit boba, and a white chocolate piece featuring Antonio, Chispi, and Pico from Disney's *Encanto* **(New)** (Plant-based)
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The Smiling Crocodile (*Availability ongoing*)

- Pulled Street Tacos: Two pulled pork tacos tossed in a house-made sauce with lime crema, cotija, cabbage, and pickled onion served with a side of chips and salsa
 - Chicken Street Tacos: Two roasted chicken tacos tossed in a house-made sauce with lime crema, cotija, cabbage, and pickled onion served with chips and salsa
 - Street Corn Tacos: Two tacos with black beans, roasted corn, poblano peppers, and red onion topped with pico de gallo, chili-lime mayonnaise, and cotija served with chips and salsa
 - Chips and Salsa
-



Tiffins Restaurant *(Available September 15 through October 15)*

- Chocolate Tres Leches: Chocolate cake soaked in classic tres leches, dulce de leche, coffee Chantilly, and white chocolate garnish **(New)**
 - Blood Orange Pisco Sour: Barsol Pisco, fresh blood orange juice, fresh lime juice, an egg white, and simple syrup **(New)**
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Thirsty River Bar (*Available September 15 through October 15*)

- Sangria Roja: Flavors of fresh oranges and apples blended with E&J Brandy and red wine **(New)**



Zuri's Sweets Shop *(Available September 15 through October 15)*

- Chamoy Caramel Apple: Granny Smith caramel apple with Chamoy spices and sauce
 - Mickey Churro Caramel Apple: Granny Smith caramel apple with confectioners coating, marshmallows, and cinnamon sugar
 - Mickey Churro Cupcake: Churro-flavored cupcake and buttercream icing with chocolate ears and cinnamon sugar
 - Mickey Churro Mallow: Marshmallow dipped in confectioners coating and cinnamon sugar
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Magic Kingdom

Cinderella's Royal Table *(Available September 15 through October 15)*

- Un Poco Loco Tostones: Green plantains, duck confit, roasted pepper purée, avocado mousse, charred corn, and cotija cheese foam **(New)**

Jungle Navigation Co. LTD Skipper Canteen *(Availability ongoing)*

- Orinoco Ida's Cachapas: House-made corn pancakes, beer-braised pork, roasted corn, Fresno pepper salsa, and avocado cream
 - Panna-Connie's Congo Lime Delight: Lime 'panna cotta' served with mango-lime sorbet and fresh fruit (Plant-based)
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Popcorn Cart Near Cinderella Castle

- Mexican Spiced Hot COCO Brownie: Mexican spiced hot chocolate flavored brownie with Miguel chocolate piece **(New)** (Available during Mickey's Not-So-Scary Halloween Party only through October 31)

Big Top Souvenirs (Available September 15 through October 15)

- Chamoy Caramel Apple: Granny Smith caramel apple with Chamoy spices and sauce
- Mickey Churro Caramel Apple: Granny Smith caramel apple with confectioners coating, marshmallows, and cinnamon sugar
- Mickey Churro Cupcake: Churro-flavored cupcake and buttercream icing with chocolate ears and cinnamon sugar

- Mickey Churro Mallow: Marshmallow dipped in confectioners coating and cinnamon sugar



Disney Springs

Amorette's Patisserie (Available September 15 through October 15)

- Encanto Petite Cake: Vanilla chiffon cake, mango mousse, raspberry mousse, and white chocolate crisp pearls
(New)
- Flancocho Dessert: Chef Yoly's version of this dessert from Puerto Rico consisting of a caramel flan and rich chocolate cake garnished with Amorette's Patisserie chocolate disk, dried strawberry, meringue, and macaron
(New)

Cilantro Food Truck (Available September 15 through October 15)

- **Arepa Encantada:** South American gluten free white corn meal cakes, stuffed with mozzarella cheese and Cilantro's crema dip
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Chef Art Smith's Homecomin' (Available September 15 through October 15)

- Cuban Sandwich: Made with house-smoked pork, shaved country ham, HFK signature pickles, yellow mustard, and Swiss cheese pressed between slices of fresh Cuban bread
- Tajin-Rimmed Paloma

Disney's Candy Cauldron and Goofy's Candy Company (Available September 15 through October 15)

- Chamoy Caramel Apple: Granny Smith caramel apple with chamoy spices and sauce
- Mickey Churro Caramel Apple: Granny Smith caramel apple with confectioners coating, marshmallows, and cinnamon sugar
- Mickey Churro Cupcake: Churro-flavored cupcake and buttercream icing with chocolate ears and cinnamon sugar
- Mickey Churro Mallow: Marshmallow dipped in confectioners coating and cinnamon sugar

Everglazed Donuts & Cold Brew (Available September 15 through October 15)

- Dulce De Chocolate donut: a cinnamon-sugar coated confection filled with dulce de leche cream and iced with Mexican chocolate (**New**)

- Dulce De Leche Cold Brew **(New)** (non-alcoholic)



Daily Poutine (*Available September 15 through October 15*)

- Poutine de Pastelón: Crispy fries, fried sweet plantain, sofrito ground beef, cheddar cheese, chive, crispy, garlic aioli, and crispy plantain garnish **(New)**
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D-Luxe Burger *(Available September 15 through October 15)*

- Tripleta Burger: Deluxe patty, ham, pork belly, fried potato sticks, lettuce, tomato, and ketchup aioli **(New)**

Hangar Bar *(Available September 15 through October 15)*

- Bitter Barkeep Pisco Sour: Barsol Quebranta Pisco, simple syrup, and fresh lime juice **(New)**

Splitsville Luxury Lanes *(Available September 15 through October 15)*

- Fiesta Roll: Seared tuna, cream cheese, and spicy volcano crab mix rolled in nori paper and sushi rice topped off with freshly sliced avocado, Masago, scallions, and micro cilantro drizzled with eel sauce and a house-made Fiesta sauce
 - Prickly Pear Paloma: Blanco tequila, prickly pear, lime juice, and grapefruit soda
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Vivoli il Gelato (*Available September 15 through October 15*)

- Guava Cannoli: Sweet cream made with ricotta, sugar, and guava stuffed in a crispy pastry shell
- Chamoyada: Mango sorbetto, beer, Tajín, and Chamoy



Resorts

Disney's BoardWalk

BoardWalk Deli *(Available September 15 through October 15)*

- Guava and Cheese Quesito: Crunchy puff pastry wrapped around a sweet guava and cream cheese filling **(New)**

Available at Locations on the BoardWalk *(Available September 15 through October 15)*

- Mickey Churro Caramel Apple: Granny Smith caramel apple with confectioners coating, marshmallows, and cinnamon sugar
- Mickey Churro Cupcake: Churro-flavored cupcake and buttercream icing with chocolate ears and cinnamon sugar
- Mickey Churro Mallow: Marshmallow dipped in confectioners coating and cinnamon sugar

Disney's Caribbean Beach Resort

Centertown Market and Spyglass Grill *(Available September 15 through October 15)*

- Cardamom Flancocho: Cardamom red velvet cake with a caramel flan garnished with fresh fruit and floral **(New)**

Disney's Contemporary Resort

Bayview Gifts *(Available September 15 through October 15)*

- Mickey Churro Caramel Apple: Granny Smith caramel apple with confectioners coating, marshmallows, and cinnamon sugar
 - Mickey Churro Cupcake: Churro-flavored cupcake and buttercream icing with chocolate ears and cinnamon sugar
 - Mickey Churro Mallow: Marshmallow dipped in confectioners coating and cinnamon sugar
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Disney's Coronado Springs Resort

Barcelona Lounge (*Available September 15 through October 15*)

- Horchata: Traditional Latin-style beverage featuring rice milk, cinnamon, and agave **(New)** (non-alcoholic)
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Toledo - Tapas, Steak & Seafood *(Availability ongoing)*

- Rioja-braised Chorizo: Spanish-style sausage, rioja wine, and onions
- Charred Octopus: Patatas and chimichurri
- 'Aceitunas' Marinated Olives: Citrus, garlic, and crushed red pepper (Plant-based)
- Flight of Four Pintxos: Chilled mussels 'escabèche,' olive oil-poached tuna with lemon, 'tortilla española' Spanish potato omelet, and Valdeón blue cheese with fig and honey
- Rioja-braised Chicken: Roasted tomato bomba rice, grapes, and crispy potatoes
- Chuletón Bone-In Rib-Eye: Tomato, onions, and choice of two house sides
- Chocolate-Avocado Mousse: Strawberry-basil sorbet and coconut crumble (Plant-based)
- 'Café con Leche': Dark chocolate and Chantilly

- Sangría Tinto: Garnacha Old Vines, Torres Magdala Naranjas del Mediterráneo, and orange



Three Bridges Bar and Grill at Villa del Lago *(Availability ongoing)*

- Pan Con Tomate: Toasted bread, crushed tomato, garlic, and olive oil
 - Warm Churros: Espelette sugar and chocolate sauce
 - Sangría Flight: Sample all four house-made sangrias (Tinto, Rosado, Blanco, and Espumoso)
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Disney's Grand Floridian Resort & Spa

Gasparilla Island Grill *(Available September 15 through October 15)*

- Pastel de Horchata: Vanilla sponge cake infused with cinnamon-scented rice milk topped with mango mousse and toasted meringue **(New)**



Disney's Port Orleans Resort – French Quarter and Riverside

Sassagoula Floatworks and Food Factory and Riverside Mill Food Court (*Available September 15 through October 15*)

- **Passionfruit Guava Tres Leches:** Classic tres leches with a passionfruit guava curd, fresh cream, and floral décor
(New)

Disney's Saratoga Springs Resort & Spa

The Artist's Palette (*Available September 15 through October 15*)

- Bruno's Vision Cupcake: Tres leches vanilla cupcake filled with dulce de leche with whipped cream and sugar 'vision' shards **(New)**

Backstretch Pool Bar *(Available September 15 through October 15)*

- Isa Jacaranda Cone: Blue vanilla soft-serve with a hurricane of fondant flowers and glitter on a green cake cone **(New)**

Disney's Yacht and Beach Club Resorts

The Market at Ale & Compass and Beach Club Marketplace *(Available September 15 through October 15)*

- Encanto Mariposa Cupcake: Vanilla cupcake with guava mousse, butter cream and golden 'mariposa' fondant décor **(New)**
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Disney's All-Star Movies Resort, Disney's All-Star Music Resort, Disney's All-Star Sports Resort, Disney's Art of Animation Resort, and Disney's Pop Century Resort Food Courts *(Available September 15 through October 15)*

- Chef Ludy's Arroz Mamposteao: Crispy pork carnitas served with Spanish-style rice and beans, pickled onions, and crispy plantain **(New)**
- Mirabel Cupcake: Cinnamon cupcake filled with custard and topped with coconut buttercream, toasted coconut, and Mirabel-inspired fondant garnishes

Disney's Caribbean Beach Resort, Disney's Coronado Springs Resort, Disney's Port Orleans Resort – French Quarter, and Disney's Port Orleans Resort – Riverside Food Courts *(Available September 15 through October 15)*

- Chef Ludy's Arroz Mamposteao: Crispy pork carnitas served with Spanish-style rice and beans, pickled onions, and crispy plantain **(New)**

Various Pool Bars and Lounge *(Available September 15 through October 15)*

- Oaxaca Old-Fashioned includes Casa Dragones Tequila and Hella Mexican Chocolate and orange bitters **(New)**
- Spicy Paloma: Teremana Tequila and Hella Smoked Chili Bitters with grapefruit soda, lime, and a chili-lime rime **(New)**

Available at all Joffrey's Coffee Locations at Walt Disney World Resort

- Walt Disney World 50th Anniversary Blend: A dark blend sourced from the Cerrado region of Brazil, Santa Barbara in Honduras, and the Costa Rican Central Valley (non-alcoholic)



Disneyland Park

Rancho del Zócalo *(Availability ongoing)*

- Fire-Grilled Half Chicken marinated with chili citrus
- Red Chile Enchilada Platter: Three cheese enchiladas topped with red chile sauce served with Mexican rice and refried beans
- Trio of Street Tacos: Beef, chicken, and cauliflower served in corn tortillas with tomatillo sauce garnished with onions and cilantro and served with Mexican rice and refried beans
- Burrito Sonora Beef or Chicken with refried beans, rice, and cheese wrapped in flour tortilla topped with a traditional guajillo sauce and served with Mexican rice
- Cauliflower Tacos with cabbage slaw and tomatillo sauce served with Mexican rice and refried beans
- Tostada Salad Beef or Chicken: Presented in a crispy tortilla shell with Mexican rice, refried beans, chopped lettuce, cilantro-lime vinaigrette, sour cream, guacamole, and pico de gallo topped with cheese
- Mexican Chicken Caesar Salad: Grilled chicken, lettuce, house-made Caesar dressing, pepitas, and cotija cheese

Frontierland Pretzel and Churro Carts, Ship to Shore Marketplace, and Rancho Del Zócalo Restaurante

- Coco's Dante Straw Clip **(New)**
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Disney California Adventure Park

Plaza de la Familia at Paradise Garden Grill *(Available through November 2)*

- Street-style Tacos: Trio of sirloin beef tacos with pickled vegetables, Spanish rice, and pinto beans **(New)**
- Traditional Tamale Plate: Green chile chicken tamales with Spanish rice, and pinto beans **(New)**
- Carnitas Burrito: Pork carnitas, Spanish rice, pinto beans, and salsa verde served with house-made tortilla chips **(New)**
- Chorizo Quesadilla: Poblano, onions, and mozzarella topped with cilantro crema and served with salsa roja and escabeche **(New)** (Plant-based)
- Elote: Roasted corn on the cob topped with crema, cotija, chili powder, and chicharrones crumble **(New)**

- Coco Cake: Layers of vanilla cake filled with cinnamon mousse and iced with cream cheese frosting **(New)**
- Watermelon Candy Cocktail: Tequila, watermelon schnapps, and pineapple juice with a chamoy and chile-lime seasoned rim **(New)**
- Coco Sipper **(New)**
- Coco's Dante Straw Clip **(New)**



Boardwalk Pizza and Pasta *(Available through November 10)*

- Carnitas Pizza: Pork carnitas, chorizo refried beans, and mozzarella with citrus cabbage slaw and salsa verde **(New)**
 - Horchata Cheesecake with sugar skull décor **(New)**
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Cocina Cucamonga *(Availability ongoing)*

- Quesa Birria Tacos: Braised beef and cheese tacos with tomatillo salsa and consommé
 - Carne Asada Tacos: Citrus-marinated grilled steak tacos with crushed avocados and fuego salsa
 - Pollo Asado Tacos: Achiote-marinated grilled chicken tacos with crushed avocados and fuego salsa
 - Al Pastor Tacos: Pineapple-achiote-marinated pork with crushed avocados and jalapeño-garlic salsa
 - Tacos Dorados de Papa: Crispy potato tacos topped with cabbage slaw, dairy-free crema, and tomatillo salsa
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Goofy's Churro Cart *(Available through November 6)*

- Horchata Churro drizzled with horchata dipping sauce

Outdoor Seasonal Cart *(Available through October 31)*

- Mole Wings: Tender wings tossed in a sweet and spicy ancho and guajillo mole sauce **(New)**
 - Green and Purple Cotton Candy
 - Cotton Candy-flavored Candy Corn
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Downtown Disney District

Ballast Point Brewing Co. *(Available beginning September 15 while supplies last)*

- Chicken Mole Fries: Marinated thigh meat smothered with house-made mole and topped with Mexican crema, avocado salsa, and micro greens **(New)**
- Elote Ribs: Deep fried corn riblet tossed in Kerigold butter with a spicy cilantro lime aioli, and queso fresco garnished with micro greens **(New)**
- Chile Relleno Burrito: Braised pork stuffed peppers with cheese deep fried in egg batter, Spanish rice, and refried pinto beans **(New)**
- Impossible Chocolate Cake with Flan: Chocolate cake with a flan custard baked top and caramel sauce **(New)**



Blue Ribbon Corn Dogs *(Available September 15 through October 16)*

- Mexican Street Corn Dog: Spicy hot link sausage dipped in corn meal batter, fried and topped with garlic mayo, corn kernels, cotija cheese, and cilantro, garnished with a lime wedge, and served with a bag of chips **(New)**

Catal Restaurant *(Available September 15 through October 16)*

- Pork Belly Al Pastor Paella: Green sofrito bomba rice, Bilboa chorizo, charred green onions, salsa verde, pickled onions, and cilantro salad **(New)**
 - Aqua de Valencia: Cava Brut, New Amsterdam Vodka, New Amsterdam Gin, and orange juice topped with an orange wheel **(New)**
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Ralph Brennan's Jazz Kitchen *(Available September 15 through October 16)*

- The Piña Mezcal Mule: Del Maguey Vida Mezcal, pineapple juice, and ginger beer **(New)**

Tortilla Jo's *(Available September 15 through October 16)*

- Tacos Ahogados: Three rolled crispy chicken tacos served with mole, verde sheered lettuce, pico de gallo, and queso fresco **(New)**
- Carne Asada Tampiqueña: Seared rib eye served with crispy potatoes a la Mexicana, sautéed poblano peppers, tomato, onions, and cilantro with pico de gallo, guacamole, refried beans, and chile toreado **(New)**
- Peruvian Ceviche: Mahi Mahi filet, fresh lime juice, ají Amarillo, red onion, cherry tomato, fresh cilantro, boiled sweet potato, and corn nuts **(New)**

(Note: All offerings are subject to change and availability.)

Categories: Dining

Favorite ☆

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