

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

SANGRIA 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

Rojo

BY RAZZLE DAZZLE
RESTAURANT

postres

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

**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.

VVBURJOJO.08.04.25.V1 TEMP