

Rojo

BY RAZZLE DAZZLE
RESTAURANT

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 7

lager

AFFLIGEM DRAFT 9

blonde ale

ESTRELLA DAMM 8

lager

HEINEKEN 0.0 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

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
PLANGHA***

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

**SANGRÍA
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 XIMÉNEZ
SHERRY**

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

COSTILLAS DE LA MATANZA (GF)

baby back pork ribs, harissa
honey, za'atar, labneh

CHAR ÁRTICO ASADO A LA PLANCHA*

arctic char, artichokes,
salsa verde

CHULETÓN A LA PARRILLA* (GF)

grilled ribeye, chorizo piperade,
charred shallots

ARROZ CON PITU DE CALEYA (GF)

cider braised chicken,
short-grain rice

treat yourself

LANGOSTA DE MAINE PAELLA (GF) \$70

maine lobster, uni aioli, charred lemon



(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.

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 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

