

# THE GALLEY

**Welcome to The Galley!** For your health and safety, we've slightly adjusted how things run around here. Please take a moment to look through the menus for our varying spaces and cuisines, and then take a seat at any of our open tables. **After that, a server will come up to you and your fellow Sailors to take your order.**

## the daily mix

## DINER & DASH

## GROUNDS | Too

### BREAKFAST

#### BAGELS

plain, whole grain, blueberry, gluten free

#### SPREADS

cream cheese, strawberry jam, nutella, non-dairy cream cheese

#### TOPPINGS

smoked salmon, sliced tomato, mozzarella, red onion, capers, avocado, raspberries, cinnamon sugar

#### COLD CEREALS

corn flakes, cheerios, raisin bran

#### HOT CEREAL (v)

steel cut oatmeal, cinnamon sugar, blueberries

### LUNCH & DINNER

#### SOUP OF THE DAY

ask about our daily soup offerings

#### CAESAR

romaine, shaved parmesan

#### GREEK (v) (gf)

marinated feta, cucumber, tomato, red onion, kalamata vinaigrette

#### SPINACH & QUINOA (vv) (gf)

roasted sesame tofu, corn, green beans, sriracha peanut dressing

#### MIXED GREEN SALAD (vv) (gf)

cucumber, carrots, chickpeas, radish, tomatoes, balsamic vinaigrette

#### ADD-ONS

chicken, tuna, hard boiled egg

### ALL DAY BREAKFAST

#### - Omelettes -

#### VEGGIE OMELETTE (v) (gf)

mushroom, tomato, spinach

#### HAM & CHEESE OMELETTE (gf)

cheddar, asparagus

#### BUILD YOUR OWN

mushroom, tomato, spinach, asparagus, bell peppers, red onion, cheddar, smoked ham, vegan sausage

#### - Mains -

#### 2 EGGS\*

any style

#### PROTEINS

bacon, chicken apple sausage, vegan sausage

#### TOAST

country bread, multigrain, english muffin, gluten free

#### SIDES

hash brown, roasted tomato, sweet potato tots

### DINNER

#### THE "FRENCH DIP"\*

ciabatta, salsa verde, caramelized onion, au jus

### INTELLIGENTSIA COFFEE

BLACK CAT ESPRESSO ..... SINGLE 3 | DOUBLE 5

MACCHIATO ..... 3

espresso with milk

FLAT WHITE ..... 4

double espresso with light cream & microfoam

CAPPUCCINO ..... 4

espresso with milk foam

LATTE ..... 4

espresso with steamed milk (hot or iced)

MOCHA ..... 5

espresso with steamed milk & chocolate syrup (hot or iced)

JOJO LOOSE LEAF TEA ..... 5

ask for flavors

HOT CHOCOLATE ..... 4

MATCHA LATTE ..... 5

(hot or iced)

CHAI LATTE ..... 6

(hot or iced)

ADD A SHOT ..... 6

amaretto, baileys, frangelico, jameson, kahlúa, maker's mark, montenegro, patrón xo café, tia maria

(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional

Virgin Voyages' kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.

\*Consuming raw or uncooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

## \*\*\* BURGER Bar \*\*\*

### BREAKFAST

#### BUTTERMILK PANCAKES (v)

blueberries, whipped cream

#### FRENCH TOAST (v)

berries, powdered sugar

#### FRENCH TOAST BURGER

bacon, egg american cheese

### LUNCH & DINNER

#### THE CLASSIC

american, lettuce, tomato

#### THE IMPOSSIBLE™

BURGER (vv)

swiss, lettuce, tomato

#### SIDE OF FRIES (vv)

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## Let's TACO BOUT IT

### BREAKFAST

**AVOCADO BURRITO** (v)  
queso mexicano, crema, lime

**CHORIZO BURRITO**  
scrambled eggs, queso, rice and beans

### LUNCH

**FRIED AVOCADO TACO** (vv) (gf)  
pipián, pickled red onion, radish

**VIRGIN SNAPPER** (gf)  
salsa veracruz, cilantro, olives

**TACOS AL PASTOR** (gf)  
achiote marinated pork, pineapple, salsa verde

## NÖÖDLE Around

### BREAKFAST & LUNCH

**MISO UDON** (vv)  
shiitake mushroom, edamame,  
wakame

**TONKOTSU RAMEN\***  
pork chashu & soy marinated egg

**SPICY TONKOTSU  
RAMEN\***  
pork chashu, kimchi, kikurage  
mushroom, soy marinated egg

## BENTO • BABY

### BREAKFAST

**MIXED BERRY BENTO** (v)  
house made granola, greek yogurt, pomegranate seeds

**MIXED FRUIT BENTO** (v) (gf)  
greek yogurt, pomegranate seeds

**TROPICAL BENTO** (vv) (gf)  
mango, kiwi, pineapple, red grapes, orange

### LUNCH

**-Sushi Bento Boxes-**  
wasabi, pickled ginger & seaweed salad

**CUCUMBER AVOCADO ROLL** (v) (gf)

**SALMON AVOCADO ROLL\*** (gf)

**SPICY TUNA ROLL\*** (gf)

**PRAWN TEMPURA ROLL**

## Hot OFF THE Press

### BREAKFAST

**- Open faced -  
WHOLE WHEAT  
AVOCADO TOAST** (vv)  
cherry tomato & cilantro

**BANANA  
& NUTELLA** (v) (gfo)  
strawberry jam

**SMOKED SALMON  
ON RYE**  
creamed cheese, cucumber,  
pickled red onion

**- Toasted -  
CRUNCHY PB&J  
BRIOCHE** (vv)

**BUFFALO  
MOZZARELLA** (v) (gfo)  
tomato, basil, balsamic  
reduction

**TURKEY & SWISS** (gfo)  
arugula & grain mustard

**HAM & CHEESE**  
scrambled eggs, tomato  
chutney

### LUNCH

**- Open faced -  
WHOLE WHEAT  
AVOCADO TOAST** (vv)  
cherry tomato & cilantro

**BANANA  
& NUTELLA** (v) (gfo)  
strawberry jam

**- Toasted -  
CRUNCHY PB&J  
BRIOCHE** (vv)

**BUFFALO  
MOZZARELLA** (v) (gfo)  
tomato, basil, balsamic  
reduction

**GRILLED  
VEGETABLE** (vv) (gfo)  
black garlic hummus &  
pickled vegetable

**SHRIMP SALAD**  
chipotle mayo, romaine, tomato

**TURKEY & SWISS** (gfo)  
arugula & grain mustard

**PASTRAMI ON RYE**  
swiss, sauerkraut, 1000 island

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