

Universal Studios- Mardi Gras 2023

Belgium

~Brussels Frites (**GS/vegan**): crispy seasoned fries served with Andalouse and Joppiesaus sauces

Brazil

~Picanha Skewers (**GS**): beef sirloin cap, with chimichurri, smoked salt, and pao de queijo

~Linguica Skewers (**GS unlabeled**): grilled Brazilian sausage with pao de queijo

~Brigaderios Trio (**GS**): Brazilian classic with condensed milk, cocoa powder, chocolate sprinkles, and hazelnuts

Canada

~Candied Maple Bacon (**GS**) chewy maple taffy covered pork belly with chopped peanuts and chocolate

Central City

~Crawfish & Shrimp Boil (**GS/DS**): mixed bag of crawfish, shrimp, andouille sausage, potatoes, and corn on the cob

~Crawfish Boil (**GS/DS**): mixed bag of crawfish, andouille sausage, potatoes, and corn on the cob

~Shrimp Boil (**GS/DS**): mixed bag of shrimp, andouille sausage, potatoes, and corn on the cob

Colombia

~Colombian Empanadas (**GS/DS**): crispy corn masa beef and chicken empanadas served with aji picante

~Arepas de Queso (**GS**): white corn masa cake with queso blanco

Denmark

*Mead flight: Viking Blod, Odin's Skull, and G.I. Dansk Mjod

France

*Wine

French Quarter Menu #2

~Twisted Frank with Cheddar Sauce (**GS**): stuffed twisted tater, foot-long hot dog, spicy white cheddar sauce and your choice of seasoning

~Twisted Frank (**GS/DS**): stuffed twisted tater with a foot-long hot dog and your choice of seasoning

~Twisted Tater (**GS/vegan**): fried spiralized potato topped with your choice of seasoning

Seasonings: none are listed as GS?!

French Quarter Menu #3

~Jambalaya (**GS**): mixed rice, andouille sausage, chicken, shrimp, peppers and tomatoes topped with a crawfish

Indonesia

~Bubur Ketan Hitam (**GS/vegan**): Indonesian purple sticky rice pudding with condensed milk, mango, and shaved toasted coconut

Mexico

~Tacos Al Pastor (**GS unlabeled/DS**): pork al pastor off the spit with pineapple, pickled red onion, and habanero mango sauce

~Baja Shrimp Ceviche Tostada (**GS unlabeled**): Marinated shrimp with avocado crema and a crispy blue corn tortilla

~Elotes (**GS unlabeled**): Char-grilled corn, jalapeno mayo, ancho chili powder, cotija cheese, cilantro

Italy

*wine and prosecco

Puerto Rico

~Mofongo Trio (**GS/DS**): a mix of smashed plantains, bacon, chicharrons with shrimp criolla, crispy chicken thigh, and mayo ketchup

~Alcapurrias (**GS/DS**): crispy green banana and yautia masa, filled with picadillo beef, served with mayo ketchup

~Vegan Alcapurrias (**GS/vegan**): crispy green banana and yautia masa served with mayo ketchup

Passholder Exclusive (Louie's Italian Restaurant)

~Affogato (**GS**): both spiked and not spiked – Vanilla gelato, espresso, and Kahlua

Mardi Gras Tribute Store

~Mardi Gras Macaron (**GS unlabeled**)

Today Cafe

~Bananas Foster Cheesecake Pop (**GS unlabeled**)

~Muffuletta Flatbread (**GS unlabeled**)

Islands of Adventure – Mardi Gras 2023

Mardi Gras Hits

~Jambalaya (**GS**): mixed rice, andouille sausage, chicken, shrimp, peppers and tomatoes topped with a crawfish

Universal City Walk – Mardi Gras 2023

New Orleans Menu #2

~Cauliflower Dirty Rice (**GS/vegan**): Riced cauliflower, gardein crumbles, black eyed peas, and Cajun spices

Taste of the Mediterranean

~Grilled Octopus with Potatoes (**GS**): marinated grilled octopus with tomato, oregano, and lemon herb rice

*sparkling wine and wine wine

**** These are the options noted by Universal and/or ingredient list at the time of publication. Please always check with a chef, allergy coordinator, or by viewing the ingredient binder yourself when ordering to ensure you are safe. Ingredients and vendors can change through the course of a festival.** Don't forget to have fun! Cheers!**

PER UNIVERSAL: GS = GLUTEN SENSITIVE; DS = DAIRY SENSITIVE