

AT ALMA WE'RE PROUD TO OFFER A COLORFUL, VIBRANT, AND IMPOSSIBLY FRESH FOOD CULTURE. WE CALL IT SAZON. BASED ON INGREDIENTS THAT SING, OUR MENU IS A MOSAIC OF AUTHENTIC DISHES INSPIRED BY TRADITIONAL MEXICAN CUISINE. EVERYTHING AT YOUR TABLE HAS BEEN CAREFULLY CURATED TO OFFER YOU THAT MADE-WITH-LOVE FLAVOR.

## Para Empezar

### GUACAMOLE DE LA CASA

mashed avocado with lime, tomato, chopped onion, serrano chile and fresh cilantro; served with pork rinds

### QUESO FUNDIDO

manchego melt with chorizo, Mexican salsa and handmade tortillas

### ENTREMÉS ALMA

9 oz. pan fried breaded beef strips with melted cheese, guacamole and assorted tortillas

### SOPE

Yucatan style pork, chicken tinga and chicharron in spicy red salsa on a corn tortilla

### PANUCHOS

bean filled fried tortilla topped with Yucatan style pork and pickled red onion

### CARNITAS DE ATÚN CON GUACAMOLE

tuna carnitas with guacamole and assorted tortillas

### PULPO CANTINA

sautéed octopus, calamari, ajillo, zucchini, cherry tomatoes, red onion and lime aioli

### COLIFLOR AL PASTOR

pastor style roasted cauliflower with pineapple, onion, and cilantro

### DEGUSTACIÓN DE TAMALES

green pork, chicken mole and rajas with cheese tamales wrapped in banana leaf

### TLACOYITOS DE CHICHARRÓN Y QUESO

tlacoyos with pork rinds in tomatillo salsa and tlacoyos with cream and queso fresco

### FLAUTAS

crispy tacos filled with chicken or beef accompanied with tomato, onion, avocado, lettuce, cream and queso fresco

### FIDEO SECO

Mexican noodle casserole with tomato salsa, cotija cheese, cream, avocado and pasilla chile

## Ensaladas

### ENSALADA ALMA

kale, watercress, red onion, watermelon radish, cherry tomato, raisins, pepitas, and sliced pears with mustard dressing

### ENSALADA BAJA

grilled chicken, chickpeas, cherry tomatoes, avocado, peas, bacon, and cotija cheese with parmesan dressing

### ENSALADA DE QUESO DE CABRA

fresh mixed greens with goat cheese, beetroot, onion and mustard dressing

### ENSALADA HACIENDA

strawberry, mango, goat cheese, jicama, spiced pecans and tamarind vinaigrette

### ESPÁRRAGOS FRESCOS

fresh asparagus with balsamic dressing and parmesan cheese

### NOPALITOS

with queso fresco, tomato, onion and cilantro

\*protein of your choice can be added: shrimp, beef, chicken or bacon

## Lo Fresco

### CEVICHE VERDE

sea bass, tomatillo salsa, avocado and red onion

### CEVICHE ALMA

white fish, tomato, red onion, cilantro, avocado slices with orange and lime juice and olive oil

### TOSTADAS DE ATÚN

tuna with chipotle mayo, avocado, fried leek and ponzu sauce

### AGUACHILE DE FILETE

thinly sliced raw beef in a black pepper crust, avocado and garlic chips in soy sauce aguachile

### AGUACHILE VERDE MIXTO

scallops, octopus and shrimp green aguachile with red onion, cucumber and avocado

### AGUACHILE DE CAMARÓN

shrimp with cucumber, avocado, cilantro and red onion in black habanero ash aguachile

### AGUACHILE DE GALLO DE HACHA

scallops, onion, avocado and cucumber in chile manzano aguachile

### OSTIONES

fresh oysters with mignonette sauce by piece | 6 pieces

### ALMEJAS RASURADAS

fresh clams with homemade salsa, onion and cilantro by piece | 6 pieces

## Sopas

### SOPA DE TORTILLA

roasted tomato broth, tortilla strips, cheese, sour cream, avocado, pork rinds and pasilla chile

### SOPA DE FIDEO

Mexican noodles in tomato broth with cilantro, avocado, pork rinds, cream and cheese

### CALDO DE FRIJOL

tortilla strips, queso fresco, fried epazote and pasilla chile

### CALDO LOCO

chicken broth with rice, onion, cilantro, chile, quesillo, avocado and shredded chicken

### SOPA DE HONGOS SILVESTRES

mushroom broth with assorted mushrooms, brie cheese and fried epazote

## Tacos 5 PER ORDER

### SELECCIÓN DEL CHEF

from the land and sea

MAKE IT VEGETARIAN

ENJOY WITH A PAIRING OF MEZCAL

PLEASE INFORM YOUR WAITER OF FOOD RESTRICTIONS OR ALLERGIES, SOME OF OUR ITEMS ARE PREPARED WITH DAIRY, GLUTEN, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
PRICES ARE IN USD AND EXCLUDE SALES TAX & SERVICE CHARGES.

## Al Grill

ALL OF OUR STEAKS ARE THE HIGHEST GRADE OF #1 CERTIFIED PRIME ANGUS BEEF

### PAILLARD

7 oz. thin beef fillet with a side of green chilaquiles and black beans

### ARRACHERA

8 oz. grilled skirt steak, black beans, spring onions and avocado salad

### PULPO A LA PARRILLA

8 oz. grilled octopus with paprika and sautéed potatoes

### FAJITAS

#### CHICKEN, BEEF, SHRIMP OR HALF & HALF

5.5 oz. with red onion, bell peppers, corn, avocado, panela cheese and black beans

### TOMAHAWK

42 oz. grilled premium cut with mixed green salad and chiles toreados

## Para Compartir

### CARNITAS

10 oz. slow roasted pork with cabbage, onion, cilantro and handmade tortillas

### LANGOSTA ENSENADA

20 oz. lobster with pico de gallo, black beans, Mexican style rice and flour tortillas

### PESCADO A LA TALLA

talla style whole red snapper with white rice and beans

### TRIO MAR & TIERRA

3.5 oz. grilled skirt steak, shrimp enchilada with cream and cheese in tomatillo sauce and poblano chile stuffed with cheese in bean sauce, served with mexican rice and avocado

## Especiales

### WEEKEND SPECIAL

#### TRADICIONAL ENSALADA CÉSAR

Caesar salad for two

#### BARBACOA

9 oz. lamb with lime, cilantro, onion and handmade tortillas

#### POZOLE

red chile broth with pork, corn, onion, oregano, radish, lettuce, avocado, chile, cream and tostadas

#### POZOLE DE SETAS

vegetable broth with oyster mushroom, corn, onion, oregano, radish, lettuce, avocado, chile, cream and tostadas

## Platos Fuertes

### POLLO CON MOLE POBLANO

chicken breast, dark mole, beans and white rice

### ENCHILADAS

CHICKEN, SHRIMP OR HALF & HALF  
tomatillo salsa, lettuce, red onion, avocado, panela cheese, sour cream, beans and white rice

### CHILE RELLENO DE FRIJOL

poblano chile stuffed with refried beans and goat cheese in pinto bean sauce with a side of white rice

### CHILE RELLENO DE CHICHARRÓN

poblano chile stuffed with pork rinds covered with bean sauce and cheese au gratin, served with white rice

### ENMOLADAS

shredded chicken enchiladas covered in mole sauce with cream and cheese, lettuce, red onion, avocado, beans and white rice

### FILETE DON PEPE

7 oz. slow cooked center cut fillet served au jus with onion, green chili pepper and mashed potatoes

### ALBÓNDIGAS DE RES

beef meatballs filled with hard boiled egg in rich chipotle sauce with white rice and black beans

### MILANESA CANTINERA

9 oz. pan fried breaded beef strips, tomatillo salsa, avocado, cream and cheese au gratin

### PESCA DEL DÍA

7 oz. talla style seasonal fish on bean sauce with a touch of cilantro served with white rice and tortilla chips

### CAMARONES DIABLA

6.5 oz. sautéed shrimp in diablo sauce, bell peppers, mozzarella cheese, grilled pineapple and spring onion

### ROBALO EN MANTEQUILLA DE HABANERO

7 oz. pan seared sea bass in habanero butter sauce with white rice and plantain

### PESCADO A LA VERACRUZANA

7 oz. fish fillet cooked with onions, tomato, chili, bell peppers and garlic, flavored with green olives, capers and oregano

## Para Acompañar

### CEBOLLITAS

marinated spring onions with homemade salsa

### PAPITAS CAMBRAY

sautéed baby potatoes with butter, onion and rosemary

### FRIJOLES

mashed or slow cooked black beans

### HONGOS SALTEADOS

sautéed mixed mushrooms with onion

### VEGETALES AL GRILL

seasonal grilled vegetables

### ARROZ

white or Mexican style rice

### ESPINACAS A LA CREMA

classic creamed spinach

### ELOTE ASADO

white corn kernels with mayo, cheese and chile

### PURÉ DE PAPA

traditional mashed potatoes with butter

### NOPAL ASADO

grilled nopalito

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## Bebidas

Enjoy them hot or cold

AMERICANO  
CAPPUCCINO  
ESPRESSO  
COLD BREW  
GOLDEN MILK  
MATCHA LATTE  
LATTE  
CHOCOLATE OAXAQUEÑO

TEA (ask your waiter for the selection)

Ask for your choice of milk:  
2%, whole, almond, oat, coconut

## Para Compartir

CHEMEX  
(2 or 4 cups)



Handcrafted Mexican coffee  
prepared at your table

## Carajillos



CLASSIC CARAJILLO  
Licor 43, espresso coffee



BANANA CARAJILLO  
Banana liqueur, cajeta,  
cold brew, almond milk

## Digestivos

LIQUOR

AMARETTO  
AMARO NONINO  
BAILEY'S  
CYNAR  
DRAMBUIE  
FERNET BRANCA  
FRANGELICO  
GRAND MARNIER  
KAHLÚA  
LICOR 43  
LILLET BLANC

LIMONCELLO  
PEDRO XIMENEZ  
SAMBUCA ROMANA  
SAMBUCA NERO  
STREGA  
NIXTA  
MONTENEGRO  
LO FI GENTIAN  
AMARO ANGELENO  
XTABENTUN  
XILA

COGNAC & BRANDY

ARGONAUT CALI BRANDY  
BRANDY TORRES 20 AÑOS  
GERMAIN ROBIN  
HENNESSY VSOP

HENNESSY XO  
HENNESSY VS  
MARTELL XO  
RÉMY MARTIN  
REMY XO

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# Postres

SOMETHING SWEET. TO FINISH YOUR MEAL, ADD A DIGESTIF  
AND EXPERIENCE THE TRADITIONAL SOBREMESA

## PIÑATA

amaranth and white chocolate piñata  
filled with churro bits and churro ice  
cream served with cajeta sauce

PLEASE ASK YOUR SERVER

## CHURROS DE LA CASA

Mexican street pastry, chocolate  
and cajeta dipping sauces

## PASTEL DE ELOTE

sweet corn bread dipped  
in cajeta sauce

## CREPAS DE CAJETA

homemade crepes in cajeta sauce

## NIEVES Y HELADOS MEXICANOS

selection of Mexican sorbet  
and ice cream

## BUÑUELO

crispy golden fritter layered  
with seasonal fruit, whipped  
cream and cream cheese

## MOUSSE DE CHOCOLATE

chocolate mousse and  
mixed berries

## TRES LECHES

a moist sponge cake soaked  
in three types of milk

## FLAN DE COCO

Mexican coconut custard

## PALETAS HELADAS

Mexican popsicles

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