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SOUPS & SALADS

CHICKEN SOUP with vegetables and pasta

- Y ⓘ **TOMATO CREAM** with mixed antipasto, pesto, balsamic reduction and cream
- Y ⓘ **CLASSIC CESAR SALAD** with chicken or salmon, anchovies sauce, garlic toast and parmesan cheese
- Y ⓘ **SPINACH SALAD** with balsamic vinaigrette, portobello, pickled onions, cherry tomatoes, mozzarella di bufala and bacon bits
- Y ⓘ **BOCCONCINI SALAD** with mozzarella di bufala in tomato mixes (tomato chutney, poached tomato, tomato confit, tomato powder), arugula, pesto and balsamic sauce

COLD APPETIZERS

- ⓘ **FISH AND SHRIMP AGUACHILES** in a green jalapeno salsa, onion, cucumber and coriander
- ⓘ **BARÚ STYLE FISH CEVICHE** avocado, tomato, corn, onion and plantain chips
- ⓘ **CEVICHE ELJACH** with "atoyabuey" sour cream, fish, octopus, shrimp, onion, sriracha, jalapeños and pork grinds, served with a roasted arepa
- ⓘ **CEVICHE TRIO** octopus and shrimp with lemon, capers, dry tomatoes, jalapenos, onion, olives, coriander and yellow pepper / fish in tiger milk, onion and coriander / fish in rocoto sauce, onion, coriander and mango
- ⓘ **COCO WOODS CEVICHE** Subtle mix of fresh fish marinated with lemon, coconut milk, onion, chili pepper, fresh coriander, coconut foam, served with banana chips
- ⓘ **SALMON TARTAR** with avocado, onion, green onion, cilantro, dijón mustard, served with Lavash bread and homemade rocoto sauce
- ⓘ **TUNA TIRADITO** with fresh jalapeno, tobiko, sea weed and teriyaki sauce
- ⓘ **OCTOPUS CARPACCIO** with olive oil, olive tapenade, olives sauce, gordal olive, lemon and grisinis
- ⓘ **CERTIFIED ANGUS BEEF® CARPACCIO** fresh salad with balsamic, olive oil, crutons, parmesan cheese and fried capers

HOT APPETIZERS

- ⓘ **LOBSTER EMPANADA** with cream cheese, sweet corn and chipotle aioli (3 units)
- ⓘ **CERTIFIED ANGUS BEEF® SLIDERS** with bacon, cheese and chipotle sauce (3 units)
- ⓘ **LOBSTER AND CRAB PIES** with a roasted garlic remoulade, arugula salad, hearts of palm and pickled onion salad (3 units)
- ⓘ **PORK BELLY** with a hoisin BBQ sauce, cabbage salad and pickled papaya slaw

ⓘ Gluten Free

Y ⓘ Vegetarian

SNACKS

CHICKEN SANDWICH with bacon, dutch cheese, lettuce, tomato, pickles, remoulade and french fries

CRISPY CHICKEN WRAP with mozzarella cheese, avocado, onion marmalade and arugula

CRISPY SHRIMP WRAP with mozzarella cheese, avocado, onion marmalade and arugula

ALMA HAMBURGUER CERTIFIED ANGUS BEEF®, $\frac{1}{2}$ pound with grilled portobello mushrooms, arugula, bacon, futch cheese, onion rings, and truffled mayo with french fries

CRAB BURGER Delicate crab meat, flavored with onion mix, ginger, mozzarella cheese, crispy seaweed, pickled onion, rugula, mayonnaise of sriracha, in artisanal spinach bread with cereals, accompanied by potato hulls and onion rings

MAIN COURSES

PENNE AL POMODORO with mozzarella di bufala and fresh basil

RAVIOLIS STUFFET WITH ROBALO with creamy yam sauce with smoked coastal cheese, tomatoes confit, atoyabuey sour cream and basil oil

SPAGHETTI FRUTTI DI MARE with shrimp, squid, octopus, clams, mussels, Lobster veloute, and dried tomatoes

CREAMY FISHERMANS RICE with shrimp, squid, clams and mussels

SEA BASS CHICHARRON with a sweet chili and rocoto coulis, double fried Plantain and coconut rice

Ⓐ **ROASTED SEA BASS** with grilled potatoes, mediterranean sauce of olives, roasted peppers, onion and capers

ROASTED SALMON FILET with an orange hoisin glace, over a bed of spätzle, sweet corn, mushrooms, scallion, cherry tomatoes and butter

Ⓐ **TUNA STEAK** topped with sesame seeds over a creamy quinoa bed with parmesan cheese, red peppers, lima beans, rice Vermicelli and hoisin sauce

CARIBBEAN SHRIMP SKEWER with sweet chili sauce, green plantain baskets stuffed with guacamole, sofrito and sour cream

CARTAGENA STYLE SEAFOOD CHOWDER with lobster, shrimp, squid, octopus, clams and mussels with coconut rice titoté

Ⓐ **GRILLED CHICKEN BREAST** with warm quinoa tabbouleh, tomato, onion, parsley and chickpea hummus

GRILLED PORK CHOP APRICOT AND YELLOW PEPPERS
MARINATED Served with pear sauce and crispy polenta fries

BRAISED OX TAIL MARMALADE served with lobster risotto and cherry tomatoes

CERTIFIED ANGUS BEEF® CHURRASCO marinated with kimchi and served with a roasted red pepper salad and potato wedges

Ⓐ **AGED CERTIFIED PREMIUM ANGUS BEEF® NEW YORK STRIP** (400gr) served with blue cheese butter, fried swiss chard and french fries

ADDITIONAL GARNISHES Yellow potato puré / Coconut rice / Pilaf Rice / Steamed vegetables / French fries

WARNING TIP: This property suggest a tip of 10% of value of the account, which can be accepted, rejected or modified by you, according to your assessment of the service. When requesting the bill, tell the person who treats if you want the value is or is not included in the invoice or inform them the desired value as a tip. **COMSUMPTION TAX INCLUDED.**