

## Para Empezar | Appetizers

### *a* FIDEO SECO

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

### \* COLIFLOR AL PASTOR

Pastor style roasted cauliflower with pineapple, onion, and cilantro

### GUACAMOLE DE LA CASA

Mashed avocado with lime, tomato, chopped onion, serrano chile and fresh cilantro; served with chips or tostadas

### QUESO FUNDIDO

Manchego melt with chorizo, Mexican salsa and handmade tortillas

### SOPE

A selection of: YUCATAN STYLE PORK, CHICKEN TINGA and CHICHARRON IN SPICY RED SALSA on a corn tortilla 3 pcs.

### FLAUTAS

Crispy tacos filled with chicken or beef accompanied with tomato, onion, avocado, lettuce, cream and queso fresco 3 pcs.

### CHEF'S TACOS SELECTION

From the land and sea 5 pcs.

MAKE IT VEGETARIAN 25 | ENJOY WITH A PAIRING OF MEZCAL

## Lo Fresco | Raw Bar

### *a* TOSTADAS DE ATUN

Tuna with chipotle mayo, avocado, fried leek and ponzu sauce 3 pcs.

### *a* CEVICHE VERDE

Sea bass, tomatillo salsa, avocado and red onion

### CEVICHE ALMA

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

### AGUACHILES

#### CAMARON

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

#### VERDE MIXTO

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

## Ensaladas | Salads

### *a* ENSALADA HACIENDA

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

### *a* 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

ADD PROTEIN OF YOUR CHOICE (6 OZ.)

SHRIMP | BEEF | CHICKEN

## Para Compartir | To Share

### *a* MILANESA CANTINERA

 9 oz. Pan fried breaded beef strips, tomatillo salsa, avocado, cream and cheese au gratin FOR 2

### CARNITAS


16 oz. Slow roasted pork with cabbage, onion, cilantro and handmade tortillas

### TOMAHAWK

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

SERVED WITH RICE AND BEANS

*a* BELOVED DISHES

 MAKE YOURSELF A TACO

 SPICY

\* PLANT-BASED

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 | From Our Grill

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

### ARRACHERA

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

### FAJITAS

CHICKEN 37.5. BEEF. SHRIMP OR HALF & HALF

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

### LANGOSTA ENSENADA

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

## Lo Mejor de lo Mejor | Signature Dishes

OUR ICONIC RECIPES ARE THE TRADITIONAL MUST-TRY ALMA HOUSE FAVORITES

### ALBONDIGAS DE RES

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

### PESCADO A LA VERACRUZANA

7 oz. Fish fillet cooked with onions, tomato, chile, bell peppers

### PULPO A LA PARRILLA

8 oz. Grilled octopus with paprika and sautéed potatoes

### ROBALO EN MANTEQUILLA DE HABANERO

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

### FILETE "DON PEPE"

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

## Platos Fuertes | Entrées

### CHILE RELLENO DE FRIJOL

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

### POLLO CON MOLE POBLANO

Chicken breast, dark mole, beans and white rice

### ENMOLADAS

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

### PULPO CANTINA


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

### ENCHILADAS

CHICKEN, SHRIMP, HALF & HALF OR LOBSTER

Tomatillo salsa, lettuce, red onion, avocado, panela cheese, sour cream, beans and white rice

### *a* CAMARONES DIABLA

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

### TRIO MAR & TIERRA

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

## Para Acompañar | Sides

PAPITAS CAMBRAY Sautéed baby potatoes

PURE DE PAPA Traditional mashed potatoes with butter

\* ELOTE ASADO Full corn on the cob

\* HONGOS SALTEADOS Sautéed mixed mushrooms with onion

A 4% CHARGE WILL BE ADDED TO EACH GUEST CHECK TO ENSURE HEALTH AND MEDICAL BENEFITS FOR ALL OF OUR VALUED FULL TIME TEAM MEMBERS. IN SUPPORT OF THIS INITIATIVE, THE ENTIRE OF THE CHARGE IS RETAINED BY THE RESTAURANT. IF YOU WOULD LIKE THIS CHARGE REMOVED, PLEASE LET OUR STAFF KNOW. THANK YOU FOR DINING WITH US AND SUPPORTING OUR STAFF.

# Al Grill | From Our Grill

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

## ARRACHERA

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

## FAJITAS

### CHICKEN 37.5, BEEF, SHRIMP OR HALF & HALF

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

## LANGOSTA ENSENADA

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

## Lo Mejor de lo Mejor | Signature Dishes

OUR ICONIC RECIPES ARE THE TRADITIONAL MUST-TRY ALMA HOUSE FAVORITES

### ALBONDIGAS DE RES

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

### PESCADO A LA VERACRUZANA

7 oz. Fish fillet cooked with onions, tomato, chile, bell peppers

### PULPO A LA PARRILLA

8 oz. Grilled octopus with paprika and sautéed potatoes

### ROBALO EN MANTEQUILLA DE HABANERO

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

### FILETE "DON PEPE"

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

## Platos Fuertes | Entrées

### *a* CHILE RELLENO DE FRIJOL

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

### *a* POLLO CON MOLE POBLANO

Chicken breast, dark mole, beans and white rice

### ENMOLADAS

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

### PULPO CANTINA

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

### ENCHILADAS

#### CHICKEN, SHRIMP, HALF & HALF OR LOBSTER

Tomatillo salsa, lettuce, red onion, avocado, panela cheese, sour cream, beans and white rice

### *a* CAMARONES DIABLA

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

### TRIO MAR & TIERRA

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

## Para Acompañar | Sides

\* PAPITAS CAMBRAY Sautéed baby potatoes

PURE DE PAPA Traditional mashed potatoes with butter

\* ELOTE ASADO Full corn on the cob

\* HONGOS SALTEADOS Sautéed mixed mushrooms with onion

A 4% CHARGE WILL BE ADDED TO EACH GUEST CHECK TO ENSURE HEALTH AND MEDICAL BENEFITS FOR ALL OF OUR VALUED FULL TIME TEAM MEMBERS. IN SUPPORT OF THIS INITIATIVE, THE ENTIRE OF THE CHARGE IS RETAINED BY THE RESTAURANT. IF YOU WOULD LIKE THIS CHARGE REMOVED, PLEASE LET OUR STAFF KNOW. THANK YOU FOR DINING WITH US AND SUPPORTING OUR STAFF.