

ALMA

LUNCH

ALL DAY BREAKFAST

All day breakfast
The One (450gr) |G-D-P-N|

Orange Juice, Berries from Jalisco, Greek Yogurt, Homemade
Granola, Agave Nectar
“Alma Divorciados”

Fried Eggs (2pcs), Plantain, Toluca Sausage, Beans, Corn Tortilla,
“Cotija” Cheese \$1,290

The Only* (450gr) |N-G-V-SD|

Green Juice, Vegan Muesli, Pineapple, Amaranth, Chia, Oats,
Coconut, Homemade Granola, Agave Nectar
Avocado Toast, Poached Eggs, Tomato, Farm Greens, Coriander
Sauce, Sourdough Bread (2pcs), Butter, Jam
\$1,290

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY | S - SEEDS
| AL - ALCOHOL | P - PORK | S - SEAFOOD | R - RAW | ● - SUSTAINABLE

*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE.
DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF
YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED.
CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA.

Drawing on the local surroundings, our menus are crafted using the freshest, locally sourced ingredients including
seafood, produce, coffee and tea from suppliers in the Nayarit and Jalisco regions.

TO START

Chickpea Hummus (140gr) [VT-N-G-D-SD]
Tahini, Chives, Paprika, Pinenuts, Pita Bread
\$540

Seasonal Salad (200gr) [VT-D-N-SD]
Goat Cheese, Lentils, Carrot, Pear, Farm Greens, Herbs Dressing,
Pumpkin Seeds
\$560

Greek Fattoush (200gr) [VT-G-D]
Feta, Cucumber, Tomato, Olives, Fam Greens, Pita Croutons
\$560

Panzanella Salad (210gr) [VT-G-D]
Burrata, White Beans, Cherry Tomato, Basil, Arugula, Croutons
\$595

Niçoise Salad (220gr) [S-R]
Seared Tuna, Egg, Haricot Verts, Tomato, Olives, Potato, Farm
Greens
\$685

Octopus Salad (120gr) [S-G]
Tomato, Cucumber, Artichoke, Lemon, Cilantro, Spicy Paprika
\$685

White Fish Tartar (120gr) [S-R-G]
Shallots, Olives, Cucumber, Green Apple, Fennel, Lemon
\$685

Fried Calamari (160gr) [G-D-S]
Parmesan, Lemon, Parsley, Spicy Tomato Sauce
\$595

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MAINS

Vegetarian Orzo (230gr) |VT-D-G-AL|
Feta, White Beans, Tomato, Spinach, Asparagus, Broccoli, Baby
Vegetables, Parsley
\$680

Squid Ink Spaghetti (230gr) |G-S-AL|
Shrimp, Squid, Garlic, Tomato, Zucchini, Herb Breadcrumbs
\$760

Casarecce (230gr) | G-P-D-SD-AL |
Butter, Parmesan, Wild Mushrooms, Truffle Oil, Parsley
\$720

GRILL

Served with Hummus, Mediterranean Salad, Zhoug Sauce, Pita Bread

Roasted Cauliflower (260gr) |VT-D-G-SD|
\$680

Local Catch of the Day (190gr) |SD-D-G|
\$920

Octopus from Campeche (200gr) |S-SD-G|
\$920

Organic Chicken Breast from Queretaro (220gr) |SD-G|
\$820

Pork Belly From Guanajuato (200gr) |S-G-P|
\$820

Wagyu Cross New York (340gr) |SD-G|
\$1,995

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DESSERTS

Tiramisú (200g) | D-G-N-AL |
Mascarpone, Amaretto, Lady Fingers, Coffee & Amaretto Ice Cream
\$420

Kèik (200g) | D-N |
Pistachio Cake, Cherry Compote, Pistachio Cream,
Greek Yogurt Ice Cream
\$420

Crema Catalana (180g) | D |
Vanilla Foam, Caramel, Tangerine
\$420

Chocolate Fondant (180g) | G-D |
Vanilla Gelato, Raspberry Sorbet
\$420

Milo (180g) | D-G-N |
Pastry Puff, Apple Cream, Cinnamon Ice Cream, Caramelized Apple
\$420

Homemade Sorbets & Gelatos
\$360

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