

# ALMA

## DINNER

### ALL DAY BREAKFAST

The One\* (450gr) | D-N-G-P |

Berries from Jalisco

Greek Yogurt, Homemade Granola, Agave Nectar

Alma "Divorciados"

Fried Eggs, Plantain, Chorizo of Toluca, Beans, Corn Tortilla, Cotija  
Cheese

Assorted Homemade Baked Pastries (2pcz)

\$1,290

The Only\* (405gr) | N-G-V-SD |

Vegan Muesli

Pineapple, Amaranth, Chia, Oats, Coconut, Homemade Granola,

Agave Nectar

Avocado Toast

Poached Eggs, Tomato, Farm Greens, Cilantro Sauce, Multigrain  
Sourdough

Toast (2pcz), Butter, Jam

\$1,290

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

\*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE.

PRICES LISTED ARE QUOTED IN MEXICAN CURRENCY. FOR YOUR CONVENIENCE 16% TAX IS INCLUDED  
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 INTOLERANCE.

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.

GRAMMAGES REPRESENT RAW PROTEIN NET WEIGHT

## TO START

Sundried Tomato Hummus (140gr) |VT-G-SD|  
Crispy Chickpeas, Tahini, Smoked Paprika, Chives, Pita Bread  
\$560

Beets & Greens (200gr) |VT-G-D-N|  
Goat Cheese, Lentils, Farm Greens, Toasted Cashews, Chives, Citrus  
Herb, Vinaigrette  
\$580

Burrata Cheese & Figs (210gr) |D-P-N|  
Prosciutto, Farm Greens, Chives, Aged Balsamic, Pesto  
\$665

Pacific Tuna Tartare (120gr) |S-R-G|  
Shallots, Olives, Cucumber, Green Apple, Fennel, Avocado, Lavosh  
\$690

Fried Calamari (160gr) |D-S-G|  
Parmesan, Lemon, Parsley, Spicy Tomato, Tartar Sauce  
\$620

Arancini (150gr) |D-G-AL|  
Beef Ragú, Mozzarella, Saffron, Tomato Sauce  
\$595

Ibérica Croquette (150gr) |D-G-AL-P|  
Spanish Ham Croquette, Crispy Ham Aioli  
\$595

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## FROM THE STONE OVEN

Pizza Margherita (490gr) | G-D-VT |  
Mozzarella, Burrata, Tomato Sauce, Basil  
\$720

Quattro Stagioni Pizza (490gr) | G-D-P |  
Pork Ham, Mozzarella, Tomato Sauce, Artichokes, Olives,  
Mushrooms  
\$760

Pizza Diavola (510gr) | G-D-P |  
Spicy Salami, Mozzarella, Parmesan, Tomato Sauce  
\$760

Kiy mali (490gr) | G-AL |  
Turkish Flatbread, Lamb, Beef Ragout, Feta, Tomatoes, Coriander  
\$780

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## PASTA & RICE

Tortellini (220gr) | VT-D-G-N |  
Spinach, Ricotta, Butter, Lemon, Sundried Tomato, Pinenuts  
\$775

Penne (220gr) | VT-G-N-D |  
Burrata, Tomato Sauce, Garlic, Shallots, Basil, Herb Breadcrumbs  
\$760

Black Spaghetti (230gr) | G-S-AL |  
Cherry Tomato, Garlic, Capers, Olives, Pacific Tuna, Red Chilli, Olive  
Oil, Parsley  
\$790

Ravioli (220gr) | G-P-D-SD-AL |  
Pork Sausage, Parmesan Sauce, Mushrooms, Chives, Truffle Aromas  
\$790

“Meloso” Seafood Rice (300gr) | S-AL |  
Freshly Prepared - 15-Minute Cooking Time  
Shrimp, Squid, Octopus, Garlic, Onion, Tomato, Paprika, Parsley,  
Olive Oil  
\$820

“Meloso” Lamb & Mushroom Rice (340gr) | D-AL |  
Freshly Prepared - 15-Minute Cooking Time  
Lamb Chops, White Wine, Butter, Chives, Parsley, Jus  
\$1,800

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## MAINS

Oven-Roasted Cauliflower (320gr) | VT-D-G-SD |  
Lentil Ragout, Cauliflower Purée, Tahini Sauce, Spices, Herb  
Breadcrumbs  
\$690

Pan-Seared Catch of the Day (190gr) | S-SD |  
Hummus, Cannellini Beans, Artichoke, Cherry Tomato, Spinach,  
Olive Citrus Sauce  
\$950

Grilled Octopus (200gr) | D-SD-AL |  
Potatoes, Cherry Tomato, Cauliflower Purée, Paprika, "Mojo Verde"  
\$960

Pan-Seared Organic Chicken (220gr) | G-D-AL |  
Israeli Couscous, Zucchini, Baby Carrots, Baba Ganoush, Jus  
\$840

Prime Beef Tenderloin (220gr) | G-D-AL |  
Creamy Orzo, Parmesan, Wild Mushrooms, Asparagus, Truffle  
Aromas, Jus  
\$1,850

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## DIGESTIVES

Ferner Branca  
\$320

Amaretto Disaronno  
\$320

Cynar  
\$320

Frangelico  
\$320

Galliano  
\$320

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