

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 (2piezas)

\$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 (2piezas), 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

Chickpea Hummus (140gr) | VT-N-G-D-SD |
Black Garlic, Tahini, Paprika, Chives, Pumpkin Seeds, Pita Bread
\$540

Beets From Compostela (200gr) | VT-D-N-SD |
Feta, Lentils, Chives, Herbs Dressing, Farm Greens, Cashews
\$560

Artisan Burrata (230gr) | D-P-N |
Prosciutto, Figs, Farm Greens, Chives, Aged Balsamic, Pesto
\$640

Tuna Tartar (120gr) | S-R-G |
Shallots, Olives, Cucumber, Green Apple, Fennel, Lemon
\$685

Galician Style Octopus (120gr) | S-G |
Paprika Alioli, Potatoes, Chives, Parsley, Lemon
\$685

Rice Croquette (150gr) | D-G-AL |
Beef Ragù, Cheddar, Saffron, Tomato Sauce
\$560

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FROM THE OVEN

Vegetables Pide (490gr) | VT-G-D |
Goat Cheese, Garlic, Mushrooms, Zucchini, Bell Peppers, Farm
Greens
\$680

Pork Sausage Pide (480gr) | G-D-P |
Cheddar, Fennel, Tomato, Parsley, Spices
\$695

Kiymali Pide (490gr) | G -AL- D |
Lamb, Beef, Feta, Tomato, Cilantro
\$710

MAINS

Roasted Cauliflower (320gr) | VT-D-G-SD |
Tahini, Lentil Ragu, Cauliflower Purée, Zhoug Sauce, Breadcrumbs
\$680

Spaghetti Puttanesca (220gr) | G-AL-S |
Anchovy, Garlic, Tomato, Capers, Olives, Chili Flakes
\$680

Spinach Tortellini (220gr) | VT-G-D-N |
Parmesan, Ricotta, Lemon, Sundried Tomato, Pinenuts
\$720

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Local Catch of the Day (190gr) | S-SD |
Hummus, Artichoke, Tomato, Spinach, Citrus Olive Sauce
\$920

Octopus from Campeche (200gr) | S-AL |
Potatoes, Cherry Tomato, Paprika, White Bean Purée, Zhoug Sauce
\$920

Seafood Fideua (300gr) | G-S-AL |
Cooking time 20 minutes
Shrimp, Squid, Octopus, Garlic, Tomato, Paprika, Saffron, Alioli,
Lemon
\$920

Farmyard Paella (300gr) | AL |
Cooking time 20 minutes
Chicken, Wild Mushrooms, Bell Pepper, Green Beans, Paprika,
Saffron, aioli, lemon
\$820

Organic Chicken from Queretaro (220gr) | G-D-AL |
Israel Cous Cous, Baby Carrots, Baba Ganoush, Chicken Jus
\$820

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

Pork Belly from Guanajuato (200gr) | G-P-D-AL |
Local Baby Squash, Cauliflower Purée, Green Apple, Fennel, Jus
\$820

Wagyu Cross New York (340gr) | G-D-AL |
Parmesan, Orzo, Mushrooms, Asparagus, Jus

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\$1,995
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 Ice 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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DIGESTIVES

Ferner Branca
\$320

Amaretto Disaronno
\$320

Cynar
\$320

Frangelico
\$320

Galliano
\$320

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