











## SOUPS & SALADS

**CHICKEN SOUP** with vegetables and pasta

-   **TOMATO CREAM** with mixed antipasto, zucchini, fungi portobellos, eggplant with tears of balsamic, basil oil and pesto
-   **CESAR SALAD FROM THE HOUSE** with chicken or cured salmon, anchovy's sauce, garlic crutons and parmesan cheese
-   **SPINACH SALAD** with balsamic vinaigrette, portobello, pickled onions, cherry tomatoes, mozzarella di bufala and bacon bits
-   **SALAD WITH MOZZARELLA OF BUFALA** in tomato mixes (tomato chutney, poached tomato, tomato confit, tomato powder), rugula, pesto and balsamic sauce

## COLD APPETIZERS


-   **SNAIL AND SHRIMP COCKTAIL** with red onion, coriander, tomato sauce, Mayonnaise, brandy, avocado and mandioca casabe
  -  **BARÚ STYLE FISH CEVICHE** avocado, tomato, corn, onion and plantain chips
  -  **CEVICHE ELJACH** with "atoyabuey" sour cream, fish, octopus, shrimp, onion, blend of local peppers 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** with fish marinated in lemon, coconut milk, onion, chili pepper, fresh coriander, coconut foam, served with banana chips
  -  **TARTAR OF RED TUNA AND SALMON** with avocado, onion, coriander, mixture of local peppers and homemade teriyaki, mustard and chia crispy
  -  **OCTOPUS CARPACCIO** with texture of olives, olive oil Lemon and grisinis
- CERTIFIED ANGUS BEEF® CARPACCIO** fresh salad with balsamic, olive oil, crutons, parmesan cheese and fried capers

## HOT APPETIZERS

**SPRING ROLL OF CREOLE CHICKEN** with coconut milk, atoyabuey sour cream, peppers and coriander (3 units)

**LOBSTER EMPANADA** with cream cheese, sweet corn and and chipotle sauce (3 units)

**CERTIFIED ANGUS BEEF® SLIDERS** with bacon, dutch cheese and chipotle sauce (3 units)

-  **LOBSTER AND CRAB PIES** with remoulade sauce, arugula salad, hearts of palm, pickled onion salad and mango vinaigrette (3 units)

**PORK BELLY** with a hoisin of panela sauce, cabbage salad and pickled papaya slaw


## SNACKS

**CHICKEN SANDWICH** with bacon, dutch cheese, lettuce, tomato, pickles, hard egg, avocado, remoulade sauce and french fries

**CRISPY CHICKEN WRAP** with mozzarella cheese, avocado, onion marmalade, remoulade sauce, arugula and french fries

**CRISPY SHRIMP WRAP** with mozzarella cheese, avocado, onion marmalade remoulade sauce, arugula and french fries

**ALMA HAMBURGUER CERTIFIED ANGUS BEEF®**, ½ pound in brioche bread with grilled Portobello Mushrooms, arugula, bacon, futch cheese, onion rings, truffled mayo and potato

 **CRAB BURGER** in brioche bread with coastal cheese, rugula, homemade Sriracha, coastal sour cream remoulade, potato wedges and onion rings

## MAIN COURSES

**PENNE 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

**FISHERMANS SPAGHETTI** with shrimp, squid, octopus, clams, mussels, lobster cream, and dried tomatoes

 **CREAMY SEAFOOD RICE** with shrimp, squid, clams and mussels

**CHICHARRON FROM FISH OF THE DAY** with a sweet chili and rocoto coulis, double fried plantain and coconut rice

**ROASTED SALMON FILET** with an orange glaze, over a bed of spätzle, sweet corn, mushrooms, scallion, cherry tomatoes and tomato sour butter sauce

 **TUNA STEAK** topped with sesame seeds over a creamy quinoa bed with parmesan cheese, red peppers, lima beans, panela hoisin sauce and achiote 's coral

**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 and fish with coconut rice titoté

 **FISHERMAN TYPICAL SOUP** with steam tubers, sweet chili pepper, coriander, reduced with coconut milk and black sweet peppers

 **CHICKEN LEBANESE** with warm quinoa tabbouleh, tomato, onion, parsley and chickpea hummus

**BRAISED OX TAIL MARMALADE** served with lobster creamy rice and cherry tomatoes confit

 **CERTIFIED ANGUS BEEF® CHURRASCO** (300gr) with wild mushrooms forest sauce, potato mousseline truffled and potato ring

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

**ADDITIONAL GARNISHES** Yellow potato mush / Coconut rice / Potato wedges / Steamed vegetables / French fries / Pilaf Rice / Fresh salad