

SOUPS & SALADS

- Y 🍴 CREAM OF SWEET POTATO *and sweet corn, small crab claws and ash cured goat cheese*
- Y 🍴 TOMATO CREAM *with mixed antipasto, pesto, balsamic reduction and cream*
CHICKEN SOUP *with vegetables and pasta*
- Y 🍴 CLASSIC CESAR SALAD *with chicken or salmon, anchovies sauce, garlic toast and parmesan cheese*
- Y 🍴 SPINACH SALAD *with balsamic vinaigrette, portobello, pickled onions, cherry tomatoes, mozzarella di bufala and bacon bits*
- Y 🍴 BOCCONCINI SALAD *with mozzarella di bufala in tomato mixes (tomato chutney, poached tomato, tomato confit, tomato powder), arugula, pesto and balsamic sauce*

COLD APPETIZERS

- 🍴 ALMA LOBSTER CEVICHE *with tamarindo sauce, rocoto pepper, red onion, fresh coriander and yuca chips*
- 🍴 CEVICHE ELJACH *with "atoyabuey" sour cream, fish, octopus, shrimp, onion, sriracha, jalapeños 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 *Subtle mix of fresh fish marinated with lemon, coconut milk, onion, chili pepper, fresh coriander, coconut foam, served with banana chips*
- GRAVLAX OF SALMON *Cured and smoked with babaganoush and black bean blinis with rocoto coulis, pesto and truffled balsamic reduction*
- 🍴 SALMON TARTAR *with avocado, onion, green onion, cilantro, dijón mustard, served with Lavash bread and homemade rocoto sauce*
- 🍴 CERTIFIED ANGUS BEEF® STEAK TARTAR *with quail egg yolk, served with garlic toast, dijón mustard and capers*
- 🍴 TUNA TIRADITO *with fresh jalapeno, tobiko, sea weed and teriyaki sauce*
- 🍴 OCTOPUS CARPACCIO *with olive oil, olive tapenade, olives sauce, gordal olive, lemon and grisinis*
- 🍴 CERTIFIED ANGUS BEEF® CARPACCIO *fresh salad with balsamic, olive oil, crutons, parmesan cheese and fried capers*
- 🍴 IBERIAN PLATE *with cane of loin, iberian ham and manchego cheese, served with toasts and tomato emulsion with garlic and olive oil*

HOT APPETIZERS

- LOBSTER EMPANADA *with cream cheese, sweet corn and chipotle aioli (3 units)*
- CERTIFIED ANGUS BEEF® SLIDERS *with bacon, cheese and chipotle sauce (3 units)*
- 🍴 GRILLED OCTOPUS *with a truffled yellow potato cream, radish and bacon*
- LOBSTER AND CRAB PIES *with a roasted garlic remoulade, arugula salad, hearts of palm and pickled onion salad (3 units)*
- PORK BELLY *with a hoisin BBQ sauce, cabbage salad and pickled papaya slaw*
- RATATOUILLE *and Sainte-Maure goat cheese tart with rosemary honey and truffled perfume*

PASTAS & RICES

SPAGHETTI VONGOLE with clams, garlic, white wine and parsley

SPAGHETTI FRUTTI DI MARE with shrimp, squid, octopus, clams, mussels, Lobster veloute, and dried tomatoes

 CREAMY FISHERMANS RICE with shrimp, squid, clams and mussels


 CREAMY RICE with mix of forest mushrooms and idiazábal cheese


MAIN COURSES

CARTAGENA STYLE SEAFOOD CHOWDER with lobster, shrimp, squid, octopus, clams and mussels with coconut rice titoté

 GRILLED LOBSTER TAILS with garlic butter, serve with lobster puré

 ROASTED SEA BASS with grilled potatoes, mediterranean sauce of olives, roasted peppers, onion and capers


 FISHING OF THE DAY "Al Cabrito" cooked in plantain leaf to steam with, creole sauce, double fried plantain and coconut rice


 TUNA STEAK topped with sesame seeds over a creamy quinoa bed with parmesan cheese, red peppers, lima beans, rice Vermicelli and hoisin sauce


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


TRILOGY OF DUCK magret sealed with truffled mustard, leg confit with red Wine, spring rolls with tears of pesto, agras and balsamic accompanied by potatoes skipped with pears, onion and provenzal tomato

 GRILLED CHICKEN BREAST with warm quinoa tabbouleh, tomato, onion, parsley and chickpea hummus


 BEEF SIRLOIN with a foie gras terrine, wild mushrooms forest sauce and a yellow potato mousseline truffled

 GRILLED BUFFALO LOIN with a coffee and chili crust, sweet potato mousseline, ragu cereal, plantain chips and mole butter

 BRAISED OX TAIL MARMALADE served with lobster risotto and cherry tomatoes

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

 CERTIFIED ANGUS BEEF® CHURRASCO marinated with kimchi and served with a roasted red pepper salad and potato wedges

 AGED CERTIFIED PREMIUM ANGUS BEEF® RIB EYE (400gr) served with chimichurri, roasted peppers, roasted garlic, potato wedges and a mixed green salad

 ST. LOUIS STYLE RIBS in BBQ uchuva sauce with sautéed potatoes

TAJINE OF LAMB lamb stew with fine vegetables, cinnamon, dates and prunes with pilaf rice and almonds

ALMA HAMBURGUER CERTIFIED ANGUS BEEF®, ½ pound with grilled portobello mushrooms, arugula, bacon, futch cheese, onion rings, and truffled mayo with french fries

CRAB BURGER Delicate crab meat, flavored with onion mix, ginger, mozzarella cheese, crispy seaweed, pickled onion, rugula, mayonnaise of sriracha, in artisanal spinach bread with cereals, accompanied by potato hulls and onion rings

ADDITIONAL GARNISHES Yellow potato puré / Coconut rice / Pilaf Rice / Steamed vegetables / French fries

 Gluten Free

 Vegetarian

WARNING TIP: This property suggest a tip of 10% of value of the account, which can be accepted, rejected or modified by you, according to your assessment of the service. When requesting the bill, tell the person who treats if you want the value is or is not included in the invoice or inform them the desired value as a tip. **COMSUPTION TAX INCLUDED.**