

# Menu



ALMA



## - HOT APPETIZERS -

### Chicken Soup

With vegetables and pasta. **\$42.000**

### Grilled octopus carpaccio

With truffled potato cream, radish and bacon. **\$82.000**

### Pork Belly

Glazed with hoisin sauce, served with local coconut bun, cabbage salad and pickled papaya slaw. **\$58.000**

### Lobster empanada

Cream cheese, sweet corn and chipotle sauce (3 pieces). **\$52.000**

### Local chicken spring rolls

Cooked in coconut milk and served with spicy sour cream. **\$49.000**

## - COLD APPETIZERS -

### Ceviche Eljach

With ayoyabuey sour cream, fish, octopus, shrimp, onion, blend of local peppers and pork grinds, served with a roasted arepa. **\$79.000**

### Coco Woods Ceviche

Fish marinated in lime, coconut milk, onion, chili pepper, fresh coriander, coconut foam, served with plantain chips. **\$72.000**

### Ceviche Barú

Fish marinates in lime, avocado, onion, tomato, fresh coriander, sweet corn, served with plantain chips. **\$69.000**

### Tuna Tataki Toast

In ponzu sauce, homemade teriyaki mayo, crispy quinoa, capers, ash and Macha sauce with seeds, bee pollen and chivato chili pepper. **\$69.000**

### Spinach salad

With balsamic vinaigrette, portobellos, pickled onion, cherry tomatoes, buffalo mozzarella and bacon. **\$56.000**

### Tomato salad with mozzarella di bufala

Tomato mix (tomato chutney, poached tomato, tomato confit, tomato powder), arugula, pesto and balsamic sauce. **\$56.000**

# Menu



## - FISH & SEAFOOD -

### **Catch of the day 'al cabrito'**

Cooked in plantain leaf to steam with creole sauce. **\$97.000**

### **Catch of the day 'chicharrón'**

Styled with fried plantain and coconut rice. **\$97.000**

### **Alma Fish Soup**

Fried Fish, with coconut milk, boiled tubers, coriander and sweet pepper and coconutrice. **\$92.000**

### **Cartagena style seafood chowder**

Prawn, shrimp, squid, clams, mussels and fish with coconut rice *titoté*. **\$115.000**

### **Tuna Steak**

Topped with sesame seeds, creamy quinoa with parmesan cheese, fava beans, red bell peppers and sugar cane hoisinsauce. **\$97.000**

### **Shrimps with garlic sauce**

Corn tamale stuffed with broad beans, roasted cauliflower, goat sour cream, pickled onion, feta cheese, coriander mojo and togarashi. **\$105.000**

### **Soul of Coqui**

prawns in tomato sour butter and local herbs, creamy clavao rice with local cheese, smoked sausage, coconut oil, pesto sauce, avocado, roasted sweet plantain with ashes. **\$105.000**

## - VEGAN -

### **Chickpea Bowl**

Chickpeas cooked in coconut milk, lentil croquetes, avocado, flamed palm hearts, pickled onion, confit tomatoes, marinated cucumber, pesto, chili pepper *coulis*. **\$62.000**

### **Grilled Cauliflower**

Cauliflower *hummus*, corn *tamal* with coconut milk, tomato and onion sauce, fava beans and garlic. **\$62.000**

## - RICES -

### **Creamy Seafood Rice**

With prawn, shrimp, squid, clams and mussels. **\$105.000**

### **Sea & Land Creamy rice**

Creamy prawns rice with parmesan cheese, served with slow braised Oxtail, prawns and Cherry tomato confit. **\$115.000**

### **Creamy Mushroom wild Rice**

Truffled creamy rice with wild mushroom mix, parmesan cheese, grilled portobello and Paipa cheese. **\$89.000**



# Menu

## - MEAT & POULTRY -

### Lebanese Chicken

Roasted chicken breast and leg with quinoa tabbouleh, chickpea hummus with tzatziki, pita bread and pineapple vinegar gastrique sauce with Brown sugar cane.

**\$62.000**

### New York Strip Premium Certified Angus Beef ®

With black garlic and blue cheese butter, truffled potato mousseline and fried Swiss chard (300gr). **\$196.000**

### Sirloin Steak

Posta *Cartagenera* style with "cayeye", crisp potato, grilled eggplant and local fried cheese, **\$156.000**

### Alma Burger Certified Angus Beef ®

½ pound in brioche bread with grilled portobello mushrooms, arugula, bacon, dutch cheese, onion rings, truffled mayo and potato wedges. **\$72.000**

### Beef Skewer Certified Angus Beef ®

Pipilongo sauce, mashed yuca, pork grinds, chimichurri sauce and vegetables. (300gr). **\$106.000**

## - ADDITIONAL GARNISHES -

Mashed potato / Coconut rice / Potato wedges / Steamed vegetables / French fries / Fresh salad. **\$19.000**



## - DESSERTS -

### Coconut Snooky

Three milks sponge cake with diferente coconut textures, ice cream, biscuit, meringue foam, fresh coconut and organicmint. **\$48.000**

### Apple Tart

With cinnamon ice cream and red fruits *coulis*. **\$32.000**

### Colombia

Moist chocolate cake with chocolate 59% from Santander, San Alberto coffee farm, Golden berries, cacao nibs from Tumaco, vanilla ice cream and *Chirrinchi* liquor. **\$32.000**

### Palenquera de San Agustín

Meringue, watermelon, kiwi gelee, lemon guava ice cream, passion fruit caviar, crumble of cassava, vanilla cake and compressed fruits with soursop syrope and spirulin. **\$38.000**

### Enyucado

Local cheese and yuca cake with coconut cookie, sesame ganache, toasted sesame horchata and cinnamon ice cream. **\$42.000**

### Keto Almond Cake

Greek yogurt, Orange and *corozo* gelee. **\$42.000**

### Molten Chocolate Lava Cake

With figs, caramel, sweet Beans tiles and vanilla ice cream. **\$48.000**

Our organization suggests a 10% tip to our guests. Such percentage may be accepted, rejected or modified by our guests according to their assessment of the service received. When requesting the check, communicate your server your desired tip percentage. At ALMA, 90% of the money collected through tips is allocated for all service employees, the remaining 10% is assigned to an operational contingencia fund for repairs or replacement. In case you have any inquiry regarding the tip collection at our property, contact (+571) 6513240 in Bogotá or the Citizen Service Line of Superintendency of Industry and Commerce: (+571) 5920400 in Bogotá or for the rest of the country, use the free national line: 018000910165. \*These prices include consumption tax.