

{MOJITOS}

CLASSICO MOJITO	10	SUAVE MOJITO	10
Bacardi Superior, lime, mint, sugar, bitters		Bacardi Limon, lime, simple syrup, mint	
FROJITO	12	EL CAPITAN MOJITO	20
Blended White Rum, guava, mint, lime		Zacapa 23 year, lime, mint, bitters, demerara sugar	
EL JEFE MOJITO	14		
El Dorado 5 year, lime, mint, sugar, bitters			

{ALMA DE CUBA COCKTAILS}

LIME CAIPIRINHA	13	DOÑA ANANA	12
Leblon cachaça, lime, sugar		Jose Cuervo Silver Tequila, oregano, pineapple reduction, lime	
BLACK CHERRY CAIPIRINHA	12	SANTA CLARA	12
Black cherry infused cachaça, lime, sugar		Reyka Vodka, coconut white balsamic, coconut syrup	
BATISTA'S DEMISE	12	RICKY RICARDO	13
Bulliet Bourbon, bitters, house-made apple cordial		Bluecoat Gin, lime, ginger, coconut water	
DARK & STORMY	11	SALEROSA	12
Gosling's Black Seal, fresh lime juice, house-made ginger beer		Cazadores Blanco Tequila, sherry, cucumber, rosemary	
HAVANA PUNCH	12	SOUTH SIDE	13
Banana infused Captain Morgan White, pineapple, passionfruit, citrus, Myer's float		Tanqueray, Amaro, lime, mint, tonic	
RED SANGRIA	9	PAPA ISLAY	13
cabernet, peppercorn, orange & hibiscus		Dos Maderas 5 + 3 Rum, Aperol, lime, orange, Ardbeg 10 year Scotch	

{WINES BY THE GLASS}

VINO ESPUMOSO		ROSADO	
CAVA Segura Viudas Brut Reserva	10	VINHO VERDE ROSÉ Escudo Real	12
NV – Vilanova i la Geltru, Spain		16 – Vinho Verde, Portugal	
CAVA ROSÉ Casas Del Mar	12	TINTO	
NV – Penedes, Spain		PINOT NOIR Etude “Lyric”	15
PROSECCO Luca Paretti	12	15 – Santa Barbara, California	
NV – Veneto, Italy		GARNACHA Principe de Viana	12
SPARKLING ROSÉ Domaine Chandon	14	15 – Navarra, Spain	
NV – California		MALBEC Pulenta “La Flor”	14
CHAMPAGNE Moët & Chandon “Imperial” Brut	22	16 – Mendoza, Argentina	
NV – Epernay, France		RIOJA Ontanon “Ecologica”	13
BLANCO		15 – Rioja, Spain	
PINOT GRIGIO Ca’Di	11	TEMPRANILLO-SYRAH Bodegas de Utiel	13
16 – Pavia, Italy		16 – Valencia, Spain	
SAUVIGNON BLANC Santa Rita	11	CLARET Newton	16
16 – Valle Central, Chile		16 – Napa, California	
SAUVIGNON BLANC Dashwood	15	CABERNET SAUVIGNON Gatigne	13
16 – Marlborough, New Zealand		15 – Languedoc-Roussillon, France	
TORRONTES Colome	13	CARMENERE Alto Los Romeros	11
16 – Salta, Argentina		16 – Valley Central, Chile	
CHARDONNAY 10 Span	10		
15 – Central Coast, California			
CHARDONNAY BLEND Enrique Mendoza	13		
16 – Alicante, Spain			
GRUNER VELTLINER Setzer	10		
16 – Weinviertel, Austria			
VERMENTINO La Pettegola	12		
15 – Toscana, Italy			

{BEERS}

YARDS PHILADELPHIA PALE ALE	Pale Ale, PA	7
PACIFICO	Pilsner, MX	6
STONE	India Pale Ale, CA	7
RED STRIPE	Lager, JA	6

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{SHERRY}

LA CIGGARRERA	Manzanilla Sanlucar de Barrameda	12
LA GARROCHA	Amontillado	13
EL MAESTRO SIERRA	Oloroso	15
BODEGAS TO ALBALA	Pedro Ximenez 1983 Gran Reserva	25
SHERRY FLIGHT	Sampling of each	20

{CEVICHE}

CEVICHE TASTING	<i>Three * 28</i>	<i>Five * 45</i>	<i>Seven * 59</i>
	<i>\$5 supplement for Thai Coconut Mixto</i>		
AGUA CHILE COBIA*			17
thinly sliced cobia, ribbons of octopus, creamy avocado, jalapeño & kafir lime fire water			
THAI COCONUT MIXTO			24
lobster, shrimp, calamari, cucumbers, grape tomatoes, thai basil, sweet lime & coconut leche de tigre			
RAINBOW*			16
tuna tartare wrapped in slices of salmon, tuna, fluke & avocado, orange ponzu sauce & sesame seed			
MOJITO SHRIMP			16
chilled shrimp, dashi, kalamansi lime & mint sauce, crispy sweet potato			
WHITE TIGER SALMON*			15
sliced salmon, yuzu, daikon, dill, white soy leche de tigre & ikura salmon roe			
YELLOWTAIL TIRADITO*			16
sliced yellowtail, cucumber apple salpicon, aji Amarillo & passionfruit vinaigrette			
SNAPPER VERACRUZANA*			17
torched madai snapper, pickled heirloom tomatoes, caper & olive escabeche			

{APPETIZERS}

ALMA SAMPLER { \$13 per person * 2 person minimum }			
tasting of: <i>Smoked Marlin Tacos, Royal Palm Dates, Crab Empanadas</i>			
GUACAMOLE			12
smoked pineapple, avocado, crispy malanga & plantain			
GLORIA'S BLACK BEAN SOUP			9
crema fresca, garlic mojo & croquetas de arroz			
CUBAN CHOPPED SALAD			14
mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, fermented pineapple sauce & herb yogurt vinaigrette			
SMOKED MARLIN TACOS			16
crispy malanga shells, rum smoked marlin salad, iceberg lettuce & pickled jalapeño			
OCTOPUS ESCALIVADA			16
sliced octopus, kalamata olive purée, tomato caper relish, roasted peppers & charred onion ash			
ROYAL PALM DATES			14
almond-stuffed dates wrapped in bacon, endive, coconut gelée & cabrales bleu cheese			
OXTAIL BONE MARROW CROQUETAS			16
rabo encendido croquetas, roasted bone marrow, pickled onion, grated idiazabal cheese & natural jus			

{EMPANADAS}

CARNITAS			16
honey roasted pork, chicharrón masa dough, pickled onion, sliced avocado & salsa verde			
VERDE			14
yuca creamed spinach, manchego cheese, green plantain dough & artichoke escabeche			
CUBANAS			16
beef picadillo, traditional dough & tomato salsa criolla			
CRAB			18
old bay sofrito crab, corn masa dough, lemon aioli & celery root slaw			

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{ARROCES}

LAMB CHULETA* red wine braised lamb neck, grilled lamb chops, arroz caldozo with chickpeas, upland cress & endive	37
CHICKEN IMPERIAL grilled chicken breast, saffron valencia rice with melted manchego cheese, peas, olives, piquillo peppers & chicken ropa vieja	26
PEKING DUCK FRIED RICE peking-style duck confit in a hot stone bowl, long grain rice, spinach, chayote, kimchi carrots, tamarind chile sauce & duck chicharron	25
PAELLA DE MARISCOS jumbo shrimp, calamari, clams, & mussels, bomba rice, white wine, saffron, ñora pepper sofrito	28
PAELLA VEGETAL morel mushrooms, artichokes, forbidden rice, fava beans, asparagus, confit lemon	25

{ENTREES}

LECHON ASADO crispy skin roasted pork, kidney bean & bacon congri rice, sour orange, oregano & garlic mojo	29
BRONZINO whole bronzino steamed in banana leaf, cuban root vegetable slaw & red pepper mojo sauce	24
SHORT RIB ROPA VIEJA white wine & tomato sofrito braised shortribs, manzanilla olive & piquillo pepper escabeche, plantain strips, arroz blanco	28
BACALAO MOFONGO seared casabe crusted cod, plantain mofongo, charred leeks & fennel, garlic coconut sauce	26
SEA SCALLOPS seared scallops, serrano ham, crab & corn quinoa, espelette chile vinaigrette	29
VACA FRITA slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche	31
CHURRASCO* grilled petit filet, roasted fingerling potatoes, Peruvian huancaína sauce, padron peppers & queso fresco	35
SUGARCANE TUNA* adobo rubbed seared tuna, smoky malanga purée, sautéed spinach & tamarind glaze	29

{SIDES}

MOROS Y CRISTIANOS	6	AJILLO SPINACH	6
MARINATED BEETS	7	PAPAS A LA HUANCAÍNA	6
YUCCA with creamy mojo	7	SWEET PLANTAINS with suero de leche	6
TOSTONES with garlic mojo	6		

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{EL CONQUISTADOR}

STEPHEN STARR

{GENERAL MANAGER}

CALEB GIBSON

{MANAGER}

BRIAN CUPITT
DAVID SHERMAN

{SERVER}

BRANDON HOLCOMB
CHRISTINA SENGPHEP
CODY BARKER
DAVID KIRSHENBAUM
JULIA WARD
KATELYN BLATCHER
LINDSAY BASSETT
LIZ BODNAR
LUBA BELSKAYA
MACKENZIE SILVESTRI
MARISA ILLINGWORTH
MEBRUKA KANE
MEGAN LALLI
MICAH BEARD
TOM KEOGH
WILLIAM LOHRE

{BARTENDER}

CESAR VASQUEZ
CHRISTIAN CHEN
DAVID LENT
KIERSTEN GUZMAN
LINDSAY BASSETT
MACKENZIE SILVESTRI
WILLY MELENDEZ

{HOST}

AUBREY BETTRIDGE
FEDERICO SALTARES
KHRYSTYNA MAKHNO
LANI ASSAF
OLIVIA NAEGELE
RACHEL BERKMAN

{RESERVATIONIST}

MEGAN LALLI

{RUNNER}

JAVIER RIOS SANDOVAL
MANUEL VALERO
RODRIGO HERNANDEZ
SETH JONES
SUNDAY CODJA

{BUSSER}

CESAR VASQUEZ
CHRISTIAN ZHAGNA
CRISOFORO JERONIMO
JOSE VELASCO
OSCAR HERNANDEZ
PEDRO RIOS

{EL EXIGENTE}

DOUGLAS RODRIGUEZ

{EXECUTIVE CHEF}

YUN FUENTES

{SOUS CHEF}

JOHN KASENCHAK
PAULA ALENCAR

{PASTRY CHEF}

AMY ATTARDI-RUIZ

{CEVICHE}

TIFFANY ELEBY
TRACY KEENER

{LINE COOK}

BEATRIZ TELLEZ
CLARENCE JACKSON
ESMARELDA BISENO
GUILLERMO CABRERA
HECTOR CARMONA
JOSEPH ANDERSON
MARIA ROQUE
MIGUEL RIVERA
OSMAN LEMUS
RYAN REILLY
SERGIO RIVERA

{PASTRY}

APRIL RUBINCHIK
BRANDY SCHWALBE
SHAKEERA CUFFIE

{RECEIVER/BUTCHER}

JACOB HOWARD

{PREP}

CARMEN PINA
LEIN TO
SOCCORO LORENZO

{DISH}

HAMED DIABY
HIRAM CARRION
KEVIN HUDSON
LUIS POL
PAUL FARRELL
RUFINO VEGA GUTIERREZ

{CREATIVE SERVICES}

AMY BRANZUELA
DANIELLE DELRE
LAURIE SATRAN
MAGGIE REILLY
MARC SNITZER
MARISSA EVANS
MEGAN MILBURN

{CONNECT

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