

## {MOJITOS}

<b>CLASSICO MOJITO</b> Bacardi Superior, lime, mint, sugar, bitters	10	<b>SUAVE MOJITO</b> Bacardi Limon, lime, simple syrup, mint	10
<b>EL JEFE MOJITO</b> El Dorado 5 year, lime, mint, sugar, bitters	14	<b>EL CAPITAN MOJITO</b> Flor de Caña 18 year, lime, mint, bitters, demerara sugar	20

## {ALMA DE CUBA COCKTAILS}

<b>LA ESPECIALIDAD</b> Parce 3 year, vanilla Demerara, orange & chocolate bitters	15	<b>ROBERTO BURNS</b> El Dorado 12 year, Ardbeg 10 year Scotch, Dolin Rouge vermouth, Benedictine	17
<b>LIME CAIPIRINHA</b> Leblon cachaça, lime, sugar	13	<b>MAESTRA MULE</b> Faber vodka, house made ginger beer, hibiscus, lime	12
<b>BLACK CHERRY CAIPIRINHA</b> Black cherry infused cachaça, lime, sugar	12	<b>DOÑA ANANA</b> Juarez tequila, oregano, pineapple reduction, lime	12
<b>DARK &amp; STORMY</b> Gosling's Black Seal, fresh lime juice, house-made ginger beer	11	<b>RICKY RICARDO</b> Bluecoat Gin, lime, ginger, coconut water	13
<b>RED SANGRIA</b> Cabernet, peppercorn, orange & hibiscus	10	<b>CAFÉ 1623</b> Banhez mezcal, espresso, Averna amaro, lemon, cream	12
<b>PIÑA GRANADA</b> Jim Beam Black bourbon, house made grenadine, smoked pineapple, lemon	13	<b>PISCO PUNCH</b> Pisco Capel, orange, lemon, rum. apricot brandy, molasses	12

## {WINES BY THE GLASS}

### VINO ESPUMOSO

<b>CAVA Segura Viudas Brut Reserva</b> NV – Vilanova i la Geltru, Spain	10
<b>CAVA ROSÉ Casas Del Mar</b> NV – Penedes, Spain	12
<b>SPARKLING ROSÉ Domaine Chandon</b> NV – California	14
<b>CHAMPAGNE Moët &amp; Chandon “Imperial” Brut</b> NV – Epernay, France	22

### BLANCO

<b>PINOT GRIGIO Ca’Di</b> 16 – Pavia, Italy	11
<b>SAUVIGNON BLANC Uppercut</b> 16 - North Coast, California	12
<b>TORRONTES Elsa Bianchi</b> 17 – Mendoza, Argentina	12
<b>VINHO VERDE Quinta da Raza</b> 17 – Vinho Verde, Portugal	11
<b>CHARDONNAY Vina Quintay</b> 17 – Casablanca Valley, Chile	12

### TINTO

## {BEERS}

<b>YARDS PHILADELPHIA PALE ALE</b> Pale Ale, PA	7
<b>PACIFICO</b> Pilsner, MX	6
<b>CIGAR CITY JAI ALAI</b> India Pale Ale, FL	8
<b>CIGAR CITY MADURO</b> Brown Ale, FL	7
<b>RED STRIPE</b> Lager, JA	6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

<b>TEMPRANILLO Y GARNACHA Obaya</b> 16 – Rioja, Spain	12
<b>PINOT NOIR Bodegas Salentein “Portillo”</b> 16 – Uco Valley, Argentina	13
<b>MALBEC Renacer “Punto Final”</b> 17 – Mendoza, Argentina	14
<b>TEMPRANILLO Cuné Crianza</b> 15 – Rioja, Spain	14
<b>CABERNET SAUVIGNON Terrazas de los Andes</b> 16 – Mendoza, Argentina	13
<b>BORDEAUX SUPÉRIEUR Château Font-Merlet</b> 11 – Bordeaux, France	15

### RESERVA

<b>RUFETE Vol. 2 Edicion Limitada</b> 15 – Sierra de Salamanca, Spain	21
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## {BEVERAGES}

<b>VIRGIN CLASSICO MOJITO</b> <i>Passionfruit, Pineapple, Mango + \$1</i>	5
<b>JARRITOS</b> <i>Fruit Punch</i>	4
<b>MEXICAN COCA-COLA</b>	4
<b>MEXICAN SPRITE</b>	4

## {CEVICHE}

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<b>CEVICHE TASTING</b>	<i>Three * 28</i>	<i>Five * 45</i>	<i>Seven * 59</i>
	<i>\$5 supplement for Thai Coconut Mixto</i>		
<b>AGUA CHILE STRIPED BASS*</b>			15
avocado, cucumber, fennel, red onion			
<b>COCTEL DE MARISCOS</b>			24
Ecuadorian-style ceviche of lobster, shrimp, calamari, & mussels			
<b>RAINBOW*</b>			16
salmon, tuna, yellowtail, avocado, orange ponzu sauce & sesame seed			
<b>MOJITO SHRIMP</b>			16
mint & kalamansi citrus sauce, celery, crispy sweet potato			
<b>WHITE TIGER SALMON*</b>			15
fennel, red onion, pickled daikon, white soy leche de tigre, ikura salmon roe			
<b>YELLOWTAIL TIRADITO*</b>			16
sweet potato, chayote, aji Amarillo & passionfruit vinaigrette			
<b>COBIA*</b>			16
tomatillo, avocado, blood orange, sweet potato			

## {APPETIZERS}

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<b>ALMA SAMPLER</b> { \$14 per person * 2 person minimum }			
tasting of: <i>Smoked Wahoo Tacos, Royal Palm Dates, Crab Empanadas</i>			
<b>GUACAMOLE</b>			12
smoked pineapple, crispy malanga & plantain			
<b>GLORIA'S BLACK BEAN SOUP</b>			12
crema fresca, sour orange mojo & croquetas de arroz			
<b>CUBAN CHOPPED SALAD</b>			14
mixed greens, treviso, red plum, grapefruit, puffed wild rice, herb yogurt vinaigrette			
<b>CHICKEN CROQUETAS</b>			14
dijon crema, dill pickle			
<b>SMOKED WAHOO TACOS</b>			16
crispy malanga shells, rum smoked wahoo salad, iceberg lettuce & pickled jalapeño			
<b>OCTOPUS</b>			16
spanish octopus terrine & grilled baby octopus, white bean purée, lemon-fennel vinaigrette			
<b>ROYAL PALM DATES</b>			14
almond-stuffed dates wrapped in bacon, endive, coconut gelée & cabrales bleu cheese			
<b>OXTAIL CROQUETAS</b>			17
rabo encendido, roasted bone marrow, idiazabal cheese & natural jus			

## {EMPANADAS}

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

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## {ARROCES}

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<b>CHICKEN IMPERIAL</b>	26
grilled chicken breast, saffron valencia rice with melted manchego cheese, peas, olives, piquillo peppers & chicken ropa vieja	
<b>SEAFOOD RICE</b>	32
bomba rice, lobster, mussels, calamari, jumbo shrimp, saffron, nora pepper sofrito	
<b>GRILLED MUSHROOM RICE</b>	23
valencia rice, pigeon peas, smoked mushroom sofrito, grilled maitake mushroom	

## {ENTREES}

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<b>LECHON ASADO</b>	30
slow roasted pork, kidney bean & bacon congri rice, sour orange, oregano-garlic mojo	
<b>SEARED SALMON*</b>	26
black beluga lentils, celery root, roasted banana, chayote salad, horseradish	
<b>SHORT RIB ROPA VIEJA</b>	29
white wine & tomato sofrito braised shortribs, manzanilla olive & piquillo pepper escabeche, plantain strips, arroz blanco	
<b>GRILLED SWORDFISH VERACRUZANA</b>	30
cherry tomatoes, green olives, golden raisins, fennel & parsley salad	
<b>SEA SCALLOPS</b>	31
seared scallops, serrano ham, crab & corn quinoa, espelette chile vinaigrette	
<b>CHURRASCO*</b>	35
grilled petit filet, roasted fingerling potatoes, Peruvian huancaína sauce, padron peppers & queso fresco	
<b>SUGAR CANE TUNA*</b>	32
black bean purée, sweet plantains, frisée, sundried tomato & piquillo pepper mojo, oregano oil, queso fresco	
<b>VACA FRITA</b>	32
slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche	
<b>RED WINE BRAISED GOAT</b>	30
coffee-roasted carrot, piquillo peppers, olives, casabe	
<b>CUBAN TAMALE</b>	25
coconut callaloo, asparagus, swiss chard mojo	

## {SIDES}

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<b>MOROS Y CRISTIANOS</b>	7	<b>CATALAN SPINACH</b>	9
<b>YUCCA</b> with creamy mojo	8	green apple, pine nuts, currants, sherry reduction	
<b>TOSTONES</b> with garlic mojo	8	<b>ASPARAGUS</b>	10
		swiss chard mojo	
		<b>SWEET PLANTAINS</b> with suero de leche	7

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## {EL CONQUISTADOR}

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STEPHEN STARR

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## {GENERAL MANAGER}

CALEB GIBSON

## {MANAGER}

HANNAH GREENBLATT  
PAUL ZUBER

## {SERVER}

ANTHONY MERRERO OTERO  
CAITLIN SHELLEY  
CHRISTINA SENGPHET  
CODY BARKER  
JULIA WARD  
JULIET BERNSTEIN  
KATELYN BLATCHER  
LIZ BODNAR  
MARISA ILLINGWORTH  
MEBRUKA KANE  
MEGAN LALLI  
MICAH BEARD  
TOM KEOGH  
WILLIAM LOHRE

## {BARTENDER}

CESAR VASQUEZ  
CHRISTIAN CHEN  
DAVID LENT  
KARLA RODRIGUEZ  
MAURICIO GOMEZ

## {HOST}

CALEAH ALLEN  
JULIANNA POLINER  
KATELYNN EMORE  
SARA SCHULTZE  
RACHEL BERKMAN  
SALINDA SOK

## {RESERVATIONIST}

MEGAN LALLI

## {RUNNER}

JAVIER RIOS SANDOVAL  
MIA FEATHERMAN  
OSCAR HERNANDEZ  
RICARDO ZHAGNAY  
RODRIGO HERNANDEZ  
SUNDAY CODJA

## {BUSSER}

CESAR VASQUEZ  
CRISOFORO JERONIMO  
OSCAR HERNANDEZ  
OSVALDO SERRANO  
PEDRO RIOS SANDOVAL  
RAFAEL RUGERIO

## {EL EXIGENTE}

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DOUGLAS RODRIGUEZ

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## {EXECUTIVE CHEF}

ANDREW SABIN

## {EXECUTIVE SOUS CHEF}

JOSHUA NOH

## {SOUS CHEF}

ALEXANDER ROSARIO LUNA

## {PASTRY CHEF}

AMY ATTARDI-RUIZ

## {CEVICHE}

JOCLEYN GOMES-RODRIGUEZ  
LORENA CANIZALES CACERES

## {LINE COOK}

CREIG GONZALEZ HERNANDEZ  
ELIAS JERONIMO JIMENEZ  
FRANCISCO SOLIS-DIAZ  
GUILLERMO CABRERA  
HECTOR CARMONA  
JAMIE OLIVER  
OMAR LINO  
ORBELINDA MANZANAREZ  
OSMAN LEMUS  
SULEYDI LEMUZ

## {PASTRY}

APRIL RUBINCHIK  
KATIE SMITH  
SHAKEERA CUFFIE

## {RECEIVER/BUTCHER}

LORENZO HERNANDEZ MARAVILLA

## {PREP}

CARMEN PINA  
LEIN TO  
SOCCORO LORENZO

## {DISH}

BRANDON WAITERS  
FOSTER JUSTICE  
GEORGE WAYNE  
RUFINO VEGA GUTIERREZ

## {CREATIVE SERVICES}

AMY BRANZUELA  
DANIELLE DELRE  
LAURA FABENS-LASSEN  
LAURIE SATRAN  
LEAH SPRAGUE  
MARC SNITZER  
MEGAN MILBURN

## {CONNECT

@ALMADECUBAPHILLY  
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