

## {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 BRUT ROSÉ Conquilla</b> NV – Catalonia, Spain	13
<b>SPARKLING ROSÉ Domaine Chandon</b> NV – California	14
<b>CHAMPAGNE Moët &amp; Chandon “Imperial” Brut</b> NV – Epernay, France	22

### BLANCO

<b>VINHO VERDE Quinta da Raza</b> 2017 – Vinho Verde, Portugal	11
<b>PINOT GRIGIO Ca’Di</b> 2016 – Pavia, Italy	11
<b>SAUVIGNON BLANC Uppercut</b> 2016 - North Coast, California	12
<b>CHARDONNAY Vina Quintay</b> 2017 – Casablanca Valley, Chile	12
<b>RIOJA BLANCO Ostatu</b> 2018 – Rioja, Spain	15
<b>TORRONTES Elsa Bianchi</b> 17 – Mendoza, Argentina	12

### ROSADO

<b>GARNACHA Campos de Luz</b> 2018 – Cariñena, Spain	12
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### TINTO

<b>TEMPRANILLO Y GARNACHA Obaya</b> 2016 – Rioja, Spain	12
<b>PINOT NOIR Bodegas Salentein “Portillo”</b> 2016 – Uco Valley, Argentina	13
<b>MALBEC High Note</b> 2017 – Uco Valley, Argentina	14
<b>TEMPRANILLO Cuné Crianza</b> 2015 – Rioja, Spain	14
<b>CABERNET SAUVIGNON Terrazas de los Andes</b> 2016 – Mendoza, Argentina	13
<b>SAINT-ÉMILION GRAND CRU</b> <b>Château Vieux-Faurie</b> 2015 – Bordeaux, France	24

## {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

## {BEVERAGES}

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

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

## {CEVICHE}

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**CEVICHE TASTING** *Three \* 28* *Five \* 45* *Seven \* 59*  
*\$5 supplement for Coctel De Mariscos*

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<b>AGUA CHILE STRIPED BASS*</b> avocado, cucumber, fennel, red onion	15
<b>COCTEL DE MARISCOS</b> Ecuadorian-style ceviche of lobster, shrimp, calamari, & mussels	24
<b>RAINBOW*</b> salmon, tuna, yellowtail, avocado, orange ponzu sauce & sesame seed	16
<b>MOJITO SHRIMP</b> mint & kalamansi citrus sauce, celery, crispy sweet potato	16
<b>WHITE TIGER SALMON*</b> fennel, red onion, pickled daikon, white soy leche de tigre, ikura salmon roe	15
<b>YELLOWTAIL TIRADITO*</b> sweet potato, chayote, aji Amarillo & passionfruit vinaigrette	16
<b>KONA KANPACHI</b> tomatillo, avocado, blood orange, sweet potato	16

## {APPETIZERS}

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**ALMA SAMPLER** { \$14 per person \* 2 person minimum }  
tasting of: *Smoked Wahoo Tacos, Royal Palm Dates, Crab Empanadas*

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<b>GUACAMOLE</b> smoked pineapple, crispy malanga & plantain	12
<b>GLORIA'S BLACK BEAN SOUP</b> crema fresca, sour orange mojo & croquetas de arroz	12
<b>PEEKYTOE CRAB GAZPACHO</b> watermelon, tomato, avocado, jalapeño, lemon	13
<b>CUBAN CHOPPED SALAD</b> mixed greens, heirloom tomato, asparagus, melon, puffed wild rice, herb yogurt vinaigrette	14
<b>CHICKEN CROQUETAS</b> dijon crema, dill pickle	14
<b>SMOKED WAHOO TACOS</b> crispy malanga shells, rum smoked wahoo salad, iceberg lettuce & pickled jalapeño	16
<b>OCTOPUS</b> spanish octopus terrine & grilled baby octopus, white bean purée, lemon-fennel vinaigrette	16
<b>ROYAL PALM DATES</b> almond-stuffed dates wrapped in bacon, endive, coconut gelée & cabrales bleu cheese	14
<b>OXTAIL CROQUETAS</b> rabo encendido, roasted bone marrow, idiazabal cheese & natural jus	17

## {EMPANADAS}

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

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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>PAN ROASTED SCALLOPS</b>	31
quinoa verde, fava beans, artichoke & carrot escabeche	
<b>SMOKED PRIME RIBEYE</b>	48
coffee adobo, plantain & bacon fufu, horseradish crema	
<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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### {MANAGER}

HANNAH GREENBLATT  
PAUL ZUBER

### {SERVER}

APRIL ROSARIO  
JOHN DONATUCCI  
JULIA WARD  
JULIET BERNSTEIN  
KATELYN BLATCHER  
KATHERINE YERKES  
LIANNA GATTO  
LIZ BODNAR  
MICAH BEARD  
OMAR GONZALES-SANCHEZ  
TOM KEOGH  
WILLIAM LOHRE

### {BARTENDER}

CESAR VASQUEZ  
CHRISTIAN CHEN  
DAVID LENT  
MAURICIO GOMEZ

### {HOST}

CHRISTINA KUNZ  
JULIANNA POLINER  
KIRA CARLETON  
SARA SCHULTZE  
RACHEL BERKMAN  
SALINDA SOK

### {RESERVATIONIST}

CALEAH ALLEN

### {RUNNER}

JAVIER RIOS SANDOVAL  
KAREN BELTRAN  
OSCAR HERNANDEZ  
RICARDO ZHAGNAY  
RODRIGO HERNANDEZ  
SUNDAY CODJA

### {BUSSER}

CESAR VASQUEZ  
CRISOFORO JERONIMO  
OSCAR HERNANDEZ  
OSVALDO SERRANO  
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}

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

### {PASTRY}

KATIE SMITH  
SHAKEERA CUFFIE  
HANNAH WESOLOWSKI

### {RECEIVER/BUTCHER}

VALENTIN JIMENEZ

### {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

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