

{MOJITOS}

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

{ALMA DE CUBA COCKTAILS}

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

{WINES BY THE GLASS}

VINO ESPUMOSO

CAVA Segura Viudas Brut Reserva NV – Vilanova i la Geltru, Spain	10
CAVA BRUT ROSÉ Conquilla NV – Catalonia, Spain	13
SPARKLING ROSÉ Domaine Chandon NV – California	14
CHAMPAGNE Moët & Chandon “Imperial” Brut NV – Epernay, France	22

BLANCO

PINOT GRIGIO Ca’Di 2018 – Pavia, Italy	11
SAUVIGNON BLANC Uppercut 2016 – North Coast, California	12
ALBARINO Neboa 2017 – Galicia, Spain	15
CHARDONNAY Vina Quintay 2018 – Casablanca Valley, Chile	12
RIOJA BLANCO Ostatu 2018 – Rioja, Spain	15
TORRONTES Elsa Bianchi 2017 – Mendoza, Argentina	12

ROSADO

GARNACHA Campos de Luz 2018 – Cariñena, Spain	12
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TINTO

GARNACHA Bodegas Borsao ‘Viña Borgia’ 2018 – Campo de Borja, Spain	11
PINOT NOIR Bodegas Salentein ‘Portillo’ 2017 – Uco Valley, Argentina	13
MERLOT McManis 2018 – Lodi, California	12
MALBEC Callia 2019 – Tulum Valley, Argentina	13
CARMENERE, CARIGNAN, PAIS J. Bouchon ‘Canto Sur’ 2017 – Maule Valley, Chile	14
TEMPRANILLO Cuné Crianza 2016 – Rioja, Spain	14
CABERNET SAUVIGNON Terrazas de los Andes 2018 – Mendoza, Argentina	13
SAINT-ÉMILION GRAND CRU Château Vieux-Faurie 2015 – Bordeaux, France	24

{BEERS}

YARDS PHILADELPHIA PALE ALE Pale Ale, PA	7
PACIFICO Pilsner, MX	6
DOGFISH HEAD 60 MINUTE IPA India Pale Ale, DE	8
DOGFISH HEAD NAMASTE WHITE Belgian-style White Ale, DE	8
CIGAR CITY MADURO Brown Ale, FL	7
NEGRA MODELO Dunkel-style Lager, MX	6
RED STRIPE Lager, JA	6

{BEVERAGES}

VIRGIN CLASSICO MOJITO Pineapple, Mango, Blood Orange, Coconut + \$1	5
MEXICAN COCA-COLA	4
MEXICAN SPRITE	4

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{CEVICHE}

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

{APPETIZERS}

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

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

{ENTREES}

LECHON ASADO	30
slow roasted pork, kidney bean & bacon congri rice, sour orange, oregano-garlic mojo	
SEARED SALMON*	26
black beluga lentils, celery root, roasted banana, chayote salad, horseradish	
SHORT RIB ROPA VIEJA	29
white wine & tomato sofrito braised shortribs, manzanilla olive & piquillo pepper escabeche, plantain strips, arroz blanco	
GRILLED SWORDFISH VERACRUZANA	30
cherry tomatoes, green olives, golden raisins, fennel & parsley salad	
ZARZUELA DE MARISCOS	31
shrimp, scallops, calamari, mussels, potato confit, shellfish broth, smoked paprika croutons	
SMOKED PRIME RIBEYE	48
coffee adobo, plantain & bacon fufu, horseradish crema	
SUGAR CANE TUNA*	32
black bean purée, sweet plantains, frisée, sundried tomato & piquillo pepper mojo, oregano oil, queso fresco	
VACA FRITA	32
slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche	
RED WINE BRAISED GOAT	30
coffee-roasted carrot, piquillo peppers, olives, casabe	
CUBAN TAMALE	25
coconut callaloo, brussels sprouts, swiss chard mojo	

{SIDES}

MOROS Y CRISTIANOS	7	CATALAN SPINACH	8
YUCCA with creamy mojo	8	green apple, pine nuts, currants, sherry reduction	
TOSTONES with garlic mojo	8	BRUSSELS SPROUTS	8
		roasted garlic, swiss chard mojo rojo	
		SWEET PLANTAINS with suero de leche	7

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{EL CONQUISTADOR}

STEPHEN STARR

{GENERAL MANAGER}

RYAN HARRIS

{MANAGER}

ADAM FEINBERG
PAUL ZUBER

{SERVER}

ANA SOLIS DOMINGUEZ
APRIL ROSARIO
BLAISE NATALE
JULIA WARD
JULIET BERNSTEIN
KATELYN BLATCHER
KATHERINE YERKES
LIANNA GATTO
MIKE MASSARO
OMAR GONZALES-SANCHEZ
TOM KEOGH
WILLIAM LOHRE

{BARTENDER}

CESAR VASQUEZ
CHRISTIAN CHEN
DAVID LENT
JULIET BERNSTEIN
MAURICIO GOMEZ

{HOST}

ARIANA MCGOWAN
KAPIL RENNINGER
KATHRYN VISCO
MICHELE DOHENY
SARA SCHULTZE
SALINDA SOK

{RUNNER}

ANA SOLIS DOMINGUEZ
JAVIER RIOS SANDOVAL
JUSTIN SOSA
RICARDO ZHAGNAY
RODRIGO HERNANDEZ
SUNDAY CODJA

{BUSSER}

CESAR VASQUEZ
CRISOFORO JERONIMO
JUSTIN SOSA
OSCAR ESQUIVEL RAMIREZ
RAFAEL RUGERIO

{EL EXIGENTE}

DOUGLAS RODRIGUEZ

{EXECUTIVE CHEF}

ANDREW SABIN

{EXECUTIVE SOUS CHEF}

JOSHUA NOH

{SOUS CHEF}

ALEXANDER ROSARIO LUNA

{PASTRY CHEF}

AMY ATTARDI-RUIZ

{CEVICHE}

JOSEFINA ATONAL

{LINE COOK}

ERICA HERNANDEZ
CREIG GONZALEZ HERNANDEZ
ELIAS JERONIMO JIMENEZ
FRANCISCO SOLIS-DIAZ
GUILLERMO CABRERA
JOSE ORELLANA
JULIETTA ALVAREZ
LEO APARICIO
MIGUEL CISNEROS
NORBIA STEFANY ESCALANTE

{PASTRY}

KATIE SMITH
SHAKEERA CUFFIE

{RECEIVER/BUTCHER}

VALENTIN JIMENEZ

{PREP}

CARMEN PINA
LEIN TO
SOCCORO LORENZO

{DISH}

FOSTER JUSTICE
ISAIH MUNGIN
MICHAEL PATE
RUFINO VEGA GUTIERREZ
TONI MOSS

{CREATIVE SERVICES}

AMY BRANZUELA
DANIELLE DELRE
ILLKYA ACOSTA
JENNA ANTONELLI
KAYLA BOLYAI
LEAH SPRAGUE
LILY WALKER
MARC SNITZER

{CONNECT

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