

{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 Zacapa 23 year, lime, mint, bitters, demerara sugar	20

{ALMA DE CUBA COCKTAILS}

LA ESPECIALIDAD Parce 3 year, vanilla Demerara, orange & chocolate bitters	15	PIÑA GRANADA Jim Beam Black bourbon, house made grenadine, smoked pineapple, lemon	13
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 Bluecoat Gin, lime, ginger, coconut water	13
HAVANA PUNCH Banana infused Captain Morgan White, pineapple, passionfruit, citrus, Myer's float	12	ROBERTO BURNS El Dorado 12 year, Ardbeg 10 year Scotch, Dolin Rouge vermouth, Benedictine	17
RED SANGRIA Cabernet, peppercorn, orange & hibiscus	10	CAFÉ 1623 Banhez mezcal, espresso, Averna amaro, lemon, cream	12

{WINES BY THE GLASS}

VINO ESPUMOSO

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

BLANCO

PINOT GRIGIO Ca’Di 16 – Pavia, Italy	11
SAUVIGNON BLANC Mureda 16 – La Mancha, Spain	10
SAUVIGNON BLANC Dashwood 16 – Marlborough, New Zealand	15
TORRONTES Colome 16 – Salta, Argentina	13
CHARDONNAY BLEND Enrique Mendoza 16 – Alicante, Spain	13
VERMENTINO La Pettegola 15 – Toscana, Italy	12
VINHO VERDE Quinta da Raza 17 – Vinho Verde, Portugal	11

ROSADO

VINHO VERDE ROSÉ Escudo Real 16 – Vinho Verde, Portugal	12
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TINTO

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

RESERVA

RUFETE Vol. 2 Edicion Limitada 15 – Sierra de Salamanca, Spain	21
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{BEERS}

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

{BEVERAGES}

VIRGIN CLASSICO MOJITO <i>Passionfruit, Pineapple, Mango + \$1</i>	5
JARRITOS <i>Fruit Punch</i>	4
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 Thai Coconut Mixto</i>		
AGUA CHILE STRIPED BASS*			15
avocado, cucumber, fennel, red onion			
THAI COCONUT MIXTO			24
lobster, shrimp, calamari, cucumbers, grape tomatoes, thai basil, sweet lime & coconut leche de tigre			
RAINBOW*			16
salmon, tuna, yellowtail, 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, fennel fronds, white soy leche de tigre & ikura salmon roe			
YELLOWTAIL TIRADITO*			16
sliced yellowtail, sweet potato chayote salpicon, aji Amarillo & passionfruit vinaigrette			
SEA SCALLOP*			17
jicama, pickled pineapple, habanero-pineapple vinaigrette			

{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
mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, corn, fermented pineapple sauce & herb yogurt vinaigrette			
SMOKED CHICKEN CROQUETAS			14
dijon crema, dill pickle			
SMOKED WAHOO TACOS			16
crispy malanga shells, rum smoked wahoo salad, iceberg lettuce & pickled jalapeño			
DÚO DE PULPO			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 BONE MARROW CROQUETAS			17
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}

CHICKEN IMPERIAL	26
grilled chicken breast, saffron valencia rice with melted manchego cheese, peas, olives, piquillo peppers & chicken ropa vieja	
PEKING DUCK FRIED RICE	26
peking-style duck confit in a hot stone bowl, long grain rice, spinach, chayote, kimchi carrots, tamarind chile sauce & duck chicharron	
ARROZ DE MARISCOS	32
bomba rice, lobster, mussels, calamari, jumbo shrimp, saffron, nora pepper sofrito	

{ENTREES}

LECHON ASADO	30
crispy skin roasted pork, kidney bean & bacon congri rice, sour orange, oregano & garlic mojo	
SEARED SALMON*	26
black beluga lentils, banana, celery root purée, chayote salad, horseradish honey vinaigrette	
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	
SEA SCALLOPS	31
seared scallops, serrano ham, crab & corn quinoa, espelette chile vinaigrette	
CHURRASCO*	35
grilled petit filet, roasted fingerling potatoes, Peruvian huancaína sauce, padron peppers & queso fresco	
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	
CHIVO AL VINO	30
braised goat, red wine, piquillo peppers, olives, coffee roasted carrot	
CHESTNUT & PLANTAIN PASTEL	25
black kale & hazelnut pesto, beets, treviso, red cabbage	

{SIDES}

MOROS Y CRISTIANOS	7	AJILLO SPINACH	8
YUCCA with creamy mojo	8	PAPAS A LA HUANCAÍNA	8
TOSTONES with garlic mojo	8	SWEET PLANTAINS with suero de leche	7

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{EL CONQUISTADOR}

STEPHEN STARR

{GENERAL MANAGER}

CALEB GIBSON

{MANAGER}

HANNAH GREENBLATT
PAUL ZUBER

{SERVER}

BRANDON HOLCOMB
CAITLIN SHELLEY
CHRISTINA SENGPHEET
CODY BARKER
JULIA WARD
JULIET BERNSTEIN
KAITLYN MCHUGH
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
LUIS SERRANO
OSCAR HERNANDEZ
OSVALDO SERRANO
PEDRO RIOS SANDOVAL
SERGIO JIMENEZ

{EL EXIGENTE}

DOUGLAS RODRIGUEZ

{EXECUTIVE CHEF}

ANDREW SABIN

{SOUS CHEF}

ALEXANDER ROSARIO LUNA
PAULA ALENCAR

{PASTRY CHEF}

AMY ATTARDI-RUIZ

{CEVICHE}

JOCLEYN GOMES-RODRIGUEZ

{LINE COOK}

AARON SCOTT
BRANDON GREEN
CLARENCE JACKSON
FRANCISCO SOLIS-DIAZ
GUILLERMO CABRERA
HECTOR CARMONA
JUAN JIMENEZ SANTUARIO
ORBELINDA MANZANAREZ
OSMAN LEMUS

{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
TERRENCE ROBINSON

{CREATIVE SERVICES}

AMY BRANZUELA
CAITY GRAHAM
DANIELLE DELRE
LAURIE SATRAN
MARC SNITZER
MARISSA EVANS
MEGAN MILBURN

{CONNECT

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