

{MOJITOS}

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

{ALMA DE CUBA COCKTAILS}

LIME CAIPIRINHA	13	PIÑA GRANADA	13
Leblon cachaça, lime, sugar		Bulleit bourbon, house made grenadine, smoked pineapple, lemon	
BLACK CHERRY CAIPIRINHA	12	MAESTRA MULE	12
Black cherry infused cachaça, lime, sugar		Reyka vodka, house made ginger beer, hibiscus syrup, lime	
DARK & STORMY	11	DOÑA ANANA	12
Gosling's Black Seal, fresh lime juice, house-made ginger beer		Casa Pacific Tequila, oregano, pineapple reduction, lime	
HAVANA PUNCH	12	RICKY RICARDO	13
Banana infused Captain Morgan White, pineapple, passionfruit, citrus, Myer's float		Bluecoat Gin, lime, ginger, coconut water	
RED SANGRIA	9	SURFER ROSA	14
cabernet, peppercorn, orange & hibiscus		Tanqueray, Averna amaro, coconut cream, pineapple, lemon	
SALEROSA	12	ROBERTO BURNS	17
Cazadores Blanco Tequila, sherry, cucumber, rosemary		El Dorado 12 year, Ardbeg 10 year Scotch, Dolin Rouge vermouth, Benedictine	

{WINES BY THE GLASS}

VINO ESPUMOSO

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

BLANCO

PINOT GRIGIO Ca’Di	11
16 – Pavia, Italy	
SAUVIGNON BLANC Mureda	10
16 – La Mancha, Spain	
SAUVIGNON BLANC Dashwood	15
16 – Marlborough, New Zealand	
TORRONTES Colome	13
16 – Salta, Argentina	
CHARDONNAY 10 Span	10
15 – Central Coast, California	
CHARDONNAY BLEND Enrique Mendoza	13
16 – Alicante, Spain	
VERMENTINO La Pettegola	12
15 – Toscana, Italy	
RIESLING Wente ‘Riverbank’	12
16 – Monterey, California	

ROSADO

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

TINTO

PINOT NOIR Bodegas Salentein “Portillo”	13
16 – Uco Valley, Argentina	
TEMPRANILLO Y GARNACHA Obaya	12
16 – Rioja, Spain	
MALBEC Pulenta “La Flor”	14
16 – Mendoza, Argentina	
RIOJA Ontanon “Ecologica”	13
15 – Rioja, Spain	
CABERNET SAUVIGNON Terrazas de los Andes	13
16 – Mendoza, Argentina	
CARMENERE Alto Los Romeros	11
16 – Valley Central, Chile	
BORDEAUX SUPÉRIEUR Château Font-Merlet	15
11 – Bordeaux, France	

{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	5
Passionfruit, Pineapple, Mango + \$1	
JARRITOS	4
Fruit Punch	
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			
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
CHRISTINA SENGPHET
CODY BARKER
JULIA WARD
JULIET BERNSTEIN
KAITLYN MCHUGH
KATELYN BLATCHER
LINDSAY BASSETT
LIZ BODNAR
MACKENZIE SILVESTRI
MARISA ILLINGWORTH
MEBRUKA KANE
MEGAN LALLI
MICAH BEARD
TOM KEOGH
WILLIAM LOHRE

{BARTENDER}

CESAR VASQUEZ
CHRISTIAN CHEN
DAVID LENT
LINDSAY BASSETT
MACKENZIE SILVESTRI

{HOST}

CALEAH ALLEN
KHRYSTYNA MAKHNO
OLIVIA NAEGELE
RACHEL BERKMAN
SALINDA SOK

{RESERVATIONIST}

MEGAN LALLI

{RUNNER}

DAVID PEREZ SANDOVAL
JAVIER RIOS SANDOVAL
MANUEL VALERO
RICARDO ZHAGNAY
RODRIGO HERNANDEZ
SUNDAY CODJA

{BUSSER}

CESAR VASQUEZ
CRISOFORO JERONIMO
DAVID PEREZ SANDOVAL
OSCAR HERNANDEZ
OSVALDO SERRANO
PEDRO RIOS SANDOVAL

{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}

CLARENCE JACKSON
FRANCISCO SOLIS-DIAZ
GUILLERMO CABRERA
HECTOR CARMONA
JUAN JIMENEZ SANTUARIO
MIGUEL RIVERA
ORBELINDA MANZANAREZ
OSMAN LEMUS
PAUL FARRELL

{PASTRY}

APRIL RUBINCHIK
BRANDY SCHWALBE
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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