

# ALMA DE CUBA

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GROUP DINING MENUS

## MODERN LATIN

Vibrant color and rhythm surround you as you are transported to a rare and unique place. Sensuous texture, high-end design and native imagery create a luxurious setting for the decadent Cuban-inspired cuisine.

**1623 WALNUT STREET, PHILADELPHIA | [ALMADECUBARESTAURANT.COM](http://ALMADECUBARESTAURANT.COM)**



## FEATURES

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- Available for dinner seven nights a week.
- The Tobacco room seats up to 35 guests semi-privately. Combined with the mezzanine, the space can seat up to 50 guests.
- Alma de Cuba is available to be reserved exclusively for up to 150 seated or 200 standing.
- Food is served family-style.
- Extensive wine and rum lists.

**FOR MORE INFORMATION CONTACT [MARJORIE@STARR-RESTAURANTS.COM](mailto:MARJORIE@STARR-RESTAURANTS.COM) | 267-886-1401**

\*menus subject to change

## **DINNER ONE** served family style

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### **FIRST COURSE**

#### CUBAN CHOPPED SALAD

mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, fermented pineapple sauce & herb yogurt vinaigrette

#### SMOKED MARLIN TACOS

crispy malanga shells, rum smoked marlin salad, iceberg lettuce & pickled jalapeño

#### EMPANADAS CUBANAS

beef picadillo, traditional dough & tomato salsa criolla

### **MAIN COURSE**

#### VACA FRITA

slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche

#### CHICKEN IMPERIAL

grilled chicken breast, saffron valencia rice with melted manchego cheese, peas, olives, piquillo peppers & chicken ropa vieja

#### SEARED SALMON

Celery root puree, black lentils, banana, pickled chayote salad, horseradish

### **DESSERT**

#### TRADITIONAL FLAN

natural caramel, fresh fruit & cream

COFFEE, DECAF COFFEE & HOT TEA

### **\$55.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

The meal will be served family style and includes all items listed.

Pre-ordering items from each course is not necessary.

Not available Friday and Saturday.

## **DINNER TWO** served family style

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### **FIRST COURSE**

#### CUBAN CHOPPED SALAD

mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, fermented pineapple sauce & herb yogurt vinaigrette

#### SMOKED MARLIN TACOS

crispy malanga shells, rum smoked marlin salad, iceberg lettuce & pickled jalapeño

#### MOJITO SHRIMP CEVICHE

chilled shrimp, dashi, kalamansi lime & mint sauce, crispy sweet potato

### **MAIN COURSE**

#### VACA FRITA

slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche

#### CHICKEN IMPERIAL

grilled chicken breast, saffron valencia rice with melted manchego cheese, peas, olives, piquillo peppers & chicken ropa vieja

#### SEARED SALMON

Celery root puree, black lentils, banana, pickled chayote salad, horseradish

### **SIDE DISHES**

#### SWEET PLANTAINS

#### YUCCA WITH CREAMY MOJO

### **DESSERT**

#### TRADITIONAL FLAN

natural caramel, fresh fruit & cream

#### COFFEE, DECAF COFFEE & HOT TEA

### **\$65.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

The meal will be served family style and Includes all items listed above.

Pre-ordering items from each course is not necessary.

## **DINNER THREE** served family style

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### **FIRST COURSE**

#### CUBAN CHOPPED SALAD

mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, fermented pineapple sauce & herb yogurt vinaigrette

### **SECOND COURSE**

#### SMOKED MARLIN TACOS

crispy malanga shells, rum smoked marlin salad, iceberg lettuce & pickled jalapeño

#### RAINBOW CEVICHE

tuna tartare wrapped in slices of salmon, tuna, fluke & avocado, orange ponzu sauce & sesame seed

#### EMPANADAS CUBANAS

beef picadillo, traditional dough & tomato salsa criolla

### **MAIN COURSE**

#### PAELLA DE MARISCOS

jumbo shrimp, calamari, clams, & mussels, bomba rice, white wine, saffron, ñora pepper sofrito

#### VACA FRITA

slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche

#### SEARED SALMON

Celery root puree, black lentils, banana, pickled chayote salad, horseradish

#### LECHON ASADO

crispy skin roasted pork, kidney bean & bacon congri rice, sour orange, oregano & garlic mojo

### **SIDE DISHES**

#### SWEET PLANTAINS

#### YUCCA WITH CREAMY MOJO

### **DESSERT**

#### TRADITIONAL FLAN

natural caramel, fresh fruit & cream

#### CHOCOLATE CIGAR

almond cake, chocolate mousse & dulce de leche ice cream

#### COFFEE, DECAF COFFEE & HOT TEA

### **\$75.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

The meal will be served family style and includes all items listed above.

Pre-ordering items from each course is not necessary.

# HORS D'OEUVRES

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## SELECT FIVE ITEMS:

### SMOKED MARLIN TACOS

iceberg, pickled jalapeños & Malanga

### EMPANADAS CUBANAS

beef picadillo & salsa criolla

### EMPANADA DE VERDE

spinach, manchego cheese and artichoke escabeche

### TOSTONES

twice fried plantains with chipotle crab salad

### RAINBOW CEVICHE

tuna, salmon & fluke, jalapeño, soy, orange

### MOJITO SHRIMP CEVICHE

mint, lime & crispy sweet potato

### ROYAL PALM DATES

almond-stuffed dates wrapped in bacon with cabrales bleu cheese

### BLACK BEAN & QUESO FRESCO EMPANADA

### CARNITAS

honey roasted pork, chicharrón masa dough, pickled onion, sliced avocado & salsa verde

### MINI AREPAS STUFFED WITH PORK STEW

### CHICKEN ANTICUCHO WITH PANCA BBQ SAUCE

### BEEF ANTICUCHO WITH BASIL CHIMICHURRI

**\$50.00 PER PERSON FOR TWO HOURS\***

**\$25.00 PER PERSON FOR ONE HOUR\***

OF FOUR PASSED HORS D'OEUVRES IF PRIOR TO DINNER

\*Amount does not include beverages, taxes, gratuity or special events fee.

# HAPPY HOUR

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## HAPPY HOUR FOOD PACKAGE

Includes individual portions of the following:

SMOKED MARLIN TACOS

RAINBOW CEVICHE

EMPANADA VERDE

ROYAL PALM DATES

EMPANADAS CUBANAS

### **\$25.00 PER PERSON\***

TWO HOUR RECEPTION IN THE NON-PRIVATE LOUNGE

\*Amount does not include beverages, taxes, gratuity or special events fee.

## HAPPY HOUR BEVERAGE PACKAGE\*\*

PITCHERS OF SUAVE MOJITOS

PITCHERS OF RED & WHITE SANGRIA

### **\$20.00 PER PERSON\***

TWO HOUR RECEPTION IN THE NON-PRIVATE LOUNGE

\*Amount does not include beverages, taxes, gratuity or special events fee.

\*\*Happy Hour Beverage Package must be used in conjunction with Happy Hour Food Package.

## BEVERAGE

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### CERVEZA Y VINO

#### WINE

HOUSE WHITE

HOUSE RED

#### BEER

SEASONAL SELECTION

PACKAGE DOES NOT INCLUDE SHOTS.

#### **DINNER PRICING: \$25 PER PERSON FOR 2.5 HOURS\***

\*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$7 per person.

#### **RECEPTION PRICING: \$30 PER PERSON FOR 2 HOURS\***

\*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$8 per person.

# BEVERAGE

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## COLECCIÓN DE CASA

### SPECIALTY COCKTAILS

MOJITO SUAVE  
MOJITO CLASSICO  
SANGRIA BLANCO  
SANGRIA ROJA

### SPIRITS

VODKA – SMIRNOFF  
BOURBON – JACK DANIELS  
WHISKEY – SEAGRAMS 7  
GIN – BEEFEATER  
RUM – BACARDI  
TEQUILA – CUERVO GOLD  
SCOTCH – JOHNNY WALKER RED

### WINES BY THE GLASS

(subject to change)  
HOUSE RED WINE  
HOUSE WHITE WINE

### BEER

SEASONAL SELECTION

PACKAGE DOES NOT INCLUDE SHOTS.

### **DINNER PRICING: \$40 PER PERSON FOR 2.5 HOURS\***

\*Amount does not include taxes, gratuity or special events fee.  
Additional half hour at \$7 per person.

### **RECEPTION PRICING: \$45 PER PERSON FOR 2 HOURS\***

\*Amount does not include taxes, gratuity or special events fee.  
Additional half hour at \$8 per person.

Packages must be used in conjunction with Group Dinner or Group Hors d'Oeuvres Package.



## BEVERAGE

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### COLECCIÓN PRIMERÓ

#### SPECIALTY COCKTAILS

MOJITO CLASSICO  
MOJITO SUAVE  
SANGRIA ROJA OR BLANCO  
HAVANA PUNCH  
SEASONAL CAIPIRINHA

#### SPIRITS

VODKA – STOLICHNAYA  
BOURBON – MAKERS MARK  
WHISKEY – CROWN ROYAL  
GIN – TANQUERAY  
RUM – APPLETON VX  
TEQUILA – CAZADORES  
SCOTCH – JOHNNIE WALKER BLACK

#### WINES BY THE GLASS

(SUBJECT TO CHANGE)  
PREMIUM RED WINE  
PREMIUM WHITE WINE

#### BEER

SEASONAL SELECTION

PACKAGE DOES NOT INCLUDE SHOTS.

#### **DINNER PRICING: \$50 PER PERSON FOR 2.5 HOURS\***

\*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$8 per person.

#### **RECEPTION PRICING: \$55 PER PERSON FOR 2 HOURS\***

\*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$9 per person.

Packages must be used in conjunction with Group Dinner or Group Hors D'oeuvres Package.