



Alma

LATIN FUSION GASTROBAR

HECHO CON ALMA

Latin America is a land of vibrant colors, rich traditions, and extraordinary flavors.

At ALMA, we celebrate our Latin roots through the heart of Colombia, the soul of Peru, and the spirit of Mexico, every dish carries a piece of our heritage, every flavor tells a story, and every moment is meant to be shared.

Welcome to ALMA

Latin Gastrobar.

Made with love. Served with soul.



ANTOJITOS DEL ALMA

Appetizers

PULPO A LA HUANCAÍNA	24
Grilled octopus slices, chimichurri, golden creole potatoes, huancaína sauce, crispy bacon, torched avocado, microgreens.	
CAUSA DE CHICHARRON	15
Ají Amarillo potato, avocado, crispy pork belly, house tártara sauce	
CAUSA ACEVICHADA	17
Ají Amarillo potato, avocado, fish ceviche, crispy fish acevichada sauce.	
SIGNATURE QUESO DIP	10
A creamy combination of melted cheeses, roasted poblano peppers, Mexican spices, served with crispy tortilla chips. Add Chorizo & Corn Tortillas +5	
FRESH GUACAMOLE	12
Avocado, tomato, red onion, cilantro, fresh lime. Add crispy chicharron +5	
ESQUITES	10
Roasted corn, lime, crema, cilantro, queso fresco, Tajín. Add chicharrón + 5	
CHORITOS A LA CHALACA	15
Green mussels, leche de tigre, corn · red onion, tomato, cilantro.	
PAPA O YUCA A LA HUANCAÍNA	13
Potato or yuca, Huancaína sauce, quail egg, botija olive.	
SHRIMP CEVICHE CUPS	14
Shrimp, mango, ALMA ceviche cream, cilantro.	
CEVICHE DE CHICHARRON	14
Crispy pork belly, lime, red onion, mango, cilantro	
CANASTICAS DE PLANTANO MADURO	14
Crispy pork belly, sweet plantain, sweet chili sauce	

FUSION EXPERIENCE

CHILE SALTADO	24
Cheese stuffed poblano, beef tenderloin salted, rice, beans, avocado salad	
TUNA TARTARE TOSTADAS	18
Blue corn tostadas, guacamole, tuna tartare, pickle red onion, fresh serrano pepper.	
PERUVIAN BAO	12
Ají de gallina, creamy ají amarillo, quail egg.	
COLOMBIAN SOUL BAO	14
Shredded beef, crispy pork belly, sweet plantain, corn, guacamole Ají Amarillo aioli	



EMPANADAS

Colombia x México

2 empanadas per order, served with house sauce

COLOMBIAN EMPANADAS	12
Chicken, Beef, Hawaiian	
MEXICAN EMPANADAS	12
Birria, Ground Beef, Vegetables (Birria includes consommé)	

WOK & FIRE

LOMO SALTADO 25
Beef tenderloin, red onion, tomato, creole potatoes with herbs, jasmine rice. (Add A lo Pobre +5 | Fried Egg, Sweet Plantains)

CHAUFA MESTIZO
Peruvian fried rice, beef tenderloin or chicken, crispy pork belly, sweet plantain.
BEEF TENDERLOIN –26
CHICKEN –22

CHAUFA MARINERO 23
Wok-Seared seafood, Peruvian fried rice, fried egg, fresh sprouts.

A TASTE OF
LATIN FLAVOR.

CEVICHES DEL ALMA

CEVICHE CARRETILLERO 🍴 24
White fish, octopus, ají amarillo leche de tigre, crispy calamari, red onion, cilantro, peruvian corn.

CLASSIC CEVICHE 🍴 22
White fish, traditional leche de tigre, red onion, cilantro, Peruvian corn, cancha, sweet potato.

ALMA TROPICAL 🍴 25
White fish, shrimp, octopus, passion fruit leche de tigre, ají amarillo, red onion, Peruvian corn.

CARTAGENA SHRIMP COCKTAIL 18
Shrimp, Colombian cocktail sauce, red onion, lime, cilantro, avocado, crispy plantains.

CEVICHE TRILOGY 🍴 38
Three expressions of Latin coastal flavors: Classic, Carretillero, and Alma Tropical.

NIKKEI FUSION ROLLS

8 Pieces per Roll

ACEVICHADO ROLL 19
Crispy shrimp and creamy avocado, topped with fresh hamachi, Peruvian-style ceviche sauce, red onion, cilantro and microgreens

JALEA ROLL 21
Crab stick, crispy fish and Japanese cucumber, topped with golden fried calamari, fresh pico de gallo and Peruvian-style ceviche sauce

SWEET POTATO ROLL 14
Sweet potato and fresh cucumber, finished with toasted sesame seeds and delicate microgreens.

YUM YUM CHIMICHURRI ROLL 19
Beef, cucumber and cream cheese, topped with avocado, sweet plantain, chimichurri and creamy yum yum sauce

PICANHA ROLL 20
Crispy shrimp, cream cheese and avocado, topped with fried banana and flame-seared picanha

THE ALMA TABLE

MAR DE SABORES 39
Seafood rice, classic white fish ceviche, crispy calamari.

PICADA COLOMBIANA
Grilled picanha, grilled chicken, Colombian chorizo, blood sausage, crispy pork belly, French fries, tostones, cheese-stuffed arepas, Colombian yellow potatoes.
FOR 2 48 / FOR 4 92

MOLCAJETE MEXICANO 40
Ribeye steak, grilled chicken, beef ribs, shrimp skewer, ALMA Signature Sauce, grilled cactus, spring onions, blistered chiles, corn tortillas, house salad.

JALEA REAL 24
Crispy fish, fried calamari, fried yuca, acevichada sauce, Peruvian criolla sauce.

ALMA SIGNATURES

Colombian, Peruvian & Mexican Specialties

PESCADO A LO MACHO 25
White fish fillet, seafood, a lo macho sauce, crispy yuca, jasmine rice.

BANDEJA PAISA 23
Grilled beef, crispy pork belly, Colombian chorizo, red beans, rice, fried egg, sweet plantain, arepa, avocado.
Add **WAGYU** skirt steak +15
Add **Morcilla** +3

ALMA DEL MAR RICE 24
Seafood rice in our signature a lo macho sauce, crispy calamari rings, fresh fish ceviche, leche de tigre on the side

ANGUS STEAK FAJITAS 27
Angus steak, bell peppers, onions, corn tortillas, sour cream, pico de gallo, avocado, rice, beans.

COLOMBIAN BEEF RIB SANCOCHO 21
Beef rib, yuca, plantain, potatoes, corn, rice, arepa, avocado.

FAJITA QUESADILLAS
Melted cheese, sautéed peppers, onions, chipotle sauce, guacamole, pico de gallo, sour cream.

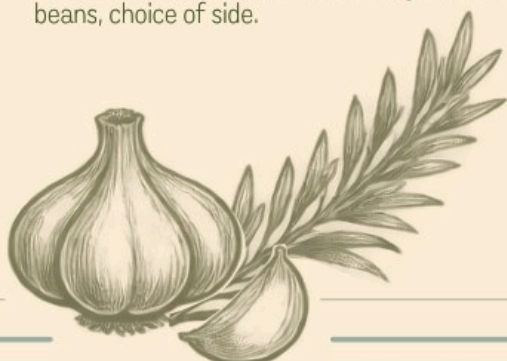
CHICKEN -17 | ANGUS STEAK-22

CAZUELA DE FRIJOL 18
Red beans, shredded beef, crispy pork belly, Colombian chorizo, sweet plantain, avocado, rice, cilantro.

PECHUGA AL AJILLO & SHRIMP 22
Grilled chicken breast, shrimp, garlic butter sauce, rice, beans, choice of side.

BISTEC ENCEBOLLADO 24
Choice Top Sirloin steak, sautéed onions, rice, beans, choice of side.

PECHUGA PARRILLERA 18
Grilled chicken breast, chimichurri, jasmine rice, red beans, choice of side.



SIGNATURE STEAK

PICANHA 34
Grilled Picanha steak, chimichurri, huancaína potatoes, house salad.

MAR Y TIERRA PERÚ 39
Wagyu skirt steak, shrimp in a lo macho sauce, jasmine rice.

RIBEYE 39
Grilled ribeye, house salad, rice, beans, corn tortillas
Add **Sautéed Shrimp + 8**
Shrimp, bell peppers, onions.

FETTUCCINE COLLECTION

FETTUCCINE A LA HUANCAÍNA 26
Fettuccine, creamy huancaína sauce, tenderloin lomo saltado.

FETTUCCINE AL PESTO 22
Fettuccine, Peruvian-style pesto, grilled chicken breast, chimichurri.

FETTUCCINE A LO MACHO 27
Fettuccine, seafood, a lo macho sauce, breaded fish, scallop, salsa criolla.

TACOS DEL ALMA

Two tacos per order

RIBEYE TACOS 18
Ribeye steak, diced potatoes, grilled onions, rice, beans.

CHIMICHURRI CHICKEN TACOS 14
Grilled chicken, chimichurri, avocado jalapeño sauce, rice, beans.

COCONUT SHRIMP TACOS 16
Crispy coconut shrimp, mango, red onion, cilantro, avocado jalapeño sauce.

CARNE ASADA TACOS 15
Grilled steak, French fries, pico de gallo, chipotle crema, rice, beans.

PORK BELLY TACOS 15
Crispy pork belly, sweet plantains, avocado, pickled red onions, ají amarillo sauce, rice, beans.

BURGER

THE HEARTBREAKER 17
Double beef patties, mozzarella cheese, crispy bacon, fried egg, panela-balsamic caramelized onions, roasted garlic aioli, toasted brioche bun.

ALMA VERDE (VEGGIE) 16
Plant-based patty, vegan mozzarella, Peruvian-style sautéed onions and tomatoes, fresh lettuce, brioche bun.

THE ROYAL BURGER 16
Angus beef patty, American cheese, crispy bacon, grilled onions, lettuce, tomato, pickles, Royal sauce, toasted brioche bun.

THE TRUFFLE ROYALE 17
Angus beef patty, provolone cheese, sautéed mushrooms, crispy onions, fresh arugula, creamy truffle sauce, toasted brioche bun.

CHICHARRÓN BURGER 16
Angus beef patty, crispy pork belly, provolone cheese, caramelized onions, avocado, lettuce, tomato, chipotle aioli, toasted brioche bun.

LA COLOMBIANA 16
Angus beef patty, mozzarella cheese, crispy bacon, coleslaw, avocado, lettuce, tomato, crispy potato sticks, tostón, house sauces, toasted brioche bun.

THE WAGYU JACK 21
Wagyu beef, melted provolone, Jack Daniel's - glazed bacon, crispy onions, roasted garlic aioli, lettuce, tomato, toasted brioche bun.

MAKE IT A COMBO 6
French Fries or Sweet Potato Fries, Fountain Soda.

SALAD

CAESAR SALAD
Romaine lettuce, avocado, cherry tomatoes, shaved Parmesan, garlic croutons, Caesar dressing.

Classic Caesar 12
Grilled Chicken Caesar 17
Grilled Shrimp Caesar 20

ALMA COMPLEMENTS

JASMINE RICE 4
RED BEANS 4
FRENCH FRIES 5
SWEET PLANTAINS 5
SIDE SALAD 5
TOSTONES 6
CRISPY YUCA 6
PAPAS CRIOLLAS 6
A LO POBRE 6
A lo Pobre: Sweet plantains, fried egg



DESSERTS

DULCE TENTACIÓN 13
Dulce de leche churro cake, warm cinnamon churros, vanilla ice cream, chocolate drizzle.

ALFAJORES DE ENSUEÑO 11
Three mini dulce de leche alfajores, powdered sugar, fresh strawberries.

TRES LECHES GOLDEN 11
Traditional tres leches cake, fresh strawberries.

PERUVIAN GOLD 11
Peruvian lúcuma cream, chocolate layer, chocolate shavings.

PASSION TROPICAL 11
Creamy passion fruit dessert, passion fruit glaze.

MÁS AMOR, MÁS COMIDA,
MÁS ALMA

COFFEE BAR

COFFEE

Espresso	3.50
Americano	3.50
Café con Leche	4.50

SPECIALTY COFFEE

AFFOGATO	7
Vanilla ice cream, hot espresso	
AFFOGATO WITH LIQUEUR	9
Vanilla ice cream, espresso, coffee liqueur	

FRESH & REFRESHING

FOUNTAIN DRINKS	3.50
Pepsi Fountain Beverages	

BOTTLED & CANNED BEVERAGES

Manzana Postobón	4
Colombiana	4
Inca Kola	4
Diet Inca Kola	4
Mexican Coca-Cola	4.50
Iced Tea (Sweet / Unsweet)	4.50
Saratoga Still Water	4.50
Saratoga Sparkling Water	4.50

REFRESHING SODA

8
Your choice of fruity flavor, sparkling soda, fruit popping pearls
Watermelon, Strawberry, Mango, Passion Fruit, Lychee

FRESH LEMONADES

CLASSIC LEMONADE	8
Freshly squeezed lemonade	

COCONUT LEMONADE	10
Creamy coconut, fresh lime	

MINT LEMONADE	8
Fresh mint, citrus	

LATIN FAVORITES

CHICHA MORADA	8
Peruvian purple corn, fruits, spices	

FRESH MANGO JUICE	5
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FRESH PASSION FRUIT JUICE	5
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AGUAPANELA CON LIMÓN	5
Colombian sugarcane drink, fresh lime.	



ALMA is where Latin roots, bold flavors, and culinary creativity come together.
A celebration of culture, connection, and traditions reimaged through unexpected experiences.
More than a restaurant, ALMA is a place where flavors are felt, memories are made, and every moment has soul.

UN TRAGO PARA EL ALMA

MARGARITAS DEL ALMA

REINA DEL SOL 18
A refined Casamigos Reposado margarita, bright, refreshing, with a beautifully smooth finish.

AZUL IMPERIAL 45
A luxurious margarita featuring Clase Azul Reposado Tequila, exceptionally smooth, refined, and elegant.

SKINNY CHIC 16
A light and refreshing margarita featuring Don Julio Blanco Tequila, with bright citrus notes and a crisp, clean finish.

COCONUT KISS 16
A creamy coconut margarita, tropical, silky, and delicately refreshing.

TROPICAL MARGARITA 16
A refreshing tropical margarita, crafted with your favorite fruit flavor (Mango, Passion Fruit, Lychee, Strawberry, Guava, Tamarind, Dragon Fruit)

DIAMANTE ROYALE 18
A premium Maestro Dobel Diamante margarita, exceptionally smooth, with a luxurious finish.

CASAMIGOS PASIÓN 18
An exotic passion fruit margarita, vibrant, tropical, and irresistibly refreshing.

WHISKY EXPERIENCE

OLD FASHIONED 18
A timeless bourbon classic, rich aromatic notes, bold character, and a sophisticated finish.

WHISKEY SOUR 16
A refreshing whiskey classic, bright citrus notes, silky texture, and a perfectly balanced finish.

GOLDEN OAK 17
Woodford Reserve Bourbon, tropical pineapple notes, vibrant citrus, and a smooth golden finish.

SPIRIT OF PERU

PISCO SOUR 17
A timeless Peruvian classic, bright citrus notes, silky texture, and a delicate aromatic finish.

PASIÓN PERUANA 17
A tropical pisco creation, vibrant passion fruit, refreshing citrus, and a smooth, velvety finish.

ORO INCA 17
An exotic pisco cocktail, tropical pineapple, a hint of ginger, and a refreshing golden finish.

FRESH & BOTANICALS

CUBAN MOJITO 17
A refreshing Caribbean classic, fresh mint, vibrant citrus, and a sparkling finish.

TROPICAL MOJITOS 18
A tropical twist on the Cuban classic, refreshing, fruity, and vibrant.

Flavors: Passion Fruit, Mango, Strawberry, Coconut

EMERALD BREEZE 18
A refreshing Casamigos Blanco Tequila creation, aromatic basil, cool cucumber notes, and a crisp citrus finish.

LATIN MULE 17
A refreshing Latin-inspired cocktail with a lively, sparkling character and your choice of spirit.

CHOOSE YOUR SPIRIT:
Aguardiente Pisco Tequila
Colombia Peru Mexico

ESSENCE OF COLOMBIA

ALMA SILVESTRE 15
Colombian aguardiente, lychee, fresh basil, lime, a touch of soda.

FUEGO DE ANTIOQUIA 15
Colombian aguardiente, passion fruit, pineapple, ginger, aromatic bitters.

GUAYABA BRAVA 15
Colombian aguardiente, guava, fresh lime, a delicate spicy finish.

VODKA & GIN

HENDRICK'S GIN & TONIC 15

A refreshing classic featuring Hendrick's Gin, delicate botanical notes, and a crisp, elegant finish.

DRAGON BLOSSOM 16

An exotic fusion of gin and sake, tropical dragon fruit, creamy coconut, and a refreshing citrus finish.

LEMON DROP MARTINI 15

A classic Absolut Vodka martini, bright citrus notes, delicately sweet, with a crisp finish.

ESPRESSO MARTINI 17

A rich and velvety Tito's Vodka martini, bold espresso notes, smooth coffee flavors, and an indulgent finish.

BARTENDER'S RECOMMENDATION

OLD FASHIONED IMPERIAL 55

Clase Azul Reposado Tequila

A luxurious twist on the timeless Old Fashioned, with rich aromatic notes and an exceptionally smooth finish.

BEER & LATIN FAVORITES

BEER

Draft Beer 6

Bottled Beer 5

BEER PREPARATIONS

MEXICAN MICHELADA 5.50

Prepared glass only

COLOMBIAN CHELADA 3.50

Lime & salt rimmed glass

BEER SOLD SEPARATELY.

ALMA REFAJO GLASS – 11 | PITCHER – 30

Our elevated take on the Colombian classic, with vibrant citrus notes, a refreshing tropical twist, and a perfectly balanced finish.

ALMA WINE COLLECTION

HOUSE WINES

GLASS | BOTTLE

Cabernet Sauvignon 9 | 29

Merlot 9 | 29

Chardonnay 9 | 29

Sauvignon Blanc 9 | 29

Rosé 9 | 29

SELECTED WINES

GLASS | BOTTLE

Axel Cabernet Sauvignon 11 | 42

Altanza Tempranillo 11 | 42

Verdejo 10 | 38

ALMA SANGRIA

GLASS – 12 | PITCHER – 35

A refreshing blend of wine, fresh fruits, and vibrant tropical notes.



- ◆ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
- ◆ Please inform your server of any food allergies.
- ◆ An 18% service charge will be automatically added to parties of 5 or more adults.
- ◆ A 3% card processing fee will be applied to all credit and debit card transactions.