

BREAKFAST

MEXICAN BREAKFAST

Red Enchiladas |VT-D|

Panela Cheese, Cotija Cheese, Sour Cream, Onion, Coriander

Red Chilaquiles |D-P|

Fried Egg, Cotija Cheese, Sour Cream, Onion, Coriander

Green Chilaquiles |D|

Chicken, Cotija Cheese, Sour Cream, Onion, Coriander

“Divorciados” Chilaquiles |D-P|

Spiced Pork, Cotija Cheese, Sour Cream, Onion, Coriander

“Rancheros” Eggs |VT-D|

Panela Cheese, Corn Tortilla, Beans, Red Sauce, Cotija Cheese,
Onion, Coriander

Alma Divorciados |D-P|

Fried Eggs, Plantain, Chorizo from Toluca, Beans, Corn Tortilla
Cotija Cheese

Nothern Style Eggs

Dry Beef, Serrano Pepper, Mexican Sauce

SPECIALTIES

Breakfast Salad |D-P|

Fried Egg, Farm Greens, Potatoes, Bacon, Avocado, Parmesan

Avocado Toast |G-N-SD|

Poached Eggs, Tomato, Farm Greens, Coriander Sauce, Multigrain Sourdough

Benedict Eggs |D-G-P-AL|

Poached Eggs, Canadian Ham, Hollandaise Sauce, English Muffin

Mexican Benedictine |G-D-P-AL|

Poached Eggs, Guacamole, Chipotle Hollandaise Sauce, English Muffin

BAKERY

Tiramisu Toast |G-D-N-AL|

Coffee, Cocoa, Mascarpone, Amaretto, Almonds

French Toast |G-D|

Berries, Cinnamon, Mascarpone, Maple

Hot Cakes |G-D|

Berries, Cinnamon, Caramel Sauce

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY | S - SEEDS
| AL - ALCOHOL | P - PORK | S - SEAFOOD | R - RAW | ● - SUSTAINABLE

*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE.

DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA.

DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS.

KIDS MENU

Seasonal Fruit Plate

Yogurt Bowl |D-N|
Homemade Marmalades

Fried or Scrambled Eggs |P|
Bacon

Pan Cakes |G-D-N|
Bananas, Maple Syrup

DRINKS

Traditionals
Espresso, Latte, Flat White, Cappuccino, Macchiato, French Press,
Pour Over Coffee

Hot Chocolate

Juices
Fresh pressed juices with seasonal fruits and vegetables

Kombucha

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COFFEE SPECIALS

Vegan Coffee

Ground Coffee, Homemade Coconut and Almond Milk, Vanilla

Cinnamon

Spiced Coffee, Milk

Cold Brew

24 Hour Cold Infusion Coffee

SMOOTHIES

Energizing |N-D|

Oat Milk, Banana, Peanut Butter, Vanilla, Yoghurt, Maca, Agave
Honey, Oat

Papelillo |N-V|

Carrot Juice, Almond Milk, Ginger Extract, Maca, Agave Honey

Sauce |N-V|

Nut, Cranberry, Maca, Soy Milk, Vanilla Syrup

Copal |N-V|

Blackberry Purée, Oat Milk, Coconut Cream, Acai, Agave Honey

Caoba |SD-V|

Guava, Passion Fruit, Amaranth, Coconut Milk, Mango

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ALMA

LUNCH - DINNER

TO START

Sundried Tomato Hummus (140gr) |VT-G-SD| \$560
Crispy Chickpeas, Tahini, Smoked Paprika, Chives, Pita Bread

Beets & Greens (200gr) |VT-G-D-N| \$580
Goat Cheese, Lentils, Farm Greens, Toasted Cashews, Chives, Citrus Herb,
Vinaigrette

Burrata Cheese & Figs (210gr) | D-P-N | \$665
Prosciutto, Farm Greens, Chives, Aged Balsamic, Pesto

Fattoush Salad (200g) | VT-G-D | \$580
Cucumber, Tomato, Olives, Seasonal Market Greens, Feta Cheese, Pita
Croutons, Lemon Vinaigrette

Pacific Tuna Tartare (100gr) | S-R-G | \$620
Shallots, Olives, Cucumber, Green Apple, Fennel, Avocado, Lavosh

Fried Calamari (160gr) | D-S-G | \$620
Parmesan, Lemon, Parsley, Spicy Tomato, Tartar Sauce

Arancini (150gr) | D-G-AL | \$595
Beef Ragù, Mozzarella, Saffron, Tomato Sauce

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GRAMMAGES REPRESENT RAW PROTEIN NET WEIGHT

FROM THE STONE OVEN

Pizza Margherita (490gr) | G-D-VT | \$650

Mozzarella, Burrata, Tomato Sauce, Basil

Quattro Stagioni Pizza (490gr) | G-D-P | \$760

Pork Ham, Mozzarella, Tomato Sauce, Artichokes, Olives, Mushrooms

Pizza Diavola (510gr) | G-D-P | \$760

Spicy Salami, Mozzarella, Parmesan, Tomato Sauce

PASTA & RICE

Tortellini (220gr) | VT-D-G-N | \$710

Spinach, Ricotta, Butter, Lemon, Sundried Tomato, Pinenuts

Penne (220gr) | VT-G-N-D | \$690

Burrata, Tomato Sauce, Garlic, Shallots, Basil, Herb Breadcrumbs

Black Spaghetti (230gr) | G-S-AL | \$790

Cherry Tomato, Garlic, Capers, Olives, Pacific Tuna, Red Chilli, Olive Oil, Parsley

Casarecce (230g) | G-P-S-SD-AL | \$710

Pork Sausage, Butter, Parmesan, Wild Mushrooms, Parsley, Fennel

“Meloso” Seafood Rice (300gr) | S-AL | \$820

Shrimp, Squid, Octopus, Garlic, Onion, Tomato, Paprika, Parsley, Olive Oil

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MAINS

Oven-Roasted Cauliflower (320gr) | VT-D-G-SD | \$610
Lentil Ragout, Cauliflower Purée, Tahini Sauce, Spices, Herb Breadcrumbs

Chef Selection-Sustainable Pan-Fried Fish (190gr) | S-SD | \$960
Hummus, Cannellini Beans, Artichoke, Cherry Tomato, Spinach, Olive Citrus
Sauce

Grilled Octopus (200gr) | D-SD-AL | \$960
Potatoes, Cherry Tomato, Cauliflower Purée, Paprika, "Mojo Verde"

Pan-Seared Organic Chicken (220gr) | G-D-AL | \$840
Israeli Couscous, Zucchini, Baby Carrots, Baba Ganoush, Jus

Prime Beef Tenderloin (220gr) | G-D-AL | \$1,850
Creamy Orzo, Parmesan, Wild Mushrooms, Asparagus, Truffle Aromas, Jus

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DESSERTS

Tiramisù (200g) |D-G-N-AL| \$350
Mascarpone, Amaretto, Lady Fingers, Coffee Ice Cream

Kèik (200g) | D-N | \$350
Pistachio Cake, Cherry Compote, Pistachio Cream, Greek Yogurt Ice Cream

Crema Catalana (180g) | D | \$350
Vanilla Foam, Caramel, Tangerine

Chocolate Fondant (180g) | G-D | \$350
Vanilla Gelato, Raspberry Sorbet

Churros (200gr) | G-D-AL | \$350
Cinnamon, Sugar, Mouseline of Rompope

Homemade Sorbets & Gelatos \$320

DIGESTIVES

Ferner Branca \$320

Amaretto Disaronno \$320

Cynar \$320

Frangelico \$320

Galliano \$320

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KIDS MENU

Tomato Soup with Grilled Cheddar Cheese Sandwich* |G-D|
\$300

Chicken Soup with Vegetables
\$300

Pomodoro Spaghetti |G-V|
\$300

Bolognese Penne |G-P|
\$300

Roasted Catch of the Day, Mashed Potatoes and Sautéed
Vegetables |S-D| ●
\$300

Hot Dog* |G|
\$300

Chicken or Fish Fingers* |G-S| ●
\$300

Burger with Cheddar Cheese, Tomato, Lettuce |G-D|
\$300

Mac & Cheese with Toasted Bread* |G-D|
\$300

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Drawing on the local surroundings, our menus are crafted using the freshest, locally sourced ingredients including seafood, produce, coffee and tea from suppliers in the Nayarit and Jalisco regions.

TRIBUTE TO THE MEDITERRANEAN COAST

Bicicletta Bianca \$520

Vermouth Bianco, Fino Sherry, Soda

Santorini Spritz \$520

Sauvignon Blanc, Cucumber, Oregano, Tonic

Basílico \$520

Gin, Vermouth Bianco, Basil, Soda

Provençal Pêche \$520

Plum liqueur, Lavander, Tonic

Flor de Sevilla \$520

Gin, Vermouth Rosso, Fino Sherry, Mandarin - Soda

Amalfi \$520

Lemon Gin, Campari, Vermouth Rosso, Limoncello

Zero Proof

Silky Green (300ml) \$320

Non-alcoholic Gin, Avocado, Cucumber, Lime

Healthy

Svadhithana (300ml) \$320

Pineapple, Turmeric, Lemon, Tamarind Kombucha

Hera (300ml) \$320

Citrus Oil, Tangerine, Chili Soda

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SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS.

WE DO NOT SELL ALCOHOLIC BEVERAGES TO MINORS UNDER 18 YEARS OF AGE.

WINE BOTTLES / VINOS POR
BOTELLA 750ml

CHAMPAGNE / CHAMPAÑA

Veuve Clicquot, Brut	\$ 4900
Ruinart, R de Ruinart, Brut	\$ 6800
Veuve Clicquot Rose, Brut	\$ 7500
Ruinart, Blanc de Blancs, Brut	\$ 9500
Dom Pérignon, Brut	\$ 23000

SPARKLING / ESPUMOSO

Chandon, Brut, Mendoza, Argentina	\$ 2200
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WHITES / BLANCOS

México

Chardonnay, Casa Madero, Valle de Parras	\$ 2500
Sauvignon Blanc, Tres Raíces, Dolores Hidalgo	\$ 2500
Sauvignon Blanc, Venacava, Valle de Guadalupe	\$ 3000

United States / Estados Unidos

Chardonnay, Artesa Blank Verse, Napa Valley	\$ 2500
Chardonnay, Farm Worker, Napa Valley	\$ 3600
Sauvignon Blanc, Cakebread, Napa Valley	\$ 5800
Chardonnay, Cakebread, Napa Valley	\$ 7100

Spain / España

Albariño, Alvinde, Rías Baixas	\$ 2100
Godello, La Revelia, Bierzo	\$ 4000
Mezcla Atlantica, Habla del Mar, Extremadura	\$ 5200

France / Francia

Chardonnay, Les Jamelles, Pays d'Oc	\$ 2100
Anjou Blanc, L'Hexagone, Loire Valley	\$ 2600
Pouilly-Fumé, Chateau De Tracy, Loire Valley	\$ 4500
Pouilly-Fuissé, Domaine Luquet, Burgundy	\$ 4500
Sancerre Cuvée Florès, Domaine Vincent Pinard, Loire Valley	\$ 4900

Italy / Italia

Pinot Grigio, Elena Walch, Trentino-Alto Adige	\$ 2500
Timorasso, Colli Tortonesi La Zerba, Cantine Volpi, Piedmont	\$ 2500
Fiano, Donnachiara, Fiano di Avellino, Campania	\$ 3000
Roero Arneis Anterisio, Cascina Chicco, Piedmont	\$ 3800
Chardonnay, Elena Walch "Beyond the Clouds", Trentino-Alto Adige	\$ 9800

New Zealand / Nueva Zelanda

Sauvignon Blanc, Invivo, Marlborough	\$ 3300
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ROSÉ / ROSADOS

Grenache, Caladoc, Tres Raices, Dolores Hidalgo, Mexico	\$ 2100
Shiraz Rosé V, Casa Madero, Valle de Parras, Mexico	\$ 2100
Grenache, Cinsault, Rolle, Whispering Angel, Côte de Provence, France	\$ 3500

SKIN CONTACT / NARANJAS

Muscat, Semillon, Octagono, San Miguel de Allende, Mexico	\$ 3330
Ribolla Gialla, Primosic, Venezia, Giulia IGP, Veneto, Italia	\$ 4800

RED / TINTOS

México

Cabernet Sauvignon, Naufrago, Valle de Parras	\$ 2600
Cabernet Sauvignon, Monte Xanic, Valle de Guadalupe	\$ 3000
Cabernet Sauvignon, Merlot, Cabernet Franc, Los Nietos, Emeve, Valle de Guadalupe	\$ 3500
Shiraz, Casa Grande Reserva, Casa Madero, Valle de Parras	\$ 5000
Syrah, La Carrodilla, Valle de Guadalupe	\$ 5200
Cabernet Sauvignon, Nebbiolo, Rafael, Adobe Guadalupe, Valle de Guadalupe	\$ 5200
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Gran Ricardo, Monte Xanic, Valle de Guadalupe	\$ 6800
Cabernet Sauvignon, Merlot, Tempranillo, Zinfandel, Gran Amado, Viñas de Garza, Valle de Guadalupe	\$ 7500

Estados Unidos / United States

Pinot Noir, Mac Murray, Central Coast	\$ 3000
Cabernet Sauvignon, Ste Michelle Indian Wells, Columbia Valley	\$ 3250
Zinfandel, Seghesio, Sonoma	\$ 4100
Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Farm Worker, Napa Valley	\$ 4600
Zinfandel, The Prisoner Wine Co, California	\$ 5800
Pinot Noir, Duckhorn Goldeneye, Anderson Valley	\$ 8200
Cabernet Sauvignon, Artemis, Stag's Leap Wine Cellar, Napa Valley	\$ 9800
Cabernet Sauvignon, Opus One, Napa Valley	\$ 40000

France/ Francia

Bourgogne, Le Chapitre, Domaine Rene Bouvier, Burgundy	\$ 3700
Saint-Emilion Grand Cru Classe, Chateau Tour de Pressac, Bordeaux	\$ 4200
Pinot Noir, M. Chapoutier Schieferkopf, Alsace	\$ 4900
Corton, Clos du Roi, Grand Cru, Domaine Dubreuil-Fontaine, Burgundy	\$ 14000
Saint-Estèphe, Cos d'Estournel, Bordeaux	\$ 25000

Italy / Italia

Primitivo di Manduria, Brunilde di Menzione, Puglia	\$ 2400
Chianti Classico, Rocca delle Macie, Tuscany	\$ 3100
Pinot Nero, Elena Walch Ludwig, Trentino Alto-Adige	\$ 5600
Barolo, Prunotto, Piedmont	\$ 6300
Brunello di Montalcino, Pian delle Vigne Antinori, Tuscany	\$ 7500
Tenuta Guado al Tasso, Antinori, Bolgheri Superiore	\$ 16500

Spain / España

Tempranillo, Emilio Moro, Malleolus, Ribera del Duero	\$ 4500
Tempranillo, Graciano, Viña Arana Gran Reserva, Rioja	\$ 4600
Tinta de Toro, Numanthia, Toro	\$ 6200
Tempranillo, Vega Sicilia, 5to Valbuena, Ribera del Duero	\$ 15800

Rest of the Word / Resto del Mundo

Pinot Noir, The Mediator, Uralar, Waiararapa, New Zealand	\$ 3000
Malbec, Catena Alta, Mendoza, Argentina	\$ 4800