



MENU



Alma Marina

RESTAURANTE

Appetizers



Tequeños

\$ 7

Six sticks filled with a mild, fresh white cheese, served with a sweet roasted bell-pepper dipping sauce.

Ceviche

10 oz



Tropical

\$ 9

Citrus-cured fish mixed with corn and pico de gallo (a fresh tomato-onion-cilantro salsa), finished with our signature house sauce.

Veraniego

\$ 10

Citrus-cooked shrimp mixed with corn and pico de gallo (a fresh tomato-onion-cilantro salsa), finished with our signature house sauce.

C

American

\$ 9

Fish ceviche with grapes, apples, and our house sauce.

Oceanic

\$ 11

Citrus-marinated tender octopus mixed with sweet corn kernels and pico de gallo (a fresh tomato-onion-cilantro salsa).

Shrimp cocktail

\$ 13

Chilled shrimp tossed in a creamy “pink” sauce (mayonnaise + ketchup with citrus), finished with a splash of brandy for aroma.



Salpicon

\$ 13

A delicious mix of shrimp, fish and octopus
marinated in our fresh house-made red sauce.

Fuel for the Day



Energy Omelette

\$ 8.95

Egg filled with tomato, bell pepper, cheddar cheese, and caramelized onion, served with toast and cream cheese.

Eggs your way

\$ 4.50

2 Fried or scrambled eggs, served with house toast



Avocado Toast

\$ 7.95

Toast with avocado and fried egg

Eggs Benedict

\$ 10

Toasts with ham, topped with two poached eggs and covered in creamy hollandaise sauce

Smoked Salmon Bagel

\$ 9.95

Toasted fluffy bagel filled with cream cheese, smoked salmon, tomato, and red onion, served with capers



Lunchtime!



Tomato Soup

\$ 9

Creamy tomato soup with a hint of basil and spices

Asian-Style Salmon

\$ 14

Fresh salmon fillet seared to perfection, served over white rice and steamed broccoli, topped with a delicate soy sauce and a hint of ginger



Pulled Pork Sandwich

Slow-cooked shredded pork with pickled onion and house sauce, served on brioche bread with fries or salad

\$ 13

Philly Cheese Steak

Classic sandwich with sautéed beef strips, melted cheese, and soft bread, accompanied by onions and peppers.

\$ 14

Beef Pho

Fragrant noodle soup with beef broth, rice noodles, thinly sliced beef, fresh herbs, bean sprouts, and a bright citrus touch.

\$ 14.50



Prawn Cream with Shrimp

\$ 16



Smooth prawn cream garnished with shrimp and a touch of sea flavor and aroma.

Zucchini Pasta

\$ 14

Zucchini pasta with vegan sausage, creamy sauce, and Parmesan cheese

Shrimp Rasta Pasta

\$ 17

Sautéed shrimp in a creamy coconut curry sauce, served with al dente pasta and fresh vegetables, with a spicy Caribbean touch



Cobb Salad

\$ 10

with chicken \$ 12

Classic American salad with bacon, egg, lettuce, avocado, blue cheese, carrot, and onion, dressed with ranch or vinaigrette

Wings

\$ 8

Juicy wings in Carolina-style BBQ sauce, with a hint of mustard, sweetness, and Southern spice.

Side Dish

French Fries

\$ 2.5

Plantain Chips

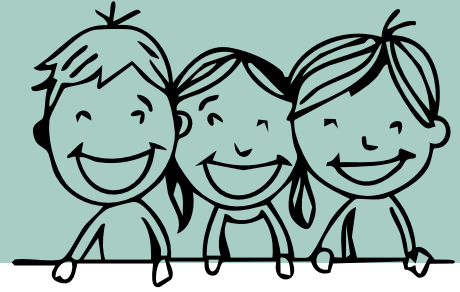
\$ 2.5

For the Little Ones

Chicken Fingers

\$ 8.5

5 breaded chicken strips served with French fries



Guiltless Pleasures

Cinnamon & Snow

\$ 4.5

Cinnamon breadsticks served with vanilla ice cream



Lemon Pie

\$ 5

Chilled tart with a crunchy cookie crust and a creamy citrus lemon filling

Bananas Foster

\$ 6

Bananas sautéed in butter with brown sugar and cinnamon, flambéed with rum, and served warm over vanilla ice cream

Thirst Quenchers



Refreshments

*Limonade \$ 2.5

*Coconut water \$ 2.5

*Soft Drinks \$ 1.5

* Bottled water \$ 1.5

* Strawberry Lemonade \$ 3.5

* Pineapple Juice/Smoothie \$ 3.5

* Mango Juice/Smoothie \$ 3.5

* Mimosa \$ 5

* Margaritas \$ 6
strawberry or lemon

Hot Drinks

* Espresso \$ 2.5

* Hot Chocolate \$ 2.5

* Tea \$ 2.5



* Americano Coffee \$ 3.5

* Cappuccino \$ 3.5



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