

# MENU



Ver en Español

## 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

\$ 9

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

### American

\$ 10

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

\$ 11

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



## 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

\$ 8.95

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



## Greek Yogurt with Granola and Fruits \$ 8.95

Delicious yogurt with fresh fruits: strawberries, blueberries, banana, and grapes

## Lunchtime!

### Tomato Soup

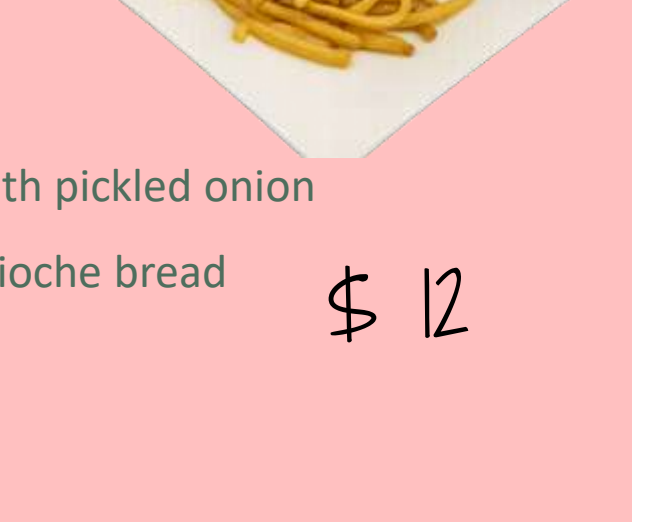
\$ 7.95

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

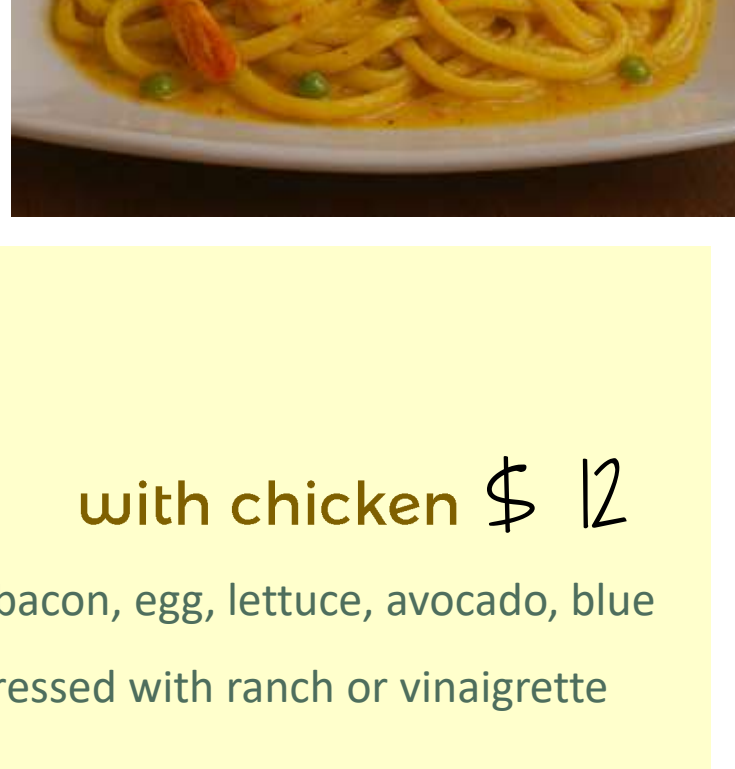
\$ 12

## 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



## Popcorn Shrimp & Lobster \$ 15

Crispy bite-size shrimp & lobster with lemon and house sauce.

## Side Dish

French Fries \$ 2.5

Plantain Chips \$ 2.5

## For the Little Ones

### Chicken Fingers \$ 7.5

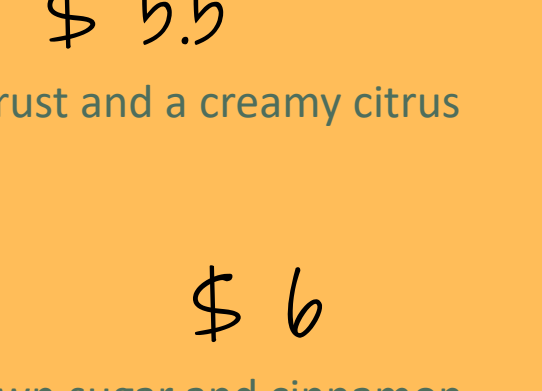
5 breaded chicken strips served with French fries



## Guilty Pleasures

### Cinnamon & Snow \$ 4.5

Cinnamon breadsticks served with vanilla ice cream



### Lemon Pie \$ 5.5

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

Alma Marina

RESTAURANTE

+KE  
•GEVICHE•