

# FOOD MENU

Spring & Summer 2018



\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## CEVICHEs

- Costeño** 15  
Cherry Snapper, calamari rings, shrimp, octopus, onions, spicy 'Leche de Trigre' & Choclo
- Achifado** 15  
Peruvian-Chinese Fusion. "Leche de Trigre & tamarind infused", soy sauce, scallions, cancha & crispy wontons
- Nikkei Style** 15  
Ahi Tuna, cucumbers, scallions, onions, sesame seeds, choclo "Leche de Tigre infused soy sauce, oyster sauce, sesame seed oil"
- Crispy Ceviche** 15  
Fried snapper and seafood, fried maduro, tiradito sauce, salsa criolla.

## SALADS

- Kale Salad** 14  
Fried quinoa, grilled corn, lima beans, onions strawberries, rosemary vinaigrette.
- Grilled Asparagus Salad** 14  
Red beets, choclo, buffalo mozzarella, house balsamic vinaigrette

## APPETIZERS

- Artisan Empanadas** 9  
Choice of chicken beef or veggies home fried empanadas.
- Mac & Cheese** 9  
With bread crumbs and truffle oil
- Malenita's Ribs** 16  
Crispy ribs tossed in our Alma's BBQ sauce.

## FROM OUR BRASAS

- Pulpo A La Brasa** 20  
Grilled octopus, gnocchi, carrots, mushrooms, peas, red bell peppers.
- Mahi Mahi en Escabeche** 23  
Grilled asparagus, roasted potatoes, red wine aji Amarillo & aji panca escabeche sauce
- Andean Style Chicharron** 17  
Crisp pork, roasted potato confit, "uchucuta" sauce, onions, mint & cilantro salad, grated queso fresco.
- Pollo a La Brasa** half 17 Whole 28  
Open flame rotisserie chicken, marinated in garlic and spices, Served with chimichurri & aji amarillo sauce and two sides.
- Paella Carretillera** 21  
Peruvian "street food" style. Wild brown rice, snapper, seafood, linguica, parihuela broth, rocoto aioli, salsa criolla.
- Alma's Saltado Criollo** 19  
Stir fried Certified Angus Beef, onions, cilantro, garlic, truffle mashed potatoes.
- Alma's Rib Eye** 12oz 26  
Lentil tacu tacu, grilled asparagus, bordelaise panca sauce.
- Quinoa Risotto** 19  
Creamy sauce with white bottom mushroom, zucchini, asparagus, green peas, parmesan cheese.
- Lamb Chops** 24  
New Zealand lamb, truffle mashed potatoes, Cab Sauv demi glaze, chimichurri sauce.

## SIDE DISHES

- Aromatic Jasmine rice 5  
Crispy Yuca 7  
Sautéed Veggies w/herbs 8  
House Salad 6  
Arroz Chaufa 7  
Truffle mashed potatoes 8.5  
Sweet potato fries 7

## COCKTAILS

- Sangría Roja** 10  
Red Burgundy, Sandeman Rubi Port, O.J, Cava, apple, mint
- Sangría Blanca** 10  
Muscatel Wine, Lillet Blanc, Apricot, Pineapple, Flower
- Spicy Passion** 11  
Sabe Sake Tequila, Cream Sherry, Lemon, Passion fruit, Serrano syrup
- Fake News** 11  
Sabe Sake gin, Lillet, Blanc, Sweet vermouth, Thyme
- Tropical Autumn** 11  
Sabe Sake Rum, lemon, cava, Gancia Americano, Pineapple,
- Alma Tonica** 11  
Sabe Sake/Gin Mediterranean tonic water, Cucumber, thyme
- Mission Wood** 11  
Sabe Sake Bourbon, Punt E Mes, Charred Oak Chip