

Menu



^ L M ^



- COLD APPETIZERS -



Ceviche Eljach

With *atollabuey* sour cream, fish, shrimp, onion, mixture of local chili peppers and pork grinds, accompanied by cassava with garlic oil. **\$87.000**



Coco Woods Ceviche

White fish cured in lime juice with coconut milk, onion, chili pepper, fresh coriander, and coconut foam, served with crispy plantain chips. **\$83.000**



Ceviche Barú

White fish cured in lime juice with avocado, onion, tomato, fresh coriander, and sweet corn, served with crispy plantain chips. **\$76.000**

Beef Carpaccio

Delicately sliced beef complemented by arugula, Parmesan cheese, capers, sun-dried tomatoes, and an olive infused extra virgin olive oil vinaigrette. **\$76.000**

Tuna Tataki Toast

In ponzu sauce, homemade teriyaki mayo, crispy quinoa, capers, ash and Macha sauce with seeds, bee pollen and chivato chili pepper. **\$76.000**

Spinach Salad

With balsamic vinaigrette, portobellos, pickled onion, cherry tomatoes, buffalo mozzarella and bacon. **\$62.000**

Tomato salad with Mozzarella di Bufala

Mozzarella di Bufala paired with assorted tomato textures, chutney, blanched, confit, and powder, complemented by arugula, basil pesto, and balsamic reduction. **\$64.000**

- HOT APPETIZERS -

Tacos Encocados

Corn tortilla filled with shrimps and squid served with a creole coconut-chipotle sauce, avocado, and togarashi. **\$87.000**



Local chicken Spring Rolls

Cooked in coconut milk and served with spicy sour cream. **\$83.000**

Courtois Beef Empanadas

Handcrafted wheat flour empanadas filled with premium beef tenderloin, vegetables, olives, and hard-boiled egg, served with house made tumaca sauce and coriander sour cream (3 pieces). **\$68.000**

Pork Belly

Glazed with hoisin sauce, served with local coconut bun, cabbage salad and pickled *papaya* slaw. **\$64.000**

Beef Arayes

Cheese, beet hummus, tzatziki, hibiscus flower and lettuce mix. **\$64.000**

Chicken Soup

With vegetables and pasta. **\$46.000**

Menu



- FISH & SEAFOOD -



Catch of the day 'al cabrito'

Cooked in plantain leaf to steam with creole sauce, coconut milk, coconut rice and "patacones". **\$104.000**



Cartagena style Seafood Chowder

Prawn, shrimp, squid, clams, mussels and fish with coconut rice *Titoté*. and "patacones" **\$123.000**

Salmon in Tomato sour butter

Cayeye, sautéed mushrooms, dates, corn, tomato and chives **\$96.000**

Tuna Steak

Topped with sesame seeds, creamy quinoa with parmesan cheese, fava beans, red bell peppers and sugar cane hoisin sauce. **\$104.000**

Shrimps with garlic sauce

Corn tamale stuffed with broad beans, roasted cauliflower, goat sour cream, pickled onion, feta cheese, coriander mojo and togarashi. **\$112.000**

- VEGAN -

Chickpea Bowl

Chickpeas cooked in coconut milk, lentil croquettes, avocado, flamed palm hearts, pickled onion, confit tomatoes, marinated cucumber, pesto, chili pepper *coulis*. **\$66.000**

Grilled Cauliflower

Cauliflower *hummus*, corn *tamal* with coconut milk, tomato and onion sauce, fava beans and garlic. **\$66.000**

- RICES -

Creamy Seafood Rice

With prawn, shrimp, squid, clams and mussels. **\$112.000**

Sea & Land Creamy rice

Creamy shrimp rice with parmesan cheese, served with slow braised Oxtail, prawns and Cherry tomato confit. **\$123.000**

Creamy Mushroom wild Rice

Truffled creamy rice with wild mushroom mix, parmesan cheese, grilled portobello and Paipa cheese. **\$95.000**



SUSTAINABLE FISHING



COLOMBIAN DISH



CHEF'S RECOMMENDS



GLUTEN FREE

Menu



- MEAT & POULTRY -

Lebanese Chicken

Roasted chicken breast and leg with quinoa tabbouleh, chickpea hummus with tzatziki, pita bread and pineapple vinegar gastrique sauce with brown sugar cane. **\$85.000**

New York Strip Premium Certified Angus Beef ®

With black garlic butter, truffled potato mousseline and fried Swiss chard (300gr). **\$225.000**

Beef Medallions in Traditional Cartagena Posta Sauce

Posta *Cartagenera* style with "cayeye", crispy potato, grilled eggplant and local fried cheese. **\$167.000**

Alma Burger Certified Angus Beef ®

½ pound in brioche bread with grilled portobello mushrooms, arugula, bacon, dutch cheese, truffled mayo and potato wedges. **\$77.000**

Beef Tenderloin with "Pipilongo" Pepper Sauce

With sautéed mushrooms, creamy yuca purée, crispy pork cracklings, chimichurri, and seasonal vegetables, finished with a Pipilongo pepper sauce. **\$113.000**

- ADDITIONAL GARNISHES -

Mashed potato / Coconut rice / Potato wedges / Steamed vegetables / French fries / Fresh salad. **\$19.000**

- DESSERTS -

Coconut Snooky

Three milks sponge cake with different coconut textures, ice cream, biscuit, meringue foam, fresh coconut and organic mint. **\$48.000**

Apple Tart

With cinnamon ice cream and red fruits coulis. **\$32.000**

Colombia

Moist chocolate cake with chocolate 59% from Santander, San Alberto coffee farm, Golden berries, cacao nibs from Tumaco, vanilla ice cream and Chirrinchi liquor. **\$32.000**

Palenquera de San Agustín

Meringue, watermelon, kiwi gelee, lemon guava ice cream, passion fruit caviar, crumble of cassava, vanilla cake and compressed fruits with sour sop sirope and spirulin. **\$38.000**

Enyucado

Local cheese and yucca cake with coconut cookie, sesame ganache, toasted sesame horchata and cinnamon ice cream. **\$42.000**



 [RestauranteAlmaoficial](https://www.instagram.com/RestauranteAlmaoficial/) / [Almacolombia.com](https://www.Almacolombia.com)

Our organization suggests a 10% tip to our guests. Such percentage may be accepted, rejected or modified by our guests according to their assessment of the service received. When requesting the check, communicate your server your desired tip percentage. At ALMA, 90% of the money collected through tips is allocated for all service employees, the remaining 10% is assigned to an operational contingency fund for repairs or replacement. In case you have any inquiry regarding the tip collection at our property, contact (+571) 6513240 in Bogotá or the Citizen Service Line of Superintendency of Industry and Commerce: (+571) 5920400 in Bogotá or for the rest of the country, use the free national line: 018000910165. *These prices include consumption tax.