

ALMA DINNER MENU

Celebrate ALMA style! Email us at almamexicanaws@gmail.com to start planning your next event, on or offsite. From tailored menus and signature drinks to corporate luncheons, margarita classes, happy hours, and tailgate packages, we'll make your celebration unforgettable!



ALMA SIGNATURES

PUFFY FIRECRACKER TACOS / \$15

two fried flour tortillas filled with fried shrimp tossed in our sweet & spicy firecracker sauce, crunchy red cabbage, fresh jalapeño, habanero-pickled onions, avocado & sesame seeds

TIJUANA CAESAR SALAD / \$16

shredded guajillo chicken served over romaine lettuce in house caesar dressing; topped with cotija cheese, fresh avocado, roasted corn & tortilla crisps

[upgrade to marinated flank steak or shrimp for \\$3](#)

BIRRIA RAMEN / \$16

beef barbacoa & tender ramen noodles in a consommé broth; topped with onion, cilantro, monterey jack, pickled cabbage, fresh jalapeños, radish, limes & a soft boiled egg

[upgrade to marinated flank steak or shrimp for \\$3](#)

BIRRIA SMASH BURGER / \$18

two birria & monterey jack smash patties on a toasted potato bun, topped with onion & cilantro; served with consommé, chips & salsa

CHA CHA CHICKEN QUESADILLA / \$17

crispy milanesa chicken, roasted corn, pickled jalapeños & monterey jack on a toasted flour tortilla, drizzled with texas pete hot honey; served with lettuce, sour cream, guac, pico de gallo & jalapeños

VAMPIRO QUESADILLA / \$19

chile-rubbed steak, oaxaca cheese, refried black beans, radish ensalada, fresh avocado, avocado crema & chipotle crema in a toasted flour tortilla; served with lettuce, sour cream, guac, pico de gallo & jalapeños

FRIED CHICKEN ACP / \$17

crispy milanesa chicken on a bed of mexican rice & refried black beans, topped with queso blanco; served with lettuce, sour cream, guac, pico de gallo & jalapeños

[upgrade to sauteed shrimp or flank steak for an additional \\$2](#)

CHIPOTLE CHICKEN FLAUTAS / \$16

shredded guajillo chicken & cheese rolled in crispy flour tortillas, topped with elote pico, chipotle crema & queso fresco; served with served with jasmine rice, refried black beans, sour cream, guac & jalapeños

SWEET POTATO & BLACK BEAN FLAUTAS / \$16 [V]

crispy flour tortillas loaded with sweet potato & black beans, drizzled with avocado crema; served over jasmine rice & black beans, with lettuce, sour cream, guac, pico de gallo & jalapeños

EL DORADO BURRITO / \$17

shredded guajillo chicken, chorizo, mixed cheese, pico de gallo, jasmine rice & refried black beans, rolled into a flour tortilla, grilled, & topped with queso blanco, salsa mexicana, cilantro & scallions; served with lettuce, sour cream, guac & jalapeños

LUCHADOR BURRITO / \$17

beef barbacoa, mexican rice, refried beans & queso blanco rolled in a flour tortilla topped with red enchilada sauce, shredded cheese & fresh avocado; served with lettuce, sour cream, pico de gallo & jalapeños

TACOS Y MAS

tacos served in choice of corn or flour tortillas; with limes, chips & salsa

rice bowls served on a bed of jasmine rice & black beans, with a side of salsa mexicana

salads served on a bed of romaine & mixed greens, with choice of cilantro ranch or lime vinaigrette

quesadillas served on a toasted flour tortilla; with lettuce, guac, sour cream, pico & jalapeños

burritos served in a toasted flour tortilla, stuffed with jasmine rice & black beans; with chips & salsa

JALISCO STEAK / \$18

chile-rubbed steak, elote pico de gallo, salsa mexicana, cotija cheese, cilantro & guajillo powder

LAS COSECHAS / \$15 [V]

chipotle-roasted cauliflower, pickled red cabbage, cotija cheese, avocado crema & toasted pepitas

LOS CAMPECHANOS / \$19

marinated flank steak, chorizo, fajita veggies, fresh avocado, queso fresco, cilantro & salsa mexicana

YUCATÁN SHRIMP / \$17

sauteed adobo shrimp, roasted pineapple pico, fresh avocado & queso fresco

EASY DOES IT / \$16

shredded guajillo chicken, lettuce, mixed cheese, guac & avocado crema

BIRRIA / \$17

beef barbacoa, consommé grilled tortillas, monterey jack, onion & cilantro; served with radishes

BAJA FISH / \$18

crispy, modelo-battered cod, pickled red cabbage, pico de gallo, fresh avocado & avocado crema

SPICY TOFU / \$17

fried tofu, pickled veggies, fresh avocado, sriracha, black sesame seeds & asian dressing

SIDES

CHIPS & SALSA \$5

CHIPS & SALSA VERDE \$5

CHIPS & QUESO BLANCO \$6

CHIPS & GUAC \$8

SIDE SALAD \$6

ELOTE SALAD \$5

RICE & BEANS \$3

*Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your chance of foodborn illness

LA CENA

POLLO A LA PLANCHA / \$18

thinly sliced, grilled marinated chicken breast; served with mexican rice & refried black beans, lettuce, sour cream, guac, pico de gallo, jalapeños & your choice of tortillas

MAR Y TIERRA* / \$28

sauteed shrimp & 8 oz marinated delmonico steak on a bed of mexican rice; served with refried black beans, lettuce, sour cream, guac, pico de gallo, jalapeños & your choice of tortillas

CARNE ASADA* / \$23

8 oz marinated delmonico steak, grilled to order; served with mexican rice, refried black beans, lettuce, sour cream, guac, pico de gallo, jalapeños & your choice of corn or flour tortillas

BARBACOA SKILLET / \$19

tender chile-braised beef barbacoa, topped with queso fresco & cilantro; served with mexican rice, black beans, lettuce, sour cream, guac, pico de gallo, jalapeños & your choice of corn or flour tortillas

SIZZLIN' FAJITAS TEJANAS

your choice of protein with sauteed peppers & onions; served with a side on mexican rice & black beans, lettuce, sour cream, guac, pico de gallo, jalapeños & your choice of tortillas
[Shredded guajillo chicken, chipotle cauliflower, or tofu \\$19 / marinated flank steak or sauteed shrimp \\$22 / chicken, steak & shrimp \\$24](#)

ENCHILADAS SUIZAS / \$18

shredded chicken enchiladas topped with oaxaca cheese, salsa verde, lettuce, sour cream, avocado & habanero-pickled onions, sprinkled with queso fresco; served over mexican rice & black beans

ENCHILADAS ROJAS SKILLET / \$18

shredded chicken enchiladas skillet topped with house-made red enchilada sauce, monterey jack cheese, avocado, sour cream & cilantro; served with mexican rice, black beans, lettuce, sour cream, guac, pico de gallo & jalapeños

ENCHILADAS DIVORCIADAS / \$18

shredded chicken enchiladas served over mexican rice & black beans; half smothered in salsa verde, the other half in red enchilada sauce; topped with oaxaca & monterey jack cheese; drizzled with sour cream, shredded lettuce, fresh avocado & queso fresco

V - vegetarian
V - vegan

Many of our dishes can be made gluten-free. Ask your server for great recommendations!

