

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

STARTERS

TUNA TARTAR

Chopped fresh yellowfin tuna with ginger and soy over avocado base. 13

PERUVIAN CEVICHE

Diced fish marinated in lime, onions and peppers. Garnished with sweet potato. 12

TASTE OF COSTA RICA

Platter of fresh guacamole, black bean dip and pico de gallo salsa. Served with our mix of fiesta chips. 10

GARLIC LIME SHRIMP

Sauteed shrimp with our garlic butter sauce with white wine, lime juice, and capers. 18

CRISPY CALAMARI

Fried calamari rings served with our special sweet and sour dipping sauce. 10

TUNA CARPACCIO

Three toasted bruschetta with tuna carpaccio served with our secret home made topping sauce. 10

ROASTED GARLIC HUMMUS

Roasted garlic hummus accompanied by fresh vegetables from the Alma garden and toasted pita chips. 8

PATACONES (PA-TA-CONE-EES)

A Costa Rican favorite! It's a must to try these deep fried plantain crisps served with black bean dip or guacamole. You will love 'em! 10

SALADS

ALMA SALAD

Tomato, avocado, cashew nuts, fresh local white cheese, and red onions served on a bed of fresh lettuce with our house vinaigrette. 12

SHRIMP & MANGO SALAD

Grilled shrimp, mango, and avocado on a bed of lettuce with tomatoes and our house vinaigrette. 18

COSTA RICAN CAPRESE

Fresh local white cheese, heirloom tomatoes and basil drizzled with olive oil and balsamic vinegar. 10

ALFARO SALAD

Mix of lettuce with our house made walnut and feta cheese dressing, simply perfection. 12

ADD TO ANY SALAD

Grilled or blackened chicken 6 / tuna 6 / shrimp 8

FROM THE SEA

WHOLE RED SNAPPER

The house specialty, marinated fried whole red snapper, served with chips, sautéed vegetables and rice. 18

SURF & TURF KEBAB

Grilled steak, shrimp & pineapple kebab in a sweet and sour marinade served with rice and grilled zucchini. 27

SEAFOOD SAUTÉ

Shellfish, shrimp and fish in a garlic butter sauce or curry sauce. Served with grilled bread and side salad. 25

ALMA'S FRESH CATCH

Your choice of seafood, prepared to your liking and finished with a sauce of your choice. Accompanied by the sides of the day. 18

Mahi Mahi	Grilled	Mango Salsa
Red Snapper	Blackened	Wasabi Vinaigrette
Yellowfin Tuna		Tropical Cilantro Salsa
Shrimp		Garlic Butter Sauce

SEAFOOD SOUP

Our original soup with shellfish, shrimp, and calamari served with steamed rice. 18

ASIAN FRIED RICE WITH SHRIMP

Asian style fried rice with your choice of shrimp or chicken. 20

FISH TACOS

Our famous fish tacos served in a soft flour tortillas with our tropical lime-cilantro sauce. 12

ASK ABOUT OUR MARISCADA

A Traditional Costa Rican Seafood Feast

Mixed platter of fresh local seafood served family style for a minimum of 2 people. Check with our restaurant staff for current inclusions. A perfect treat for your last night at Alma!

30 per person

Must be ordered 24 hours in advance.

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Here at Alma we are committed to minimizing our impact on the ecosystem by using locally sourced, sustainable ingredients in our dishes. We source locally raised free range beef, cage free chicken and fresh local fish from the Pacific right in our back yard.

TIPICO FARE

ARROZ DE LA COSTA

Traditional Rice with shrimp, served with green salad and fried cassava. 20

CHICKEN SOUP

Costa Rican style chicken and veggie soup, served with white rice. 12

TRADITIONAL CASADO

The typical Costa Rican meal. Your choice of grilled chicken, beef tenderloin, fish filet or vegetable-stuffed bell pepper, served with white rice, black beans, avocado, fresh local cheese, chips, tortillas and house salad. 16

TICO TACO

Your choice of fish, beef, or shredded chicken, served over lettuce with black beans, cheese, guacamole and pico de gallo. 15

SANDWICHES

ALMA CHORIZO BURGER

House blend of local grass-fed beef and chorizo with cheese, lettuce, tomato and onion. Served with french fries. 14

B.L.T. WITH AVOCADO

Costa Rica twists on the classic BLT. Bacon, lettuce and tomato with avocado on homemade bread. 10
Add chicken or fish 5

VEGETABLE SANDWICH

Grilled vegetables served with garlic hummus or herbed aioli on house bread or wrapped in a tortilla and grilled. 12

PULLED PORK SLIDERS

Two sandwiches of tender slow cooked pulled pork, topped with coleslaw, served with french fries. 12

TUNA FLATBREAD

Spicy tuna shredded over flat bread with our special cream cheese and avocado. 14

SIDES

Sautéed Daily Vegetable 4
Sliced Avocado 4
Side Salad 4
Tropical Fruit Plate 4
White Rice 3
Black Beans 3
French Fries 4 – Large 12
House Made Potato Chips 4

FROM THE LAND

ALMA STEAK

An 8 ounce grilled beef tenderloin served with asparagus and your choice of french fries or house made potato chips. 18

CHICKEN ALMA

Grilled chicken breast with savory mushroom sauce, served with sautéed vegetables and grilled golden potatoes. 15

PERUVIAN SAUTÉED TENDERLOIN

Tenderloin strips sautéed with Ají pepper, onion, tomatoes, herbs and potatoes. 18

ASIAN STYLE FRIED RICE WITH CHICKEN

Asian style fried rice with chicken in our tangy sauce. 16

VEGETABLE CURRY

A perfect combination of fresh vegetables and mild curry sauce 12

CHICKEN PICCATA

Chicken breast browned, served with Piccata sauce of butter, lemon juice, capers, and white wine, and your choice of rice, potatoes or veggies 16

PASTA

FRUTTI DI MARE

Fettuccine with shellfish, shrimp and fish in a delicate white sauce. 20

LINGUINE PUTTANESCA

Served with a tangy sauce of tomatoes, anchovies, olives, capers, garlic and chili peppers. 14

PENNE AL PESTO

Al dente cooked fettuccini pasta tossed with our homemade pesto sauce and topped with parmesan cheese. 12

CILANTRO – LIME SHRIMP SPAGHETTI

Al dente cooked spaghetti sautéed in a lime and butter sauce with shrimp and chili flakes. 18

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WINE LIST

SPARKLING WINES

André Brut California	USA	38
Lamarca Proseco California	USA	55
Freixenet Cordon Negro	Spain	65
Vignon Pere & Fils Champagne	France	165
Moet & Chandon Imperial Champagne	France	193

WHITE WINES

Santa Julia Torrontes - Organic	Argentina	29
Ramirana Sauvignon Blanc	Chile	32
Woodbridge Mondavi White Zinfandel	USA	32
Santa Julia Pinot Grigio	Argentina	34 (8 glass)
Atlas Cumbres Viogner	Argentina	34
William Cole Sauvignon Blanc	Chile	34
Santa Rita Reserva Chardonnay	Chile	34 (8 glass)
Agustinos Reserva Chardonnay	Chile	36 (8 glass)
Principato Pinot Grigio	Italy	36
Mas Paillet Pinot Gris - Organic	France	38
Care Chardonnay	Spain	42
Cuné Verdejo D.O. Rueda	Spain	44
Del Fin Del Mundo Chardonnay	Argentina	44
Chateau Gaury Balette - Burdeaux	France	47
Paco & Lola Albarino	Spain	52

ROSE WINES

Lagarde Blanc de Noir	Argentina	39
Château Gairoid	France	56

RED WINES

Finca El Portillo Merlot	Argentina	32
Finca El Portillo Cabernet Sauvignon	Argentina	32
Atlas Cumbres Malbec	Argentina	33
Finca Martha Cabernet Sauvignon	Argentina	34 (8 glass)
Root 1 Carmenere	Chile	35
Portillo Malbec	Argentina	35
Norton Malbec	Argentina	36 (8 glass)
Callia S Hoy Shiraz	Argentina	36
Postales Cabernet-Malbec	Argentina	36 (8 glass)
Pennautier Syrah	France	38
La Fortuna Pinot Noir - Organic	Chile	38
Lindermans Bin 50 Shiraz	Australia	38
Ramirana Cabernet Sauvignon	Chile	42
Fin del Mundo Reserve Pinot Noir	Argentina	47
Wayna Malbec - Organic	Argentina	47
M. Chapoutier Belleruche Cote Du Rhone	France	48
Mouton Cadet Bordeaux	France	62

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WINE RECOMMENDATIONS



CHATEAU GAIROIRD ROSE 2016

Pale salmon color, with **silver highlights**.

The nose is blown, **elegant**, with notes of **grapefruit, white peach** and strawberry.

The mouth is **full and fine**, ending with **floral notes**.

Drink as an **aperitif** and during the meal with a **tuna tartar, crispy calamari, carpaccio, a creamy soup, red fruits, and salads**.

Serve at 8° C. / 46°F.

FINCA MARTHA CABERNET SAUVIGNON

Red violet tones. Aromas of ripe red peppers, black pepper and red fruits. Balanced, with great structure and presence of round tannins granted by maturity.

Region: Mendoza

Regional styles: Argentinian Cabernet Sauvignon

Food pairing: Drink during the meal with a **spicy sea foot soup, Sauté Tenderloin, Chicken Piccata**.

Serve at 15° C. / 59°F.



WAYNA MALBEC

Color ruby red with violet tints. Fruity and spicy aroma. In the mouth feeling of red fruits and spicy.

Aging: Harvested and selected manually. Aged for 12 to 18 months in the barrel and 12 months in the bottle.

Food pairing: Alma Chorizo Burger,

Serve at 18° C. / 64°F.