

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

STARTERS

Peruvian Ceviche / Ceviche Peruano

Diced fish marinated in lime, onions, peppers and cilantro.
Garnished with sweet potato. 20
Trazos de pescado marinado en limón, cebolla y pimienta. Con una guarnición de camote y maíz. 20

Tuna Carpaccio / Carpaccio de Atún

Finely sliced tuna, served raw with our vinaigrette topping,
capers, red onion and avocado 20
Cortes finos de atún, servidos con nuestra vinagreta, alcaparras, cebolla y aguacate. 20

Crispy Calamari / Calamares Crujientes

Fried calamari served with our sweet and sour dipping sauce. 20
Aros de calamares fritos servidos con una salsa agridulce. 20

Yellow squash bisque / Crema de Ayote

Silky and delicate squash bisque cup, served with a drizzle of
Crème Fraîche 18
Sedosa crema de ayote, con unas gotas de natilla 18

Tuna Tartare / Tartar de Atún

Chopped fresh yellowfin tuna with ginger and soy sauce over an
avocado base. 20
Atún fresco finamente picado, con jengibre, y soya sobre una base de aguacate. 20

Samosas

Famous Indian recipe of spicy potato turnover, deep fried on a
flour wrapper, and our delicious, sweet chili dipping sauce. 18
Famosa receta de la India, papas arregladas con especias, envueltas en tortilla de arina y fritas, con salas agridulce para dippear. 18

Roasted Garlic Hummus

Roasted garlic hummus with fresh vegetables and pita chips. 18
Hummus de ajo rostizado acompañado con vegetales frescos del huerto Alma y chips de pan pita tostado. 18

Smoked trout fritter / Croquetas de trucha

Fluffy smoked trout cakes, made with breadcrumbs, mayo and
spices, topped with garlic aioli 20
Croquetas de trucha, hechas con pan molido y especias, con aioli de ajo 20

SALADS

Alma Salad / Ensalada Alma

Tomato, avocado, cashew nuts, shredded cheese, and red
onions served over lettuce with your choice of dressing 18
Tomate, aguacate, semillas marañon, queso blanco fresco, y cebolla roja, servido sobre una cama de lechuga fresca con su aderezo preferido. 18

Crispy Chicken Salad / Ensalada de pollo crocante

Crispy breaded chicken, over lettuce, tomato, red onion,
sesame & avocado, with our famous sesame dressing. 20
Dedos de pollo crocante, sobre una ensalada del jardin, con adereso de ajonjolí. 20

Avocado with shrimp salad / Ensalada de aguacate y camarón

Half avocado stuffed with pinky shrimp over salad 20
Medio aguacate relleno con ensalada de camarón pinky 20

Apple pecan salad/ Ensalada con manzana y pecanas

Lettuce, cucumber, red onions, topped with candied pecans and
apple wedges. 18
Lechuga, pepino, cebolla, con pecanas dulces y gajos de manzana. 18

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LITE FARE

American Burger / Hamburguesa Americana

Grilled 100% Imported Angus beef with provolone cheese, bacon, lettuce, tomato and onion, Dijon mustard and herbs alioli. Served with french fries or onion rings. 22
100% Carne Angus, con queso provolone, tocineta, lechuga tomate y cebolla morada, adereso Dijon y Alioli de hierbas, servida con papas a la Francesa o aros de cebolla. 22

Alma Steak Sandwich / Sandwich de Lomito

Simple but perfect!, an 10 ounces grilled beef tenderloin, served in our house bread, seasoned with butter, and chimichurri 22
Simple pero perfecto!, un corte de 10 onzas de lomito a la parrilla, servido en nuestro pan de la casa, con suave mantequilla y chimichurri tradicional 22

Fish Taco / Taco de Pescado

Our famous fish tacos served in a soft flour tortillas with our tropical lime-cilantro sauce, with french fries or onion rings. 22
Tacos de pescado servidos en tortilla de harina, y salsa tropical de culantro, con papas fritas o aros de cebolla. 22

Tico Burger / Hamburguesa Tica

Mix of grass-fed beef and chorizo, with cheddar cheese, lettuce, tomato and onion, ketchup and mayo. Served with french fries or onion rings. 20
La famosa Alma chorizoburgesa, con queso amarillo, lechuga tomate y cebolla blanca,, ketchup y mayoneza, servida con papas a la Francesa o aros de cebolla. 20

The ultimate Quesadilla / La Quesadilla!!!

The classic quesadilla to the maximum expression, with beef, chicken, or plain, served with a duo of black beans dip, and our green dipping sauce, and garden salad. 20
La clásica receta en su máxima expresión, con carne, pollo, o clásica, servida con nuestra salsa verde, y ensalada. 20

Pulled Pork Sliders / Sliders Cerdo BBQ

A sandwich of tender slow cooked pulled BBQ pork, topped with coleslaw, served with french fries or onion rings. 18
Dos sandwich de un delicioso cerdo BBQ, un verdadero clásico!, servido con coleslaw y papas a la francesa. 18

Tuna Flatbread / Sándwich abierto de Atún

Spicy tuna shredded over flat bread with our special cream cheese and avocado. 22
Atún picante, desmenuzado sobre una base de pan plano, queso crema y aguacate. 22

PASTA

Frutti di Mare

Fettuccine with shellfish and fish in a delicate white or red sauce. 27
Mezcla de mariscos en una salsa blanca, sobre fettuccine. 27

Italian chicken fettuccine / Fettuccine con pollo Italiano

Fettuccine with white silky sauce, topped with soft chicken . 22
Pollo cocido con hierbas italianas, en salsa blanca, sobre fettuccine. 22

Penne alla Vodka with smoke trout

Classic Italian dish, penne pasta al dente, with a tomato-based sauce with cream, vodka and cheese. 22
Pasta penne al dente, con salsa a base de tomate, vodka y queso. 22

Cilantro - Lime Shrimp Spaghetti / Camarones Culantro-Limón

Al dente cooked spaghetti sautéed in a lime and butter sauce with shrimp and chili flakes. 25
Spaghetti salteado con hojuelas de chile, limón, mantequilla y culantro, con camarones salteados. 25

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FROM THE SEA

Sea bass Caribbean / *Corvina Caribeña*

Flaky filet, sitting on a coconut milk and tomato based Caribbean sauce 25

Filet de corvina con salsa Caribe a base de leche de coco y chile panameño 25

Sea bass Piccata / *Corvina Piccata*

Flaky Sea bass filet, sitting on a butter, lemon juice, capers, and white wine sauce 25

Filet de corvina con salsa Piccata, mantequilla, limon, y alcaparras 25

Fish of the day... your way / Pesca del día – *a su gusto*

A grilled fish filet, with your choice of Garlic Butter, Parsley Ghee or Mango Salsa 25

Filet de la pesca del día a la parrilla, con su elección de: mantequilla de ajo, ghee de perejil, o salsa de mango fresco 25

Ahi Tuna Steak / *Atún Ahí*

Yellowfin Tuna steak, grilled or blackened with our famous *amary* sauce (soy, ginger and lemon) 25

Atún a la parrilla, o blackened, con nuestra famosa salsa amary (soya, gengibre y limon) 25

Asian fried Rice - Shrimp / Arroz frito con camarones

Asian style fried rice with jumbo shrimp. 25

Arroz salteado al estilo asiático, con su elección de camarones. 25

“Paellita” – Rice with seafood / “Paellita” Arroz con Mariscos

Yellow rice with assorted seafood, a real classic!. 25

Un clásico de la cocina Española versión Tica, arroz amarillo con mariscos. 25

FROM THE LAND

Alma Steak / *Lomito Alma*

A grilled local grass-fed filet mignon, served with the sides of the day. 25

Un lomo de res a la parrilla de 10 oz., servido con los acompañamientos del día. 25

Garlic parmigiana Tenderloin tips / *Puntas de lomito ajo y parmesano*

Tenderloin tips sautéed with garlic butter and parmigiano cheese, over mash potatoes. 25

Puntas de lomito salteadas con mantequilla de ajo, y con queso parmesano, servido sobre puré de papa. 25

Chicken Parmigiana

“*Pollo alla parmigiana*” is an Italian dish. breaded chicken breast covered in marinara sauce and mozzarella, parmesan, and provolone cheese. 22

Platillo Italiano. Pechuga de pollo empanizada, cubierta con salsa marinara y combinación de quesos. 22

Chicken Piccata / *Pollo Piccata*

Chicken breast, served with Piccata sauce: butter, lemon juice, capers, and white wine, served with the sides of the day 22

Pechuga de pollo dorada, servido con salsa piccata de mantequilla, jugo de limón, alcaparras y vino blanco. 22

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OUR SPECIALTIES

Tortilla Soup / *Sopa Azteca*

Believe me, you have never tasted a gourmet soup as good as this one! It has a little spicy kick.
Chicken, cheese, tortilla and avocado, over a silky creamy soup. 18
La major sopa que has provado!, tradicional sopa con pollo, queso, aguacate y tortillas, sobre una sopa cremosa y picantita. 18

Beef Stroganoff

Classic Russian dish, sautéed pieces of beef served in a creamy sauce with mushrooms, over a bed of noodles. 25
Clasica reseta Rusa, trocitos de lomito salteados con hongos, en una salsa cremosa, servido sobre fettuccine. 25

Peruvian Sautéed Tenderloin / *Saltado Peruano*

Tenderloin strips sautéed with Ají pepper, onion, tomatoes, cilantro and potatoes. 25
Lomito saltado, receta insignia de la cocina Peruana. Tiras de lomito salteado con papas a la francesa y vegetales. 25

Seafood soup / *Sopa de Mariscos*

Coconut milk based delicious soup, with with assorted seafood 25
Sopa con base de leche de coco, con mariscos variados. 25



Vegan SPECIALTIES

Vegetable Curry

Perfect combination of exotic flavors combine in a vegetarian dish. 18

Vegetarian Fried Rice

Sauté Asian style rice with mushroom, broccoli and cauliflower. 18

Vegan Hamburger (Beyond Meatth)

Meatless hamburger, with vegan americano “cheese”, served with French fries. 18

Meatless Bolognese Spaghetti (Beyond Meatth)

Vegan ground “meat”, with tomato sauce, served over al dente spaghetti 18

Peruvian Veggies Sauteé

Mushroom, broccoli and cauliflower bites sautéed with Ají pepper, tomatoes, herbs & potatoes. 18

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Tico

Dos huevos (fritos o revueltos), tocineta, gallo pinto, tostadas, plato de frutas. 15

Two eggs (your way), bacon, toast, and gallo pinto (rice & black beans). Served with seasonal fruits.. 15

Americano

Dos huevos (fritos o revueltos), tocineta, papas salteadas, tostadas, plato de frutas. 15

Two eggs (your way), bacon, toast, and breakfast potatoes. Served with seasonal fruits. 15

Tostadas francesa - French toast

Servidos con banano, y chispas de chocolate. 15

Served with banana, and chocolate chips. 15

Omelet pura vida

Dos huevos y 3 ingredientes a escoger: queso, tomate, cebolla, hongos, chile dulce, jamón, tocineta. 15

Two eggs with your choice of any 3: cheese, tomatoes, onions, mushrooms, bell pepper, ham, bacon. 15

Keto breakfast

Less than 2g of Net Carbs

Tres huevos, tocineta y aguacate. 15

Three eggs (your way), bacon, and avocado. 15

Tostadas con aguacate - avocado toast

Dos tostadas integrales cubiertas con guacamole, tomate y culantro, servicio con jalapeño al lado. 15

Two whole wheat toast, cover with guacamole, tomatoes and cilantro, with jalapeños on the side. 15

Breakfast Quesadilla

Tortilla de harina, rellena de huevos con cebolla y chile, y queso, cubiertos de pico de gallo, natilla y aguacate. 15

Flour tortilla stuffed with eggs with onions and peppers, & cheese, topped with sour cream and pico de gallo salsa, served with avocado. A traditional Latino breakfast! 15

Alma Pancakes

Con banano y granola. 15

Banana pancakes with granola. 15

Huevos Rancheros

Un desayuno clásico latino 15

A Latin America breakfast classic 15

Avena Gloriosa- Glorious Oatmeal

Tazón de avena, cubierto de fruta fresca, banano y miel. 10

Perfect oatmeal bowl, topped with banana, fresh fruit and honey 10

Extras	
Dos Huevos / Two Eggs 10	Queso Blanco / Fresh white cheese 8
Tocineta / Bacon 10	Porción Aguacate / Sliced avocado 10
Salchicha Desayuno / Breakfast Sausage 10	Plato de Frutas / Fruit plate 3 - 8
Cereal 4 Yogurt 4	Pinto / Rice & Beans 10
O J glass / Jugo de Naranja 3	Expresso - Capuccino - Latte 5

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Healthy Drinks

Weigh Control - Control de Peso \$8

Pineapple-Celery-Orange-Parsley
Piña-Apio-Naranja-Perejil

Full Protein - Proteínico \$8

Orange-Banana-Soy Protein
Naranja-Banano-Proteína de soya

Pure Energy - Pura Energía \$8

Banana-Strawberry-Orange-Honey
Banano-Fresa-Naranja-Miel de Abeja

Tropical Blast - Ola Tropical \$8

Mango-Strawberry-Pineapple
Mango-Fresa-Piña

Tutti- Frutti Smoothie- Vaido Tutti- Frutti \$8

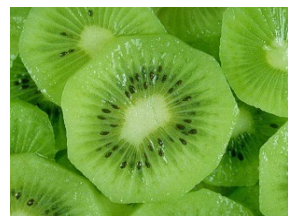
Strawberries - Pineapple - Plain Yogurt - Banana - O. J.
Fresa - Piña - Yougurt Natural - Banano - Jugo Naranja

Very Berry Smoothie \$8

Black raspberry yogurt, blueberries, strawberries
Yogurt de mora, arandanos azules y fresas

Alma Iced Coffee- Café Frio Alma \$8

Espresso - Milk - Brown Sugar - Cinnamon - Vanilla Extract
Espresso - Leche - Azúcar - Canela - Extracto de Vainilla



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DESSERTS

Coconut flan

Soft coconut flan with raspberry coulis 12

Tropical Gelato

Two scoops of gelato, your choice of Cas, Pasion Fruit or Watermelon 12

Panna cotta with Strawberry coulis

Classic Italian dessert, sweetened cream thickened with gelatin and molded, topped with our house made strawberry sauce 12

Warm Brownie a la Mode

Warm brownie topped with vanilla ice cream and a drizzle of caramel sauce 12

Soft Ice-cream Affogato

Traditional Italian dessert, a scoop of vanilla ice cream over a espresso shot 10
add *Baileys* or *Frangelico* 2

Fruit Plate

Selection of seasonal fruit drizzled with honey 10

Soft Ice cream / Sundae

Your choice of Vanilla and/or the flavor of the week, a simple cup, or a sundae with a topping 10

COFFEES

Americano, Cappuccino, Latte,
Espresso, Macchiato 5

Babyccino coffee-free cappuccino
for the kids! 3

Brandy & Baileys 7
Irish Coffee Irish whiskey 7
Café Royale Cognac 7
Café Niño Rum & Sambuca 7

LIQUEURS

Amaretto 10	Grand Marnier 10
Bailey's 7	Hennessey 10
Café Rica 8	Jagermeister 7
Frangelico 10	Kahlua 8
Cointreau 10	Limoncello 10
	Sambuca 10

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POSTRES

Flan de Coco

Suave flan de coco con coulis de frambuesas 12

Gelato Tropical

Dos bolas de gelato, a escoger entre Cas, Maracullá o Sandía 12

Panna cotta con coulis de fresa

Clasico potre italiano, crema con gelatina, con nuestra jalea de fresa 10

Brownie con Helado

Delicioso brownie tibio con helado helado y salsa de caramel 10

Affogato con helado suave

Postre tradicional Italiano, una bola de helado de vainilla, sobre un shot de espresso 10
Agregue *Baileys* o *Frangelico* 2

Fuente de Frutas

Selección de frutas locales bañadas en miel de abeja 10

Helados suave / Sundae

Su elección de vainilla y/o el sabor de la semana, una copa o estilo sundae, con un topping 10

CAFÉS

Americano, Cappuccino, Latte,
Espresso, Macchiato 5

Babyccino coffee-free
cappuccino for the kids! 3

Brandy & Baileys 7
Irish Coffee Irish whiskey 7
Café Royale Cognac 7
Café Niño Rum & Sambuca 7

LICORES

Amaretto 10	Grand Marnier 10
Bailey's 7	Hennessey 10
Café Rica 8	Jagermeister 7
Frangelico 10	Kahlua 8
Cointreau 10	Limoncello 10
	Sambuca 10

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Cocktails

Margaritas

Margarita (Frozen or on the Rocks) Tequila, Triple Sec, & Lime Juice	10
Margarita Special Premium Tequila, Grand Marnier, & Lime Juice	15
Beergarita Tequila, Triple Sec, Corona & Lime Juice	15.5

Gin & Tonic

Bombay & Tonic with your choice of cucumber, lemon, mixed berries or plain	10
Tanqueray & Tonic with your choice of cucumber, lemon, mixed berries or plain	10
D'Argen Rose & Tonic with your choice of cucumber, lemon, mixed berries or plain	10

Our Specialties

Guaro Sour (frozen or on the rocks) Cacique Guaro, Lime Juice, Sugar, Grenadine	10
THE Mojito White Rum, Fresh Mint, Sugar, Lime Juice, Club Soda	10
Pineapple Infused Vodka Martini	10
Moscow Mule Vodka, Ginger Beer, Lime Juice and mint	10
Vodka Fresh Vodka, Blue Curaçao, Basil, Pineapple, Lime Juice	10
Nacho Passion Vodka, Passion Fruit, Tonic	10
Bloody Mary Vodka, Tomato Juice, Celery, Bacon	10

All good!

Screwdriver Vodka, Orange Juice	10
Daiquiri Rum & Choice of Fruit Juice	10
Tequila Sunrise Tequila, Orange, Grenadine	10
Black Russian Vodka, Café Rica Liqueur	10
White Russian Vodka, Café Rica Liqueur, Evaporated Milk, Cherry	10
Martini Vodka o Gin , Dry Vermouth, Olive or Lemon	10
Cosmopolitan Vodka, Triple Sec, Cranberry Juice, Lime Juice	10
Grasshopper Creme de Coco, Creme de Menthe, Evaporated Milk	10
Rum Punch Dark Rum, Malibu, Fruit Juice	10
Cuba Libre Rum, Coca Cola, Lime	10.5
Sex on the Beach Vodka, Peach, Orange Juice, Cranberry Juice	10
Caipirinha Cachaça 51, Lime Juice, Sugar, Lime Slices	10
Aperol Spritz Aperol, prosecco, digestive bitters and soda water.	10
Manhattan Sweet Vermouth, Whiskey, Cherry, Bitters	10
Pacific Breeze Vodka, Cranberry, Pineapple Juice	10
Piña Colada Pineapple Juice, Coconut Cream, Evaporated Milk, Rum	10
Mai Tai White & Dark Rum, Amaretto, Triple Sec, Pineapple Juice	10
Old Fashioned Borbon, Angostura Bitters, Water, Sugar, Cherry, Orange	10
Long Island Ice Tea Vodka, Rum, Tequila, Triple Sec, Gin, Lime, Coca Cola	15

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Prosecco Cocktails

Bellini 8

Peach pure, peach liquor and Prosecco

Negroni Sbagliato 8

Campari, sweet verouth, gin and Prosecco

Limoncello Cooler 8

Limoncello and Prosecco

Cosmo Champagne 8

Cranberry juice, lemon, orange liquor and Prosecco

French 75 8

Lemon, simple syrup, gin and Prosecco

Mimosa 8

Orange juice and Prosecco

Beers

Domestic Beer 5.00

Imperial, Light, Silver,
Pilsen
Bavaria Gold, Light

Craft Beers 7.00

Draft
Pilsener - IPA

Imported Beer 7.00

GINGER BEER

CORONA

MODELO

HEINEKEN

MODELO OSCURA

Wine

Sparkling Wines

Codorniu Classic Cava	Spain	(10 glass)
Indomita Brut – Gold Medal Catador Wine Awards	Chile	48
Codorniu Classic Cava	Spain	48

Champagnes

Vignon Pere & Fils	France	185
Moet & Chandon Imperial	France	190

Rose Wines

Casal Mendez Rosè	Portugal	38 (10 glass)
Petit Envié, Domain Gelly	France	38
Château Gairoid	France	58

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Red Wines by the glass

Root 1 Cabernet Sauvignon	Argentina	10
Villa Pomal Crianza – Rioja 2017	Spain	10
Santa Julia Malbec - Orgánico	Argentina	10
Château Tour de Perrigal - Bordeaux	France	10

Cabernet Sauvignon

Finca El Portillo Cabernet Sauvignon	Argentina	42
Root 1 Cabernet Sauvignon	Argentina	42
L.A. Cetto – Baja California	Mexico	42
Indómita Gran Reserva, Valle de Maipo	Chile	47
Domain LeCclaud - Organic	France	47

Malbec

Portillo Malbec	Argentina	42
Santa Julia Malbec - Orgánico	Argentina	42
Doña Paula Estate	Argentina	45

Merlot

Finca Marta Merlot	Argentina	40
Chateau de Pennautier	France	42

Pinot Noir

Agustinos Reserva, Valle del Bío Bío,	Argentina	42
Fin del Mundo Reserva	Argentina	42
Paul Mass Reserva	France	44

Shiraz

Callia S Hoy Shiraz	Argentina	40
Pennautier Syrah	France	42
Lindermans Bin 50 Shiraz	Australia	42

Others

Fiontana Freda Dolcetto	Italy	42
Château Tour de Perrigal - Bordeaux	France	42
Terre Montepulciano D'Abuzzo	Italy	42
Villa Pomal Crianza – Rioja 2017	Spain	42
Agustinos Reserva Carmenere	Chile	44
Angry Bunch Zinfandel - California	USA	47
Altanza Reserva - Rioja	Spain	52
Santalba Limited Edition - Rioja	Spain	52
L.A. Cetto - Tempranillo	Mexico	52

Premium Red Wines

Recanati – Israel KOSHER Certified	Israel	68
Atalaya del Camino – (Garnacha Tintorera)	Spain	82
Tamaca Don Manuel Petit Verdot	Peru	84
Villa Pomal Gran Reserva – Rioja 2015	Spain	88
Andeluna Altitud - Malbec	Argentina	88
Six Eight Nine Cabernet Sauvignon - Napa	USA	92
Châteauneuf-Du-Pape – Southern Rhône	France	110

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White wine by the glass

William Cole Reserva, Chardonnay	Chile	10
I Castelli	Italy	10
Rayun - Sauvignon Blanc	Chile	10
Luneau – Un terroir	France	10

Chardonnay

Intipalka Valle de Ica Chardonnay	Perú	42
William Cole Reserva, Chardonnay	Chile	42
Fin del Mundo	Argentina	44
Mon Frere	USA	44
Care – Blanco sobre lías	Spain	46
AOC Macon-Vinzelles En Paradise	France	57

Pino Grigio / Gris

I Castelli	Italy	42
Domini Veneti Marco Polo	Italy	44

Sauvignon Blanc

Rayun - Sauvignon Blanc	Chile	42
Luneau – Un terroir	France	42
Sierra Blanca, Baja California	Mexico	42
Tacama Blanco de Blancos	Perú	52

Other

Woodbridge Mondavi White Zinfandel	USA	44
Masia Freyè – Cataluña blend	Spain	44
Cuné Verdejo D.O. Rueda	Spain	48
Tavishi – (Eastern Europe)	Georgia	47
Ophalum - Albariño	Spain	47
Tacama - Grand Blanco Blend	Perú	47
Fillaboa Albariño	Spain	47

Premium White Wines

Paco & Lola Albariño	Spain	64
Six Eight Nine - Napa Valley Blend	USA	64
Recanati – Israel KOSHER Certified	Israel	68

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