

STARTERS

Tuna Tartare / Tartar de Atún

Chopped fresh yellowfin tuna with ginger and soy sauce over an avocado base. 22
Atún fresco finamente picado, con jengibre, y soya sobre una base de aguacate. 22

Tuna Carpaccio / Carpaccio de Atún

Finely sliced tuna, served raw with our vinaigrette topping, capers, red onion and avocado 22
Cortes finos de atún, servidos con nuestra vinagreta, alcaparras, cebolla y aguacate. 22

Samosas



Famous Indian recipe of spicy potato turnover, deep fried on a flour wrapper, and our delicious, sweet chili dipping sauce. 20
Famosa receta de la India, papas arregladas con especias, envueltas en tortilla de harina y fritas, con salas agridulce para dippear. 20

Crispy Calamari / Calamares Crujientes

Fried calamari served with our sweet and sour dipping sauce. 24
Aros de calamares fritos servidos con una salsa agridulce. 24

Roasted Garlic Hummus

Roasted garlic hummus with fresh vegetables and pita chips. 20
Hummus de ajo rostizado acompañado con vegetales frescos del huerto Alma y chips de pan pita tostado. 20



Yellow squash bisque / Crema de Ayote

Silky and delicate squash bisque cup, served with a drizzle of Crème Fraîche 20
Sedosa crema de ayote, con unas gotas de natilla 20



Smoked trout fritter / Croquetas de trucha

Fluffy smoked trout cakes, made with breadcrumbs, mayo and spices, topped with garlic aioli 22
Croquetas de trucha, hechas con pan molido y especias, con aioli de ajo 22

Mexican Shrimp Cocktail / Coctel Camarón

Camarones pochados, en una salsa base de tomate, con aguacate, pepino, cilantro y cebolla 27
Poach shimp, in a sauce of tomato based, with onion, cilantro, cucumber and avocado 27

SALADS

Alma Salad / Ensalada Alma

Tomato, avocado, cashew nuts, shredded cheese, and red onions served over lettuce with your choice of dressing 20
Tomate, aguacate, semillas marañon, queso blanco fresco, y cebolla roja, servido sobre una cama de lechuga fresca con su aderezo preferido. 20



Avocado with shrimp salad / Ensalada de aguacate y camarón

Half avocado stuffed with pinky shrimp over salad 25
Medio aguacate relleno con ensalada de camarón pinky 25

Crispy Chicken Salad / Ensalada de pollo crocante

Crispy breaded chicken, over lettuce, tomato, red onion, sesame & avocado, with our famous sesame dressing. 25
Dedos de pollo crocante, sobre una ensalada del jardin, con adereso de ajonjolí. 25

Apple pecan salad/ Ensalada con manzana y pecanas

Lettuce, cucumber, red onions, topped with candied pecans and apple wedges. 20
Lechuga, pepino, cebolla, con pecanas dulces y gajos de manzana. 20



Burrata Caprese (good for 2)

Fresh burrata cheese, heirloom tomatoes, basil, EVOO and balsamic vinegar reduction. 25
Fresquísimo queso burrata, tomates heirloom, albahaca, AOEV y vinagre balsámico. 25



All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

Meal prices changed recently due to the current US dollar exchange rate.

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. 24
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. 24

Alma Steak Sandwich / Sandwich de Lomito

Simple but perfect!, a 10 ounces grilled beef tenderloin, served in our house bread, seasoned with butter, and chimichurri 24
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 24

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. 24
Tacos de pescado servidos en tortilla de harina, y salsa tropical de culantro, con papas fritas o aros de cebolla. 24

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. 24
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. 24

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. 22
La clásica receta en su máxima expresión, con carne, pollo, o clásica, servida con nuestra salsa verde, y ensalada. 22

Buffalo Chicken Sandwich / Sandwich de Pollo Buffalo

Breaded chicken filet, tossed over buffalo sauce, with pickles and onions, served with coleslaw. 24
Filete de pollo empanizado, cubierto con salsa búfalo, con pepinillos y cebolla, con ensalada de cole. 24

Tuna Flatbread / Sándwich abierto de Atún

Spicy tuna shredded over flat bread with our special cream cheese and avocado. 24
Atún picante, desmenuzado sobre una base de pan plano, queso crema y aguacate. 24

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. 25
Pasta penne al dente, con salsa a base de tomate, vodka y queso. 25

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

All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

FROM THE SEA

Sea bass Caribbean / Corvina
Caribeña

Flaky filet, sitting on a coconut milk and tomato based Caribbean sauce 27
Filet de corvina con salsa Caribe a base de leche de coco y chile panameño 27

Sea bass Piccata / Corvina Piccata
Flaky Sea bass filet, sitting on a butter, lemon juice, capers, and white wine sauce 27

Filet de corvina con salsa Piccata, mantequilla, limon, y alcaparras 27

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 27
Filet de la pesca del día a la parrilla, con su elección de: mantequilla de ajo, ghee de perejil, o salsa de mango fresco 27

Ahi Tuna Steak / Atún Ahí

Yellowfin Tuna steak, grilled or blackened with our famous amary sauce (soy, ginger and lemon) 27
Atún a la parrilla, o blackened, con nuestra famosa salsa amary (soya, gengibre y limon) 27

Asian fried Rice - Shrimp / Arroz frito con camarones

Asian style fried rice with jumbo shrimp. 27
Arroz salteado al estilo asiático, con su elección de camarones. 27

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

Yellow rice with assorted seafood, a real classic!. 30
Un clásico de la cocina Española versión Tica, arroz amarillo con mariscos. 30



FROM THE LAND

Alma Steak / Lomito Alma

A grilled local grass-fed filet mignon, served with the sides of the day. 27
Un lomo de res a la parrilla de 10 oz., servido con los acompañamientos del día. 27



Garlic parmigiana Tenderloin tips / Puntas de lomito ajo y parmesano

Tenderloin tips sautéed with garlic butter and parmigiano cheese, over mash potatoes. 27
Puntas de lomito salteadas con mantequilla de ajo, y con queso parmesano, servido sobre puré de papa. 27



Chicken Parmigiana

“Pollo alla parmigiana” is an Italian dish. breaded chicken breast covered in marinara sauce and mozzarella, parmesan, and provolone cheese. 25
Platillo Italiano. Pechuga de pollo empanizada, cubierta con salsa marinara y combinación de quesos. 25

Chicken Piccata / Pollo Piccata

Chicken breast, served with Piccata sauce: butter, lemon juice, capers, and white wine, served with the sides of the day 25
Pechuga de pollo dorada, servido con salsa piccata de mantequilla, jugo de limón, alcaparras y vino blanco. 25

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

Meal prices changed recently due to the current US dollar exchange rate.

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. 22
La major sopa que has provado!, tradicional sopa con pollo, queso, aguacate y tortillas, sobre una sopa cremosa y picantita. 22

Beef Stroganoff

Classic Russian dish, sautéed pieces of beef served in a creamy sauce with mushrooms, over a bed of noodles. 27
Clasica reseta Rusa, trocitos de lomito salteados con hongos, en una salsa cremosa, servido sobre fettuccine. 27

Peruvian Sautéed Tenderloin / Saltado Peruano

Tenderloin strips sautéed with Ají pepper, onion, tomatoes, cilantro and potatoes. 22
Lomito saltado, receta insignia de la cocina Peruana. Tiras de lomito salteado con papas a la francesa y vegetales. 22

Seafood soup / Sopa de Mariscos

Coconut milk based delicious soup, with with assorted seafood 30
Sopa con base de leche de coco, con mariscos variados. 30



SPECIALTIES

Vegetable Curry

Perfect combination of exotic flavors combine in a vegetarian dish. 22

Vegetarian Fried Rice

Sauté Asian style rice with mushroom, broccoli and cauliflower. 22

Vegan Hamburger (Beyond Meatth)

Meatless hamburger, with vegan americano “cheese”, served with French fries. 22

Meatless Bolognese Spaghetti (Beyond Meatth)

Vegan ground “meat”, with tomato sauce, served over al dente spaghetti 22

Peruvian Veggies Sauteé

Mushroom, broccoli and cauliflower bites sautéed with Ají pepper, tomatoes, herbs & potatoes. 22

All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

Meal prices changed recently due to the current US dollar exchange rate.

Tico

Dos huevos (fritos o revueltos), tocineta, gallo pinto, tostadas, plato de frutas. 17

Two eggs (your way), bacon, toast, and gallo pinto (rice & black beans). Served with seasonal fruits.. 17

Tostadas con aguacate - avocado toast

Dos tostadas integrales cubiertas con guacamole, tomate y culantro, servicio con jalapeño al lado. 17

Two whole wheat toast, cover with guacamole, tomatoes and cilantro, with jalapeños on the side. 17

Americano

Dos huevos (fritos o revueltos), tocineta, papas salteadas, tostadas, y frutas. 17

Two eggs (your way), bacon, toast, and breakfast potatoes. Served with fruits. 17

Breakfast Quesadilla

Tortilla de harina, rellena de huevos con cebolla y chile, y queso, cubiertos de pico de gallo, natilla y aguacate. 17

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! 17

Tostadas francesa – French toast

Servidos con banano, y chispas de chocolate. 17
Served with banana, and chocolate chips. 17

Alma Pancakes

Con banano y granola. 17
Banana pancakes with granola. 17

Omelet pura vida

Dos huevos y 3 ingredientes a escoger: queso, tomate, cebolla, hongos, chile dulce, jamón, tocineta. 17
Two eggs with your choice of any 3: cheese, tomatoes, onions, mushrooms, bell pepper, ham, bacon. 17

Huevos Rancheros

Un desayuno clásico latino 17
A Latin America breakfast classic 17

Keto breakfast

Less than 2g of Net Carbs
Tres huevos, tocineta y aguacate. 17
Three eggs (your way), bacon, and avocado. 17

Avena Gloriosa– Glorious Oatmeal

Tazón de avena, cubierto de fruta fresca, banano y miel. 12
Perfect oatmeal bowl, topped with banana, fresh fruit and honey 12

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

All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

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-Naranga-Miel de Abeja

Tropical Blast – Ola Tropical \$8

Mango-Strawberry-Pineapple
Mango-Fresa-Piña

Tutti- Frutti Smoothie– Vatido Tutti- Frutti \$8

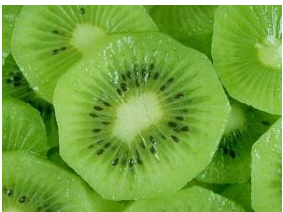
Strawberries – Pineapple - Plain Yogurt – Banana – O. J.
Fresa – Piña – Yougurt Natural – Banano – Jugo Naranja

Very Berry Smoothie \$8

Black raspberry yougurt, 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



All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

DESSERTS

Coconut flan

Soft coconut flan with raspberry coulis 14

Tropical Gelato

Two scoops of gelato, your choice of Cas, Pasion Fruit or Watermelon 14

Panna cotta with Strawberry coulis

Classic Italian dessert, sweetened cream thickened with gelatin and molded, topped with our house made strawberry sauce 14

Warm Brownie a la Mode

Warm brwonie topped with vanilla ice cream and a drizzle of caramel sauce 14

Soft Ice-cream Affogato

Traditional Italian dessert, a scoop of vanilla ice cream over a espresso shot 12
add Baileys or Frangelico 2

Fruit Plate

Selection of seasonal fruit drizzled with honey 12

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

13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

POSTRES

Flan de Coco

Suave flan de coco con coulis de frambuesas 14

Gelato Tropical

Dos bolas de gelato, a escoger entre Cas, Maracullá o Sandía 14

Panna cotta con coulis de fresa

Clasico potre italiano, crema con gelatina, con nuestra jalea de fresa 14

Brownie con Helado

Delicioso brownie tibio con helado helado y salsa de caramel 14

Affogato con helado suave

Postre tradicional Italiano, una bola de helado de vainilla, sobre un shot de expreso 14
Agregue Baileys o Frangelico 2

Fuente de Frutas

Selección de frutas locales bañadas en miel de abeja 12

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

13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

Cocktails

Margaritas

Margarita	(Frozen or on the Rocks)	12
Margarita Special	Premium Tequila, Grand Marnier, & Lime Juice	16
Beergarita	Tequila, Triple Sec, Corona & Lime Juice	16

Gin & Tonic

Your Choice of Gin & Tonic	with your choice of cucumber, lemon, mixed berries or plain	12
----------------------------	---	----

Our Specialties

Guaro Sour	(frozen or on the rocks) Cacique Guaro, Lime Juice, Sugar, Grenadine	12
THE Mojito		12
Pineapple Infused Vodka Martini		12
Moscow Mule		12
Vodka Fresh	Vodka, Blue Curaçao, Basil, Pineapple, Lime Juice	12
Sangría		12
Nacho Passion	Vodka, Passion Fruit, Tonic	12
Bloody Mary	Vodka, Tomato Juice, Celery, Bacon	12

All great!

Screwdriver		12
Daiquiri	Rum & Choice of Fruit Juice	12
Tequila Sunrise	Tequila, Orange, Grenadine	12
Black Russian	Vodka, Coffee Liqueur	12
White Russian	Vodka, Coffee Liqueur, Evaporated Milk,	12
Martini Vodka o Gin,	Dry Vermouth, Olive or Lemon	12
Expresso Martini,	Vodka & Expresso	12
Cosmopolitan	Vodka, Triple Sec, Cranberry Juice, Lime J	12
Grasshopper	Creme Coco, Creme Menthe, Evaporated Milk	12
Rum Punch	Dark Rum, Malibu, Fruit Juice	12
Cuba Libre	Rum, Coca Cola, Lime	12
Sex on the Beach	Vodka, Peach, Orange Juice, Cranberry Juice	12
Caipirinha	Cachaça 51, Lime Juice, Sugar, Lime Slices	12
Aperol Spritz	Aperol, prosecco, and soda water.	12
Negroni	Gin, vermouth and Campari	12
Manhattan	Sweet Vermouth, Whiskey, Cherry, Bitters	12
Pacific Breeze	Vodka, Cranberry, Pineapple Juice	12
Piña Colada	Pineapple Juice, Coconut Cream, Evaporated Milk, Rum	12
Mai Tai	White & Dark Rum, Amaretto, Triple Sec, Pineapple Juice	12
Old Fashioned	Bourbon, Angostura Bitters, Water, Sugar, Cherry, Orange	12
Long Island IceTea	Vodka, Rum, Tequila, Triple Sec, Gin, Lime, Coca Cola	15

All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

Prosecco Cocktails

Bellini 9

Peach pure, peach liquor and Prosecco

Negroni Sbagliato 9

Campari, sweet verouth, gin and Prosecco

Limoncello Cooler 9

Limoncello and Prosecco

Cosmo Champagne 9

Cranberry juice, lemon, orange liquor and Prosecco

French 75 9

Lemon, simple syrup, gin and Prosecco

Mimosa 9

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

Prince de Richemont Espumante	France	(10 glass)
Prince de Richemont Espumante	France	44
Ana de Codorniu – Premium Cava	Spain	54

Champagnes

Canard Duchene AOC Champ	France	135
Bollinger Special Cuvee	France	190

All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

Rose Wines

Casal Mendez Rosè	Portugal	45 (10 glass)
Château de la Coulerette, AOC	France	45 (10 glass)
Côtes de Provence		
Whispering Angel, AOC Côtes de Provence	France	64

White Wines by the glass

William Cole Reserva, Chardonnay	Chile	10
Casas del Bosque Reserva, Sauv. Blanc	Chile	10
Château Haut-Maginet, AOC - Bordeaux	France	10
Conte Placido - Toscana	Italy	10

Chardonnay

William Cole Reserva, Chardonnay	Chile	44
Fin del Mundo	Argentina	48
J. Lohr Arroyo Vista Chardonnay	USA	66

Pinot Grigio

Conte Placido - Toscana	Italy	44
I Castelli	Italy	44
Domini Veneti Marco Polo	Italy	48

Sauvignon Blanc

Rayun - Sauvignon Blanc	Chile	44
Casas del Bosque Reserva, Sauv. Blanc	Chile	44

Others

Woodbridge Mondavi White Zinfandel	USA	48
Château Haut-Maginet, AOC - Bordeaux	France	48
Cuné Verdejo D.O. Rueda	Spain	52
Ophaluum - Albariño	Spain	55
Domaine de la Motte Vignes, AOC Chablis	France	55
Fillaboa Albariño	Spain	58

Premium White Wines

Paco & Lola Albariño	Spain	68
Recanati – Israel KOSHER Certified	Israel	68
Pazo Barrantes Albariño, DO Rias Baixas	Spain	76

All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.

ALMA RESTAURANT

AT ALMA DEL PACIFICO BEACH HOTEL & SPA

Red Wines by the glass

Finca El Portillo 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	44
Indómita Gran Reserva, Valle de Maipo	Chile	48
Domain LeCclaud - Organic	France	48

Malbec

Portillo Malbec	Argentina	44
Santa Julia Malbec - Orgánico	Argentina	44
Doña Paula Estate	Argentina	48

Merlot

Finca Marta Merlot	Argentina	44
--------------------	-----------	----

Pinot Noir

Newen – Patagonia	Argentina	44
Fin del Mundo Reserva	Argentina	48
Beumas	France	48

Shiraz

Callia S Hoy Shiraz	Argentina	44
Pennautier Syrah	France	44
Lindermans Bin 50 Shiraz	Australia	48

Others

Fiontana Freda Dolcetto	Italy	44
Château Tour de Perrigal - Bordeaux	France	44
Terre Montepulciano D'Abuzzo	Italy	44
Villa Pomal Crianza – Rioja 2017	Spain	44
Agustinos Reserva Carmenere	Chile	48
Angry Bunch Zinfandel - California	USA	48
Altanza Reserva - Rioja	Spain	52

Premium Red Wines

Marqués de Murrieta Reserva, DOCa Rioja	Spain	62
Recanati – Israel KOSHER Certified	Israel	68
Atalaya del Camino – (Garnacha Tintorera)	Spain	68
Villa Pomal Gran Reserva – Rioja 2015	Spain	88
Six Eight Nine Cabernet Sauvignon - Napa	USA	92
Gott Cabernet Sauvignon, AVA Napa Valley	USA	92
Châteauneuf-Du-Pape – Southern Rhône	France	110

All prices are in US dollars. 13% sales tax and 10% service tax will be added to your final bill.