

*Casa Alma*  
MENU



## WHETTING YOUR APPETITE

### **Crispy Aguachile**

Shrimp marinated in cucumber, jalapeño, radish, lime and fresh cilantro.

### **Tartar with green aguachile sauce**

Salmon tartare with lime zest, served with apple aguachile\*.

### **Citric tiradito (Peruvian-style thinly sliced raw fish in citrus marinade)**

Catch of the day cut into sashimi style pieces, candied lemon, guacamole. Mango, onion, pickles.

### **Purple carpaccio**

Beet carpaccio, feta cheese, cashews, papaya slices and sprouts.

### **Tuna Toast**

Toast with tuna tartare, chipotle sauce. Avocado and fried onion.

### **Seafood au naturel**

Juicy shrimp gently poached in a zesty lemon-infused brine.

## FROM OUR FIRE

### **A flavorful bite**

Grilled seafood of the day with herb butter.

### **Catch of the day**

Fish of the day, wrapped in banana leaves, cooked over smoldering embers, served with a virgin sauce and a touch of olives.

### **Zarandeado Fish**

Butterflied, marinated in a flavorful mixture resulting in a smoky and tangy flavor with a slightly crispy exterior.

### **Yuca-Topped Octopus**

Grilled octopus served on a bed of yuca (cassava) puree with chipotle mayonnaise.

### **Land and Sea Chicken with Shrimp, White Wine and Lemon Sauce.**

Served with Truffle Mashed Potatoes

### **Primavera Pasta**

Spaghetti with ribbons of fresh vegetables and roasted cherry tomatoes.

## A Final Touch

### **Lime or Nothing**

Agave syrup crumble, tangy lime cream, fluffy meringue, and a hint of pepper.

### **Concha Tua**

Mini shell filled with velvety vanilla ice cream and piping hot champurrado (thick and creamy chocolate drink made with corn dough).

### **Torrija Mia**

French toast with creamy coconut milk, vibrant passion fruit cream and caramelized banana.

### **Seasoned Fruit**

Tropical fruits dusted with Tajín spices and a splash of lime.



**U**  
**ULTIMATE** **ASSOCIATE MENU**  
LEISURE CLUB

**Zarandeado**

Grilled octopus tacos with pico de gallo and crispy yucca on the side.

**Tunified**

Fresh bluefin tuna tartare marinated with ginger and soy oil.

**Salty fish**

Catch of the day carpaccio, wakame seaweed, chilli, grapefruit steak, pink pepper, spicy radish sprouts, lemon and olive oil.

**Seafood Linguini**

Ouzo, fennel and seafood broth.

*Casa Alma*  
KID`S MENU

**STARTERS**

**Fish sticks**

Fried breaded fish strips, served with aioli sauce.

**Hot Dog**

Hot dog with ketchup and fried onions.

**DESSERTS**

**Stuffed mini "concha" (sweet bread)**

Filled with velvety vanilla ice cream and piping hot champurrado (thick and creamy chocolate drink made with corn dough).

**Tropical fruit**

Tropical fruits dusted with Tajín spices and a splash of lime (optional).

**MAIN COURSES**

**Spaghetti with Meatballs.**

**Catch of the day**

cooked over hot coals and wrapped in a banana leaf.

**Fish Burger Mini hamburger.**

**Beef and cheeseburger.**



