

ALMA DE MÉXICO RESTAURANT

215.929.6910 – almademexico.us

STARTERS

QUESO FUNDIDO \$16
(served with flour tortillas)
Mozzarella & monterrey cheeses, poblano strips & corn (with mushrooms or chorizo)

NACHOS ALMA DE MEX \$14
Blended cheeses, refried beans, pico de gallo, jalapeños, sour cream & lettuce
add chicken \$15 – steak or chorizo - \$16

FLAUTAS DE POLLO \$18
4 fried tortillas stuffed with chicken, topped with cream, queso fresco, lettuce, tomato, avocado & onion

GUACAMOLE CLÁSICO \$12
(served with chips)
Avocado, jalapeño, fresh lime, onion, cilantro and tomato
with chipotle & peanuts \$15
with mango & crab meat \$18

SOUPS & BROTHS

SOPA DE TORTILLA \$11
Baked tomato broth, with strips of tortillas, queso fresco, avocado, chile pasilla & sour cream – (with or without chicken)

CALDO DE CAMARÓN \$19
Exquisite chile guajillo broth, shrimp, garlic, onion, alongside vegetables, cilantro & lime (served with a baquette)

PANCITA DE RES \$19
Tripe soup simmered with dried chiles & condiments, chick peas, cilantro, lime & oregano (with hand made tortillas)

SALADS

CESAR TRADICIONAL \$14
Romaine lettuce with parmesan cheese, crutons & caesar dressing
add chicken - \$15 – shrimp - \$16

COBB \$16
Lettuce, chicken breast, hard boiled eggs, tomato, abocado, blue cheese, red onion, fried bacon, honey & mustard vinaigrette (with lime & olive oil)

TACOS (3 PER ORDER)

(served on hand made corn tortillas, with onion, cilantro & lime)

AL PASTOR \$14
GRILLED STEAK \$16
PORK CARNITAS \$15
SMOKED PORK CHOPS \$16
With cactus, onions & jalapeños

FROM THE GRIDDLE

TLACOYO \$15
Stuffed with refried beans, queso fresco, cream, onion & cilantro, with red & green salsa
add steak - \$18

HUARACHES \$15
Stuffed with refried beans, queso fresco, cream oaxaca cheese, onion & cilantro, with boiled cactus (nopales)
add steak - \$18

CHIPS Y SALSAS \$9

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QUESADILLAS

Hand made corn tortillas with oaxaca cheese – 1 per order

SENCILLA - PLAIN	\$8
MUSHROOMS	\$9
CHICKEN TINGA	\$9
CHORIZO & POTATO	\$9
GRILLED STEAK	\$10
PORK AL PASTOR	\$9
PORK CARNITAS	\$9
PRESSED PORK	\$10
NOPALES - CACTUS	\$9

BURRITOS on spinach tortillas

(Includes rice, refried beans, guacamole, lettuce, sour cream & cheese)

VEGETARIAN	\$14
GRILLED CHICKEN	\$15
PORK AL PASTOR	\$15
PORK CARNITAS	\$15
GRILLED STEAK	\$16
WET BURRITO	\$16

With green salsa, red or mole, topped with queso fresco & sour cream

TRADICIONAL

ENCHILADAS \$17
(corn tortillas rolled with chicken, served with refried beans, rice, queso fresco, sour cream and onion)

choose your salsa

RED GREEN
MOLE BANDERA

CHILAQUILES \$16
With cream, queso fresco, onion & cilantro

ADD EGGS \$17
EGGS Y STEAK \$19

SOPES (3 PER ORDER)

(with refried beans, queso fresco, cream, lettuce & onion)

PLAIN	\$15	CARNITAS	\$15
AL PASTOR	\$15	GRILLED STEAK	\$17

GORDITAS

(with oaxaca cheese, queso fresco, lettuce, cream, cilantro & onion)

AL PASTOR	\$9	CARNITAS	\$9
PRESSED PORK (CHICHARRÓN)			\$9

MAIN DISHES

NEW YORK STEAK DE ALMA \$35
Seared & accompanied by 2 plain sopes, alongside cactus, roasted jalapeño & grilled panela cheese in a bordelaise sauce

CARNE ASADA \$30
NY steak seared, served with rice, refried beans, grilled panela cheese and guacamole

MOLCAJETE AL ALMA \$35
Steak, chicken, chorizo, shrimp, smoked pork chop, Viena sausage, cactus, cheese & roasted onion, in our special house sauce

CAMARÓN AL AJILLO \$25
Jumbo shrimp sauteed with garlic, chile guajillo strips, lime, cilantro, butter & olive oil, alongside rice, guacamole & house salad

CAMARÓN A LA DIABLA \$25
Jumbo shrimp sauteed in 4 dried chiles, served with rice, refried beans & sauteed vegetables

PECHUGA DE POLLO ASADA \$18
Grilled chicken, served with rice, guacamole & mixed vegetables (sauteed in butter & garlic)

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Bebidas, Postres y para Niños



PARA LOS CHIQUITOS			
CHICKEN FINGERS	\$10	QUESADILLA CHICAS	\$10
<i>(servido con papas fritas)</i>		<i>(solo de queso, 2 piezas)</i>	

GUARNICIONES - SIDES

ARROZ – RICE	\$4
FRIJOL REFrito – REFRIED BEANS	\$4
CHARROS – WHOLE PINTO BEANS	\$5
TORTILLAS DE MAIZ (4) (CORN)	\$2
CREMA AGRIA – SOUR CREAM	\$2
PICO DE GALLO – MEXICAN SALSA	\$4
SALSA VERDE O ROJA – RED OR GREEN SAUCE	\$4
HABANERO (cebolla y limón) (lemon & onions)	\$3
CHILES TOREADOS – SAUTEED CHILES	\$4

BEBIDAS – BEVERAGES

SANGRIA	\$9	JUGO DE NARANJA FRESCO - OJ	\$7
PIÑA COLADA	\$10	CAFE DE OLLA	\$5
AGUAS FRESCAS	\$7	(con canela, piloncillo y naranja)	
(horchata, piña o limonada)		(cinnamon, brown sugar & oranges)	
JARRITOS	\$3	TE	\$4
(mandarina, toronja o piña)		(limón, manzanilla, jengibre con limñn,	
SEÑORIAL SANGRIA	\$3	lavanda con manzanilla o negro)	
SIDRAL DE MANZANA	\$3	(lemon, chamomile, lemon & ginger,	
COCA COLA MEXICANA	\$3	lavender & chamomile)	

POSTRES - DESSERTS

CHURROS \$12
acompañado con jarabes de cajeta y chocolate
served with gotas milk caramel & chocolate

TRES LECHES \$12
Pastel de vainilla con salsas de 3 leches
Vanilla sponge cake in a 3 milk sauce

CREPAS DE NUTELLA \$12
servidas tibia con plátano y fresas
served warm with plantains & strawberries

FLAN NAPOLITANO \$12
GELATINA – GELATINE \$6

WELCOME - BIENVENIDOS



Fines de semana "BARBACOA" WEEKENDS

*Tacos de barbacoa preparados al estilo Hidalgo.
Usando pencas de maguey asadas y servidos
con un consome y tortillas hecha a mano.*

~ ~

*Hidalgo style barbecue tacos.
Using roasted maguey leaves & served with
an exquisite broth with handmade tortillas.*

*WWW.ALMADEMEXICO.US - 215.929.6910
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