

ALMA DE MÉXICO

124 Lombard St.

Phila, PA 19147

almademexico.us - 835.259.6210

Pa' Comenzar / Starters

Queso Fundido \$16 (tortillas de harina / flour tortillas)

mozzarella & monterrey cheeses, corn
served with chorizo or mushrooms

Ceviche Mazatlán \$21

shrimp cured in lime, garlic, piquin pepper, onion, cilantro,
avocado, cucumber, salsas negras (alongside tortilla chips)

Nachos Alma De Mexico \$14

queso mixto, refried beans, pico de gallo, jalapeños, cream, lettuce

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add **chicken \$15 / barbacoa \$19 / birria \$19**

asada \$16 / chorizo \$16

Flautas de Pollo \$18

4 stuffed corn flutes, chicken, fresh cream, queso fresco, lettuce,
tomato, avocado, onion

Guacamole Clásico \$13

classic guacamole served with tortilla chips

Add **chipotle & peanuts \$15 / mango & crabmeat \$18**

Chips And Salsa \$9

Sopas / Soups

Sopa de Tortilla \$12

tomato broth, tortilla strips, queso fresco, avocado, pasilla pepper,
sour cream (with or without chicken)

Pozole \$21

pork, hominy, guajillo, garlic, lettuce, cream, lime, fresh herbs,
radish, oregano, special house hot sauce, tostadas

Caldo de Camarón \$21

guajillo pepper broth, garlic, onion, shrimp, cilantro, lime,
vegetables, (served with handmade tortillas)

Pancita de Res \$21

tripe, dried chiles, chickpeas, cilantro, lime,
oregano (handmade corn tortillas)

Authentic Mexican Cuisine

Del Comal / On the Griddle

Tlacoyo \$15

refried beans, queso fresco, fresh cream, onion, cilantro, red & green sauces – add **nopales \$16, al pastor \$17, carnitas \$17, beef \$18, roasted chicken \$18, barbacoa \$19, birria \$19**

Huaraches \$15

stuffed with refried beans, queso fresco, oaxaca cheese fresh cream, onion, cilantro, boiled nopales – **al pastor \$17, carnitas \$17, beef \$18, roasted chicken \$18, barbacoa \$19, birria \$19**



TACOS (3 PER ORDER)

(all served on handmade corn tortillas, onion, cilantro & lime)

Al Pastor \$15 / Asada \$16 / Carnitas \$15 / Shrimp \$19

Barbacoa \$19 / Fish \$19 / Pork Chop \$16

Campechanos (beef & chorizo) \$17 / Chicken Tinga \$16

Quesabirria \$18 (with consommé for dipping)

QUESADILLAS

(all served on handmade corn tortillas, with queso oaxaca)

Plain \$9 / Al Pastor \$10 / Carnitas \$10 / Nopales \$9

Barbacoa \$12 / Birria \$12 / Tinga \$10 / Mushrooms \$10

Chicharrón Prensado \$11 / Chorizo & Potato \$11

SOPES (3 PER ORDER)

(refried beans, fresh cream, queso fresco, lettuce, onion)

Plain \$15 / Al Pastor \$17 / Carnitas \$17 / Carne Asada \$18

GORDITAS

(queso oaxaca, fresh cream, queso fresco, lettuce, cilantro, onion)

Al Pastor \$10 / Carnitas \$10 / Chicharrón Prensado \$10

BURRITOS (OR BURRITO BOWL)

(rice, beans, guacamole, lettuce, fresh cream, queso)

Vegetarian \$15 / Al Pastor \$15 / Carnitas \$15

Pork Chop \$17 / Beef \$17 / Campechano \$18

Barbacoa \$18 / Birria \$18 / Shrimp \$18

(Burritos are served on spinach tortillas)

Burrito Mojado (Wet) (same protein options as above)

Green, red or mole sauce, queso fresco, sour cream



Ensaladas / Salads

Cesar Tradicional \$14

romaine lettuce, parmesan, croutons, caesar dressing

Add **chicken \$15 – shrimp \$16**

Cobb \$16

lettuce, chicken breast, hard boiled eggs, tomato, avocado, blue cheese, onion, bacon fried in mustard & honey – olive oil & lemon

Tradicional /Traditional

Enchiladas \$18

chicken, au gratin (monterrey & oaxaca cheeses) corn tortillas, refried beans, rice, queso fresco, sour cream, onion
choice of sauce: red, green or mole

Chilaquiles \$16

fresh cream, tortilla chips, queso fresco, onion, cilantro

Add **eggs \$17, chicken \$18, beef \$19**

Platos Fuertes /Main Courses

New York Steak de Alma \$36

seared, 2 plain sopes, cactus, roasted jalapeño, grilled panela cheese

Carne Asada \$32

seared new york steak, rice, refried beans, cactus leaves, panela cheese, guacamole

Molcajete Al Alma \$37

beef, chicken, chorizo, shrimp, smoked pork chop, sausage, cactus, cheese, grilled onion, special secret house sauce

Camarón Al Ajillo \$26

grilled shrimp, garlic, guajillo pepper, lime, cilantro, butter, olive oil, rice, guacamole, roasted vegetables

Camarón A La Diabla \$26

grilled shrimp, 4 variations of dried peppers, rice, beans, sauteed vegetables

Pechuga de Pollo Asada \$18

grilled chicken, rice, guacamole, vegetables sauteed in butter & garlic

PARA LOS CHIQUITOS – KIDS MENU

Chicken Fingers (with french fries) \$10

Cheese Quesadillas \$10

Grilled Cheese Sandwich (with french fries) \$12

French Fries \$6

GUARNICIONES – SIDES

rice \$4, refried beans \$4, whole pinto beans \$5, sour cream \$2
corn tortillas (4) \$2, pico de gallo \$4, consomé \$4, habanero \$3
sauteed chiles \$4, red or green sauce \$4

BEBIDAS / BEVERAGES

Ginger Ale \$2 – Diet Coke \$2
Piña Colada \$10 – Mexican Coke \$4
Señorial Sangria \$4 – Sidral Apple Soda \$4
Jarritos \$4 (mandarin, grapefruit, pineapple)
Aguas Frescas \$8) horchata, melon, mango, pineapple)
Iced Tea \$4
Fresh Squeezed Limeade \$8
Fresh Squeezed Orange juice \$8

Cafe de Olla \$5 (traditional mexican coffee,
boiled, cinnamon, brown sugar & oranges)

Tea \$4 (lemon, chamomile,
lemon & ginger, lavender & chamomile)

POSTRES- DESSERTS

Churros \$12 goats milk caramel & chocolate sauce
Crepas de Nutella \$12 warmed, plantains & strawberries
Flan Napolitano \$12

BARBACOA WEEKENDS

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

Tacos de barbacoa preparados al estilo Hidalgo.
Usando pencas de maguey asadas y servidos
con un consomé y tortillas hechas a mano.

Please make us aware of any allergies upon ordering.

