

Alma Latina

#YESITSALLGLUTENFREE

we guarantee freedom from gluten

(and lactose)

Service 1,5€

vegetarian dish  little spicy  medium spicy  only for the brave  contains lactose 

View the **allergen sheet** by clicking [HERE](#). **Always inForm** the dining room staff about intolerances and allergies before ordering. Some products can be frozen depending on the season and availability: homemade chorizo, avocado, peppers, onions, prawns, red fruits

TO START...

GUACAMOLE 7,5€

The classic fresh avocado sauce
seasoned with lime and coriander
served with corn chips

Guacamole with fresh tomato

Guacamole with pico de gallo

Guacamole with chile jalapeño 🌶️

Guacamole with Blu di Lanzo cheese 🧀

CHIPS E SALSE

Corn chips 2€

Pico de gallo 2,5€

Salsa Guacamole 3€

Salsa Ranchera 🌶️ 2€

Salsa Jalapeño Jelly 🌶️ 2€

Salsa Tres Chiles 🌶️🌶️ 2€

Salsa Habanera 🌶️🌶️🌶️ 2€

EMPANADAS 8€

6 filled and fried puff pastry panzerotti,
served with lime mayonnaise and three-chili sauce 🌶️🌶️🌶️

TOSTADITAS 4,5€

4 crunchy tortillas with topped guacamole:
tomatoes, pico de gallo, Blu di Lanzo, jalapeño 🌶️

...OR TO SHARE!

STARTERS

NACHOS 8,5€

Perfect for a shared starter or main course. Served with corn chips

Nachos Chorizo

Spicy sausage, mild guajillo sauce, beans, cheese cream

Nachos Classico

Chicken, lightly spicy ranchera sauce, beans, cheese cream

Nachos Ternera

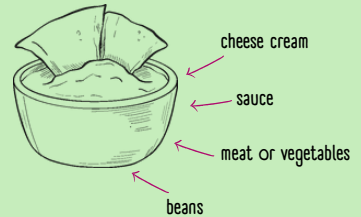
Veal, slightly spicy ranchera sauce, beans, cheese cream

Nachos Pulled Pork

Pulled pork, mild guajillo sauce, beans, cheese cream

Nachos Verdura

Mixed seasonal vegetables, mild guajillo sauce, beans, cheese cream



QUESADILLAS

Large tortilla folded on itself, filled with lactose-free mozzarella. Choose yours!

Quesadilla Chorizo 7,5€

Homemade sausage, peppers, lactose-free mozzarella

Quesadilla Chili con Carne 8€

Ground veal with chili, Blu di Lanzo cheese 🧀, lactose-free mozzarella

Quesadilla Verduras 7,5€

Seasonal vegetables, lactose-free mozzarella

Quesadilla Pulled Pork 8€

Pork shoulder cooked at **low temperature for 18 hours**, bacon, lactose-free mozzarella

Pescadilla 10,5€

Prawns cooked at low temperature, guacamole, pico de gallo, lactose-free mozzarella

LA TAQUERIA

Our soft tortilla recipe based on a mix of gluten-free flours.

Choose your taco or your tasting with:

Pulled Pork Classic with crispy bacon	4€	Prawns in Spring with potato, prawns bisque and katsuobushi tuna pancake, parsley gel and crunchy bacon	4,5€
Pulled Pork Alma 🌶️ with bacon, jalapeño jelly sauce	4€	Prawns Green Curry 🌶️ with edamame pancakes and green curry	4€
Brisket Tradición with guacamole and fresh pico de gallo	4€	Prawns Satay 🌶️ with edamame pancakes and peanut butter satay sauce	4€
Brisket Tres Chiles 🌶️🌶️ with tres chiles sauce	4€	Prawns Classici Alma 🌶️ with guacamole and jalapeño jelly	4€
Chicken Asado 🌶️ with jalapeño jelly sauce	4€	Salmon Tradicional with guacamole and pico de gallo	4,5€
Chicken Green Curry 🌶️ with edamame pancakes and green curry	4€	Salmon Dressed for Party with potato, prawns bisque and katsuobushi tuna pancake, sweet and sour orange and pepper sauce	4,5€
Chicken Satay 🌶️ with coconut milk and peanut butter sauce	4€	Salmon Smoky orange wood smoked in the kitchen, with fresh guacamole	4,5€
Chicken Blu Ceasar with bacon and Blu di Lanzo cheese 🧀	4€	Veggie Sweet and Sour 🌶️🌿 with crunchy vegetables and jalapeño jelly sauce	4€
Chicken Piri Piri 🌶️🌶️ with Piri Piri chili sauce	4€	Veggie Green Curry 🌶️🌿 with crunchy vegetables, edamame pancake and green curry	4€
Chili con Carne Duro e Puro 🌶️🌶️ with a drop of tres chiles sauce	4€	Veggie Piri Piri 🌶️🌿 with crunchy vegetables and Piri Piri chili sauce	4€
Blu Chili con Carne 🌶️ with flakes of Blu di Lanzo cheese 🧀	4€		
Burger 🌶️ with entrecote, pico de gallo and smoky mayo	4,5€		

TACOS BACK TO MEXICO 9,5€

Large soft tortilla served with Mexican meats and flavors

Yucatan

Large tortilla, rice, chicken in achiote and orange, tres chiles sauce 🌶️ and fresh mayonnaise on the side.

Tampico

Large tortilla, rice, chicken, veal and chorizo, tres chiles sauce 🌶️ and fresh mayonnaise on the side.

San Antonio 🌶️

Large tortilla, rice, chicken, almonds, jalapeños, jalapeño jelly 🌶️ and fresh mayonnaise on the side.

Matamoros

Large tortilla, rice, marinated veal, tomatoes, fresh mayonnaise and tres chiles sauce 🌶️ on the side.

Gringo 🌶️

Large tortilla, rice, beans, chili con carne, tres chiles sauce 🌶️ and fresh mayonnaise on the side.

BOWL

Poke based on lime rice with Alma style ingredients and sauces

Blu Caesar Bowl 12€

Chicken marinated in lemongrass and ginger, bacon, Blu di Lanzo cheese 🧀, rice

Piri Piri Bowl 🌶️ 12€

Pulled chicken, Piri Piri chili sauce, seasonal vegetables, rice

Green Curry Bowl 🌶️ 13€

Prawns cooked at low temperature, seasonal vegetables, green curry sauce, rice

Jelly Camarones Bowl 🌶️ 13€

Prawns cooked at low temperature, seasonal vegetables, jalapeño jelly sauce, rice

Salmon Bowl 13€

Citrus marinated salmon, guacamole, pico de gallo, rice

THE KITCHEN

ENCHILADAS 9,5€

Two soft tortillas, stuffed and sprinkled with salsa to customize as you like.
With **lactose-free cheese cream**, accompanied with white **rice** with lime and **red beans**

① CHOOSE THE FILLING ② CHOOSE THE SAUCE

Pulled Pork

Chicken

Chili con Carne 🌶️

Seasonal Vegetables 🌿

Guajillo

Ranchera 🌶️

Tres Chiles 🌶️🌶️

Habanera 🌶️🌶️🌶️

flavorful, **not spicy**

with jalapeños, **slightly spicy**

smoky, **spicy taste**

uncompromisingly spicy

FAJITAS

The traditional meat cut into strips and grilled, served in both classic and contemporary versions

Fajitas di Pollo 13€

Chicken stripes, peppers, onions, rice, beans and tortillas

Fajitas Ternera 14€

Striped veal, peppers, onions, rice, beans and tortillas

Fajitas Mixta 15€

Chicken, veal, chorizo, peppers, onions, rice, beans and tortillas

Fajitas de Pollo y Almendras 🌶️ 14€

Chicken, roasted almonds, jalapeños, rice, beans and tortillas

Fajitas Ahumada 🌶️🌶️ 15€

Veal, tomato, tres chiles sauce, rice, beans and tortillas

Steak Fajitas 19€

Striped 250g **entrecôte** with **crunchy vegetables**, sauces and tortillas

DESSERTS AND SPIRITS

Sweetaco 5,5€

Sweet and crunchy tortilla with cream to customize

1. CHOOSE THE SAUCE 2. CHOOSE THE TOPPING

Red fruitd

Salted Caramel

Orange and chili

Chocolate

Cocoa crumble

Salted almonds

Dark chocolate flakes

Coconut flakes

Selection of ice creams and sorbets from "Il Gelato Amico" 6€

Vegan and gluten free

Bigné 6€

Big choux filled with cream, coated at the moment with chocolate ganache or red fruits coulis

TEQUILA

Tequila bianca sal y limon 3€

The classic smooth shot

Tequila bumbum 2€

The effervescent shot, bum bum with no fear

Tequila Altos 4€

Great tequila blanco to sip

Tequila Altos Reposado 5€

Sweet and citrus scents, in wood for 6/8 months

RUM

Rum Matusalem 7y 5€

Simplicity and quality, aged 7 years

Rum Malteco 10y 5€

Intense aroma of vanilla and woody accents

Rum Appleton Estate Jamaica 7€

Notes of fruit, oak and cocoa, excellent with a dessert

Rum Kraken 6€

Licorice, caramel and vanilla in excellent balance

MEZCAL

Mezcal Beneva con gusano 5€

To whom the larva of gusano at the end of the bottle?

Mezcal Vida 8€

Herbaceous, fruity and pimp

Mezcal Peloton de la Muerte 8€

Powerful smoke note, for a deep experience

Mezcal Alipús 8€

The culture of mezcal in four bottles steeped in history

BAR

COCKTAILS

I Classici

Margarita Classic 7,5€

Margarita de Oro 8€

Tommy's Margarita 8€

Mezcalita 8€

I Freschi

Margarita Frozen at choice:
lime, strawberry or passion fruit
glass 6€

liter 20€

Mojito Cubano 7€

Mojito zenzero 7€

Gli Speciali

Fiesta Margarita tequila, **8€**

Martini Fiero, orange and
pepper gel, lime

Smoky Sunset mezcal, **8,5€**

Punt&Mes, elderflower syrup,
lime

TT Sour tequila, T+ liqueur, **8€**

Fresh mint, lime, agave syrup,
tonic

WINE

Sparkling

Prosecco DOC Extra Dry

Valmarone - 100% Glera

11% vol.

Glass **3€** - Bottle **12€**

VSQ Rosé Brut

Il Botolo - 100% Barbera

13% vol.

Glass **6€** - Bottle **18€**

White

Chardonnay

El Bar - 100% Chardonnay

12,5% vol.

Glass **4€** - Bottle **14€**

Piemonte Chardonnay

Il Botolo - 100% Chardonnay

13,5% vol.

Glass **5€** - Bottle **16€**

Ius Soli

Luigi Vico - 100% Moscato

Secco 13% vol.

Glass **5€** - Bottle **16€**

Red

Rioja Pueblo Viejo

Bodegas Almenar- 100% Tempranillo

14% vol.

Glass **4€** - Bottle **14€**

Malbec

El Bar - 100% Malbec -

14% vol.

Glass **4€** - Bottle **15€**

De Dulcis in Fundo

Luigi Vico - 100% Dolcetto

13% vol.

Glass **5€** - Bottle **16€**

BAR

BEERS

Bottled, artisanal and all gluten free

Melia 5.0% 33cl 5€

Corn-based unfiltered pale ale - Molino Peila

Ris 4.8% 33cl 5€

Rice-based unfiltered pale ale - Molino Peila

San Miguel 5.4% 33cl 3,5€

Gluten-free pale lager

Birre artigianali 50cl 8€

Gluten-free beers from Gritz Brewery

Traditional (contain gluten)

Estrella Damm 5,4% draft blonde

little **3,5€** / medium **6€** / liter **12€**

Corona 4,5% bottle 33cl 4€

Great classic, served to taste with lime

Water 0.75 liter 1,5€

Soft drinks 3,5€

SANGRIA

Rum and orange combine with red wine for a light and tasty sangria, suitable for any meal

glass **3€**

1/2 liter **6€**

liter **12€**

COFFEE

Espresso **1,5€**

Mexican coffee **2,5€**

with orange and cinnamon

Amari **3€**

Del Capo - San Simone - SS24 - All'Ulivo

Ron Miel **3€**