





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€

Guacamole with fresh tomato

Avocado sauce, tomato, corn chips

Guacamole with pico de gallo

Avocado sauce, pico de gallo (freshly chopped tomato, red onion, radish, coriander and lime juice), corn chips

Guacamole with chile jalapeño 🌶️

Avocado sauce, chile jalapeño slices, corn chips

Guacamole with Blu di Lanzo cheese 🥛

Avocado sauce, Blu di Lanzo cheese, corn chips

Guacamole with smoked salmon

Avocado sauce, orange wood smoked salmon tartare, corn chips

EMPANADAS 8€

6 stuffed and fried puff pastry
turnovers, served with lime mayonnaise
and tres chiles sauce 🌶️🌶️

CHIPS AND SAUCES

Corn chips 2€

Pico de gallo 2,5€

Guacamole 3€

Ranchera sauce 🌶️ 2€

Jalapeño Jelly sauce 🌶️ 2€

Tres Chiles sauce 🌶️🌶️ 2€

Habanera sauce 🌶️🌶️🌶️ 2€

APPETIZERS

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 🌶️

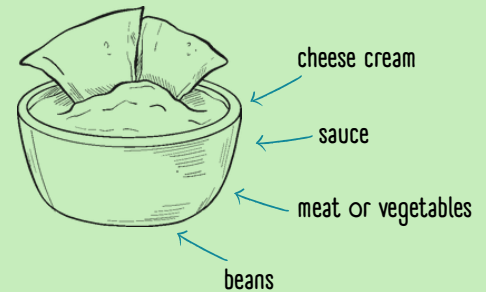
Veal, slightly spicy ranchera sauce, beans, cheese cream

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, stuffed 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

TAQUERIA

Pulled Pork Classic 4€

with crispy bacon

Pulled Pork Al Pastor 2.0 4€

with pineapple, bacon and jalapeño jelly sauce

Brisket Tradición 4€

with guacamole and fresh pico de gallo

Brisket Tres Chiles 4€

with tres chiles sauce

Chicken Asado 4€

with jalapeño jelly sauce

Chicken Green Curry 4€

with pancakes with avocado leaves and green curry

Chicken Satay 4€

with coconut milk and peanut butter sauce

Chicken Blu Ceasar 4€

with bacon and Blu di Lanzo cheese

Chicken Piri Piri 4€

with Piri Piri chili sauce

Chili con Carne Duro e Puro 4€

with a drop of tres chiles sauce

Blu Chili con Carne 4€

with flakes of Blu di Lanzo cheese

Soft tortillas made with gluten-free flours mixed according to our recipe.
Choose your taco or tasting with:

Prawns in Spring 4,5€

with potato, prawns bisque and katsuobushi tuna pancake, parsley gel and crunchy bacon

Prawns Green Curry 4€

with pancakes with avocado leaves and green curry

Prawns Satay 4€

with edamame pancakes and peanut butter satay sauce

Prawns Classic Alma 4€

with guacamole and jalapeño jelly

Salmon Tradicional 4,5€

with guacamole and pico de gallo

Salmon Dressed for Party 4,5€

with potato, prawns bisque and katsuobushi tuna pancake, sweet and sour orange and pepper sauce

Smoky Salmon 4,5€

orange wood smoked, with fresh guacamole

Veggie Sweet and Sour 4€

with crunchy vegetables and jalapeño jelly sauce

Veggie Green Curry 4€

with crunchy vegetables, pancake with avocado leaves and green curry

Veggie Piri Piri 4€

with crunchy vegetables and Piri Piri chili sauce

TACOS BACK TO MEXICO 9,5€

Large soft tortilla served with Mexican meats and flavors

Yucatan

Large tortilla, rice, chicken in **achiote** and orange, piri piri sauce 🌶️ on the side.

Tampico

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

San Antonio 🌶️

Large tortilla, rice, chicken, almonds, jalapeños, **jalapeño jelly** sauce 🌶️ on the side.

Gringo 🌶️

Large tortilla, rice, beans, **chili con carne**, fresh mayo on the side.

BOWL

Poke with lime rice with Alma style ingredients and sauces

Blu Ceasar 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 rolled tortillas to customize with the filling and sauce of your choice, au gratin with lactose-free **cream cheese**, accompanied with white **rice** with lime and red **beans**

① CHOOSE THE FILLING

Pulled Pork

Chicken

Chili con Carne 🌶️

Seasonal vegetables 🌿

② CHOOSE THE SAUCE

Guajillo flavorful, not spicy

Ranchera 🌶️ with jalapeños, slightly spicy

Tres Chiles 🌶️🌶️ smoky, spicy taste

Habanera 🌶️🌶️🌶️ uncompromisingly spicy

FAJITAS

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

Fajitas di Pollo 13€

Chicken, peppers, onions, rice, beans and tortillas

Fajitas Ternera 14€

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

DESSERTS

Sweetaco 5,5€

Sweet and crunchy tortilla with cream to customize

1 CHOOSE THE SAUCE

Red Fruits

Salted caramel

Orange and chili)

Chocolate

2 CHOOSE THE TOPPING

Cocoa crumble

Salted almonds

Chocolate flakes

Coconut flakes

Bigné 6€

Large puff filled with cream, freshly coated with chocolate ganache or red fruit coulis

Crema catalana 5,5€

scented with citrus fruits and cinnamon

Empanada Dulce 4,5€

Three sweet cocoa parcels filled with lactose-free ricotta, chopped pistachios and chocolate chips

SPIRITS

TEQUILA

Tequila blanca sal y limon 3€

The classic smooth shot

Tequila bumbum 2€

The effervescent shot, bum bum with no fear

Tequila Espolon 4/5€

Blanco / Reposado

Tequila Altos 4/5€

Blanco / Reposado

MEZCAL

Mezcal Beneva con gusano 5€

Light and enveloping smoking

Mezcal Vida 8€

Herbaceous, full of personality

Mezcal Peloton de la Muerte 8€

Powerful smoke note

RUM

Rum Malteco 10y 6€

Intense aroma of vanilla

Rum Appleton Estate 7€

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

Rum Kraken 6€

Licorice, caramel and vanilla in excellent balance

THE BAR

COCKTAILS

Margarita Frozen glass 6€ liter 20€

with lime, strawberry or passion fruit

Margarita Classico 7,5€

Margarita de Oro 8€

Tommy's Margarita 8€

Margarita 100% Agave 8,5€

Mezcalita 8€

Mezcalita Ancestrale 11€

Mezcal Vida, triple sec, lime,
salt crust with hibiscus flowers

Mojito Cubano 7€

Mojito zenzero 7€

WINE

Sparkling

Spumante P.r.osé Blanc

F.lla Gancia - Pinot Bianco,
Pinot Nero 11,5% vol.

Glass 4€ - Bottle 14€

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€

Garnacha

La Sastreria - 100% Garnacha
13% vol.

Glass 5€ - Bottle 16€

Red

Rioja Pueblo Viejo

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€

Roero DOCG "Vigna Sant'Anna"

Riserva 2018

Antica Cascina dei Conti di Roero-
100% Nebbiolo - 14.5% vol.

Glass 6€ - Bottle 18€



THE BAR

BEERS

Bottled, artisanal and all gluten-free

Edit Ipaconda 6.6% lattina 33cl 5€

Artisanal American Pale Ale unfiltered and unpasteurized

Edit Miaaaa 4.8% lattina 33cl 5€

Artisanal Lager Hell unfiltered and unpasteurized

San Miguel 5.4% 33cl 4€

Pale Lager gluten-free

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% bottiglia 33cl 4€

Great classic, served to taste with lime

COFFEE

Espresso 1,5€

Mexican coffee 2,5€

with orange and cinnamon

Amaro alle erbe SS24 3€

San Simone 3€

Amaro del Capo 3€

Ron Miel 3€

SANGRIA

Rum and orange combine with red wine

For a light and tasty sangria,

suitable for the whole meal

glass 3€

1/2 liter 6€

liter 12€



Water 0.75 liter 1,5€ - Soft drinks 3,5€