

{ALMA DE CUBA COCKTAILS}

CLASSICO MOJITO	8
Bacardi Superior, lime, mint, sugar, bitters	
SUAVE MOJITO	8
Bacardi Limon, lime, simple syrup, mint	
ROSEMARY PEAR MOJITO	10
Don Q Cristal, Mathilde Pear Liqueur	
EL JEFE MOJITO	12
10 Cane, lime, mint, sugar, bitters	
ORIGINAL CAIPIRINHA	10
Leblon cachaca, lime, sugar	
BLACK CHERRY CAIPIRINHA	10
black cherry-infused Leblon	
SEASONAL CAIPIRINHA	12
Leblon, cucumber, grape	
PASSIONFRUIT CAIPIROSKA	8
Smirnoff vodka, passionfruit, lime, sugar	
DARK & STORMY	9
Gosling's Black Seal, fresh lime juice, house-made ginger beer	
SANGRIA TINTO	8
brandy-spiked red wine, citrus fruits	
MANGO MARTINI	10
Ketel One, mango liqueur, mango purée	
HAVANA OLD FASHIONED	12
Bulleit, pomegranate seeds, orange, house-made cigar bitters	
PUESTA DEL SOL	13
Bluecoat gin, St. Germain, strawberries, guanabana	
COHIBA	12
Bacardi 8, Cruzan Blackstrap, vanilla-spice liqueur, house-made cigar bitters	

{WINES BY THE GLASS}

VINO ESPUMOSO

CAVA Cristalino Extra Dry	9
NV - Vilanova i la Geltru, Spain	
CAVA ROSE Casas Del Mar	12
NV - Penedes, Spain	
CHAMPAGNE Moet & Chandon Brut Imperial	18
NV - Epernay, France	
BLANCO	
SAUVIGNON BLANC Miguel Torres Hemisfero	8
10 - Torres, Chile	
RIESLING Seaglass	9
09 - Monterey, California	
ALBARINO Martin Codax	11
09 - Rias Baixas, Spain	
CHARDONNAY Alamos	11
09 - Mendoza, Argentina	
CHARDONNAY Llai Llai	12
09 - Bio Bio Valley, Chile	

{ISLAND INSPIRATIONS}

APPLE RUM COBBLER	12
Bacardi Oakheart, Applejack, house-made grenadine	
ANGUILLA RUM PUNCH	11
Don Q Gold, Amaretto, guava, fresh pineapple and orange juice	
MOTORCYCLE DIARIES	12
Pisco Capel, lemon, egg white, St. Elizabeth's Allspice dram	
BIRD OF PARADISE	13
La Favorite Rhum Agricole Blanc, Chartreuse, Maraschino, house-made macadamia Orgeat	
ELEGUA	12
Jose Cuervo Silver, Barbancourt, Apricot Liqueur, house-made cinnamon tamarind syrup	

{BEERS}

YUENGLING	4
Lager, Pottsville PA	
KALIBER / NA	4
Non-alcoholic, Ireland	
PRESIDENTE	5
Lager, Dominican Republic	
NEGRA MODELO	5
Lager, Mexico	
PACIFICO	5
Pilsner, Mexico	
CORONA	5
Pale Lager, Mexico	
RED STRIPE	5
Lager, Jamaica	
AMSTEL LIGHT	5
Pilsner, The Netherlands	
WALT WIT	6
Belgian style white ale, Philadelphia	
NEWBOLD	6
India Pale Ale, Philadelphia	

{CEVICHE}

CEVICHE TASTING *Three * 28* *Five * 45* *Seven * 58*

MAINE DIVER SCALLOP 16
celery leche de tigre, pomegranate & elderflower

THAI MIXTO 16
crab, shrimp, octopus & fluke with coconut-leche de tigre, mango & tomatillo

PERUVIAN BLACK BASS 16
scallop-aji rocoto purée, key lime juice, cilantro & yucca fries

ECUADORIAN SHRIMP 15
fire-roasted tomatoes, orange juice, avocado & corn nuts

LONG ISLAND FLUKE 15
yuzu, soy, ginger, sesame & jasmine pearl

YELLOWTAIL KINGFISH 16
Peruvian corn, potato salad, lime juice & aji panca glaze

RAINBOW 15
soy & lime marinated tuna, salmon & black bass with jalapeño & sweet potato

JAPANESE RED SNAPPER 17
key lime juice, red onion, chili limo & sweet potato

{SOUPS & SALADS}

GLORIA'S BLACK BEAN SOUP 8
crema fresca & croquetas de arroz

ENSALADA DE TIERRA VERDE 8.5
baby arugula, roasted mushroom escabeche & goat cheese croquetas

CUBAN SPLIT PEA SOUP 9
sweet smoked ham, fried potatoes, crème fraîche

CRUNCHY CUBAN VEGETABLE SALAD 10
red pepper vinaigrette, fried malanga

{APPETIZERS}

ALMA SAMPLER { per person * 2 person minimum } 12
tasting of: *oysters Rodriguez, smoked marlin, royal palm dates*

ROYAL PALM DATES 13
almond stuffed dates wrapped in bacon with blue cheese

CHORIZO SLIDERS 10
potato matchsticks, mustard & pickles

SMOKED MARLIN TACOS 13.5
iceberg, pickled jalapeño & malanga

OYSTERS RODRIGUEZ 15
crispy Blue Points, fufu, horseradish-creamed spinach & huacatay

TUNA TARTARE TACOS 10.5
candied lemon & pickled onion

EMPANADA DE VERDE 13.5
spinach, manchego & artichoke escabeche

PULPO CON CAUSA 16
grilled octopus, peruvian olive purée & yukon potato with aji amarillo

ANTICUCHOS / SKEWERS
Berkshire Pork Belly, citrus-chili glaze, orange sea salt 10
Gulf Shrimp, mint-lime salad, chili-lime sea salt 10

{OCÉANO-SEA}

MAHI MAHI “ENCENDIDO”	26
forest mushroom escabeche, creole tomato sauce, toasted almonds	
GRILLED CORVINA	27
Cuban chick pea stew, tempura lemons, sun dried tomato-caper salsa	
MAINE DIVER SCALLOPS	29
“chicharros” purée, Serrano ham-potato hash, oregano butter	
BRAZILIAN SHRIMP STEW	26
collard greens, coconut, cashews	
CILANTRO HONEY MUSTARD GLAZED SALMON	25
banana, lentil salad, fresh horseradish cream	

{TIERRA-LAND}

RUM CURED DUCK BREAST	27
creamy yucca, duck vigoron with smoked currants	
10 OZ. NEW YORK STRIP	32
sweet corn harina, cipollini onion “mojo”, tarragon chimichurri	
CREAMY COCONUT QUINOA	19
seasonal vegetables, sweet corn powder & chayote squash salad	

{CLÁSICOS-CLASSICS}

SUGARCANE TUNA	29
creamy hearts of palm rice, pickled chayote, sugarcane-sesame vinaigrette	
VACA FRITA	28
pan seared skirt steak, black beans, white rice & tomato escabeche	
LECHON ASADO	25
crispy roasted pork, congri rice & sour orange mojo	
CHICKEN IMPERIAL	22.5
grilled breast over saffron scented Valencia rice & chicken ropa vieja	

{RICE & GRAINS}

ARROZ IMPERIAL	9
CUBAN CHICK PEA STEW	8
CREAMY COCONUT QUINOA	6
MOROS Y CRISTIANOS	5
CONGRI RICE	6

{VEGETABLES}

YUCCA with creamy mojo	7
TOSTONES with garlic mojo	5
PAPAS HUANCAINA	6
AJILLO SPINACH	5
GRILLED ASPARAGUS	6
SWEET PLANTAINS with crema & gremolata	6

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.
20% gratuity will be added to parties of six or more.

{EL CONQUISTADOR}

STEPHEN STARR

{GENERAL MANAGER}

MARK BRAVER

{MANAGER}

NATALIE PINEDA
SONIA M. ROWE

{SERVER}

BEBE SCHMIERER
CHERYL RENZ
CRAIG JAMISON
DILLON RYAN
ELYA WHITEHOUSE
MEGAN LALLI
MICHAEL ANTICOLI
JILLIAN PALUCIS
MARK STAMBAUGH
FELICIA ACCONCIAMESSA
JOAN MARIE COLLINS
ILONA AHEARN
KELLY PRENTISS

{BARTENDER}

KEITH STALLONE
OMAR HERNANDEZ
POPPY BREWSTER
SAMANTHA CARMICHAEL
WILLY MELENDEZ

{HOST}

CASSIE CARBAUGH
JESSICA THOMAS
KATELYN BLATCHER
BRIANA HARDY
EMILY WASSILCHALK
JANA CHRISTENSEN

{RESERVATIONIST}

JESSICA THOMAS
LINDSEY LEONARD
SAMANTHA CARMICHAEL

{RUNNER}

JESUS FLORES
JAVIER RIOS SANDOVAL
JOVAN HERNANDEZ
KATELYN BLATCHER
DANIEL HIGBEE
DEIGO LEONIDES

{BUSSER}

CARLOS VASQUEZ
PEDRO RIOS
CESAR POSOS
ALBERTO HERNANDEZ

{POLISH}

CARMEN GOMEZ

{EL EXIGENTE}

DOUGLAS RODRIGUEZ

{EXECUTIVE CHEF}

REINALDO ALFONSO

{SOUS CHEF}

JOSHUA NOH
AARON SHEPPARD

{PASTRY CHEF}

AMY ATTARDI-RUIZ

{CEVICHE}

CANDELARIA VAZQUEZ
JUAN GONZALEZ

{LINE COOK}

GUILLERMO CABRERA
HILDA SAUCE
OMAR MEDINA
RAZIEL RAMIREZ
ERASMO PEREZ
SARA FLANAGAN
JOSE LUIS RUIZ
FABIAN GONZALEZ
ISMAEL HERNANDEZ
JAVIER SALAZAR TEJEDA
FILOMENO SANDOVAL
RODOLFO TELLEZ

{PASTRY}

RACHEL BAKER
CARA CONABOY
SAMANTHA HEIL
NICOLE RUTTER

{RECEIVER/BUTCHER}

CARLOS LARA
ISIDRO JUAREZ ATONA

{PREP}

CARMEN PINA
JUANA VARGAS
LEIN TO
SOCCORO LORENZO

{DISH}

DENIS DIAZ
AGUSTIN CARCAMO
RUFFINO VEGA
ANGEL SOLIS
RICARDO RAMIREZ
ANGEL ARRIAGA
RUFFINO VEGA-GUTIERREZ

{MEDIA}

AMY BRANZUELA
DANIELLE DELRE
NOELLE SALTZGUEBER