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Alma Cocina

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Menu Prices — October 24, 2026

Alma Cocina menu with prices in United States, updated October 2019: 73 items across 13 categories, prices from $4.50 to $51.75.

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Alma Cocina Menu with Prices (United States)

Alma Cocina menu with prices in United States, updated October 2019: 73 items across 13 categories, prices from $4.50 to $51.75. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/alma-cocina

Menu categories: Guacamole · Salsa · Small Plates · Main Plates · Signature Tacos · Street Tacos · Sides for the Table · Desserts · Lunch Tortas · Guacamole and Salsa Tasting · Soup, Salads and Small Plates · Lunch Plates · Sides

Guacamole

ITEM	PRICE
Traditional Faux.	**$12.00**
Hearts of Palm Tranches de cœur de palmier accompagnées de tomates cerises anciennes, agrémentées de fines herbes et d'une touche d'agr...	**$12.00**
Guacamole Trio	**$16.50**
Wild Berry Agrodolce sherry, plantain, piloncillo	**$12.00**

Salsa

ITEM	PRICE
Salsa Trio	**$11.00**
Tomatillo Avocado Salsa	**$4.50**
Fire-Roasted Salsa Tomates grillés au feu de bois et jalapeños reçoivent une touche de coriandre fraîche, d'oignons émincés, et une pincée...	**$4.50**
Salsa Negra	**$4.50**

Small Plates

ITEM	PRICE
Short Rib Empanadas natural jus, chihuahua, roasted jalapeno, umami aioli, not gluten friendly	**$18.75**
Guajillo Grilled Octopus ancho carrot, citrus, fermented chile, miso aioli	**$22.00**
Huitlacoche Empanadas Empanadas remplies de huitlacoche servies avec une sauce ranchero et parfumées à l'épazote. Produit avec des ingrédients...	**$12.00**
Shellfish Ceviche Mousse d'avocat onctueuse, accompagnée de tobiko croquant, de concombres frais, de jeunes oignons verts et de fines tran...	**$18.75**
Charred Romaine Caesar masa tajin croutons, burnt lemon, parmesan	**$15.50**
Mollete AKA Fancy Toast avocado crush, salmon roe, pico, ciabatta, whipped ardo, not gluten friendly	**$16.50**
Alma Salad charred corn, avocado, cucumbers, black beans, pickled red onion, radish, hibiscus masa crisps, queso fresco, avocado li...	**$16.50**

Main Plates

ITEM	PRICE

Roasted Chicken Mole — **$25.25**
mashed plantains, grilled green beans, mole negro, not gluten friendly

Chile Rubbed Pork Chop — **$34.00**
Imprégnée d'épices, cette côtelette de porc est sublimée par un doux nappage de beurre de pomme. Accompagnée de la fraîc...

Mole Rubbed Butcher Steak — **$51.75**
yucca /yukon puree, mini chili relleno, demi, not gluten friendly

Signature Tacos

ITEM	PRICE
Crispy Baja Fish salsa verde, cabbage, radish, citrus crema	**$39.50**
Roasted 1/2 Chicken al Carbon tomatillo salsa, make gluten friendly	**$27.50**
Pork Cochinita Pibil Porc effiloché Pibil accompagné de haricots charro refrits, banane plantain grillée et une touche de fromage fondu.	**$36.25**

Street Tacos

ITEM	PRICE
Chicken Tinga Verde Trois tacos garnis de chorizo de poulet savoureux, piquante pico de gallo, et une touche de crème. Accompagnés de riz au...	**$17.50**
Fried Avocado Crispy queso cotija, macha verde, make gluten friendly. Three tacos served with poblano rice and beans.	**$18.75**
Masa Fried Shrimp lime sauce, repollo, chipotle salsa. Three tacos served with poblano rice and beans.	**$21.00**
Carnitas de Lechoncito Onions, cilantro, chicharron, salsa verde. Three tacos served with poblano rice and beans.	**$18.75**
Tacos Adobada "Estilo Tijuana" shaved marinated pork, avocado salsa, cilantro/onion. Three tacos served with poblano rice and beans.	**$18.75**

Sides for the Table

ITEM	PRICE
Esquites Maïs grillé accompagné d'une mayonnaise au citron vert et serrano, couronné de queso mixto fondant.	**$10.00**
Roasted Broccolini salsa macha	**$10.00**
Poblano Rice and Black Beans	**$8.75**
Mexican Yucca Potato Puree queso cotija, crema, pico de gallo	**$10.00**

Desserts

ITEM	PRICE
Coconut Cake Gâteau à la noix de coco garni de pêches locales rôties au sherry, nappé d'un sirop tres leches, et couronné d'une crous...	**$10.00**
Pastel de Elote Gelato de maïs sucré, réduction de bourbon à l'érable, sorgho soufflé au caramel.	**$11.00**

ITEM	PRICE
Chocoflan devil’s food cake, butter caramel, spiced almond brittle	**$11.00**

Lunch Tortas

ITEM	PRICE
Alma Cubano roasted pork loin and belly, Italian ham, swiss cheese, house pickles, charro beans, mustard mojo, make gluten friendly	**$16.50**
Chicken al Carbon achiote grilled, cabbage slaw, confit garlic aioli, crushed avocado, queso oaxaca, make gluten friendly	**$14.25**
Mushroom and Hominy Burger chile marmalade, cumin mayo, chihuahua cheese, masa fries, not gluten friendly	**$13.25**

Guacamole

ITEM	PRICE
Traditional Un mélange vibrant de tomates fraîches, piments serranos, oignons rouges et coriandre.	**$12.00**
Hearts of Palm cherry heirloom tomatoes, citrus, herbs	**$12.00**
Wild Berry Agrodulce spice, sherry, plantain	**$12.00**
Guacamole Trio	**$16.50**

Salsa

ITEM	PRICE
Tomatillo Avocado	**$4.50**
Fire-Roasted Salsa Tomates rouges grillés sur le feu, mélangés avec du piment jalapeño fumé, des oignons doux et une touche de coriandre fr...	**$4.50**
Salsa Negra	**$4.50**
Salsa Trio	**$11.00**

Guacamole and Salsa Tasting

ITEM	PRICE
Guacamole and Salsa Tasting (All 6) All six available guacamoles and salsas	**$22.00**

Soup, Salads and Small Plates

ITEM	PRICE
Charred Romaine Caesar masa tajin croutons, burnt lemon, parmesan	**$15.50**
Huitlacoche Empanadas Fausse.	**$12.00**
Fried Stuffed Squash Blossoms chihuahua cheese, fire roasted salsa, charred corn	**$21.00**

ITEM	PRICE
Mollete avocado crush, salmon roe, pico, ciabatta, whipped ardo, not gluten friendly	**$16.50**
Short Rib Empanadas natural jus, chihuahua, roasted jalapeno, umami aioli, not gluten friendly	**$18.75**
Shellfish Ceviche Fauxfilet de fruits de mer marinés accompagné de mousse d'avocat, œufs de poisson tobiko, concombre croquant, oignon ver...	**$18.75**
Alma Salad Maïs grillé, avocat crémeux, concombre croquant, haricots noirs savoureux, oignon rouge mariné, radis, croustillants de...	**$16.50**
Guajillo Grilled Octopus Ancho carrot, citrus, fermented chile, miso aioli	**$22.00**

Lunch Plates

ITEM	PRICE
Chile Rubbed Pork Chop apple butter, watercress, pomegranate, chayote	**$34.00**
Mole Rubbed Butcher Steak yucca /yukon puree, mini chili relleno, demi, not gluten friendly	**$51.75**
Roasted Chicken Mole Mashed plantains, grilled green beans, mole negro, not gluten friendly.	**$24.25**
Snapper Veracruzana Poisson vivaneau rehaussé de haricots verts croquants et de fèves. Des câpres salées et des jalapeños marinés ajoutent d...	**$29.75**

Street Tacos

ITEM	PRICE
Shaved Ribeye "Arrachera" marinated ribeye, salsa negra, guacamole, onion/cilantro. Two tacos served with poblano rice and beans.	**$21.00**
Fried Avocado Crispy queso cotija, macha verde, make gluten friendly. Two tacos served with poblano rice and beans.	**$13.25**
Chicken Tinga Verde Chicken chorizo, pico de gallo, queso fresco, crema. Two tacos served with poblano rice and beans.	**$13.25**
Tacos Adobada "Estilo Tijuana" Tranches de porc mariné, nappées de salsa à l'avocat, agrémentées de coriandre et d'oignon. Deux tacos accompagnés de ri...	**$16.50**
Carnitas de Lechoncito Deux tacos généreux garnis de porc tendre, agrémentés d'oignons et de coriandre fraîches. Accompagnés de crispy chicharr...	**$13.25**
Masa Fried Shrimp lime sauce, repollo, chipotle salsa. Two tacos served with poblano rice and beans.	**$16.50**

Sides

ITEM	PRICE
Esquites Serrano-lime mayo, queso mixto.	**$5.50**
Poblano Rice and Black Beans	**$4.50**
Sweet Fried Plantains Crema, agave, queso fresco.	**$5.50**

ITEM	PRICE
Grilled Heirloom Carrots Carottes anciennes grillées accompagnées de salsa fraîche et de yogourt épicé.	**$6.50**
Mexican Yucca Potato Puree queso cotija, crema, pico de gallo	**$5.50**
Roasted Broccolini salsa macha	**$10.00**

Desserts

ITEM	PRICE
Coconut Cake roasted local sherry peaches, tres leches, butter streusel	**$10.00**
Great Wall of Alma flexible spicy chocolate, angel food cake, malted chocolate gelato, passion fruit, not gluten friendly	**$10.00**
Pastel de Elote Glace de maïs sucré, réduction de bourbon à l'érable, et sorgho caramélisé soufflé.	**$11.00**
Chocoflan devil’s food cake, butter caramel, spiced almond brittle	**$11.00**