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Alma Scottsdale

Menu Prices — October 25, 2026

Alma Scottsdale menu with prices in United States, updated March 2025: 41 items across 10 categories, prices from $6.00 to $34.00.

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Alma Scottsdale Menu with Prices (United States)

Alma Scottsdale menu with prices in United States, updated March 2025: 41 items across 10 categories, prices from $6.00 to $34.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/alma-scottsdale

Menu categories: Sopa & Chilies · Tapas · Boards · Antojitos (Cravings) · Ensaladas · Sides · Especials · Tacos · Quesadillas · Happy Endings

Sopa & Chilies

ITEM	PRICE
Posole Verde Chicken, hominy, chilis, cabbage, and radish, served with warm corn tortillas.	**$12.00**
Green Pork Chili Topped with jack cheese, cabbage, and cilantro, served with warm flour tortillas.	**$16.00**
Red Beef Chili Topped with jack cheese, cabbage, and cilantro, served with warm flour tortillas.	**$16.00**

Tapas

ITEM	PRICE
Shrimp Ceviche Celery, cucumber, mango, red onion, Fresno chili, cilantro, avocado, tomato, lime: plantain chips.	**$22.00**
Jalapeño Bacon-wrapped Shrimp 3 jumbo shrimp wrapper in jalapeño bacon, stuffed with jalapeños, cream cheese; topped with mango salsa.	**$16.00**
Empanada Con Pollo Two fried flour empanadas, spicy chicken and chilis, and queso asadero. Served with salsa on the side	**$14.00**
Potato Tacos Diablo sauce, cabbage, pico de gallo, and cotija cheese (2 tacos)	**$14.00**
Shrimp De Govenor Three (fried rolled tacos) stuffed with shrimp, cream cheese & scallions; topped with radish, cabbage, and habanero crea...	**$21.00**

Boards

ITEM	PRICE
Vaqueros (Cowboy) Board Green pork chili, red beef chili, cowboy pintos, escabeche (spicy pickled veggies), corn and flour tortillas; comes with...	**$28.00**
Longaniza Sausage and Panela Board Poblano and red roasted peppers, salsa fresca, grilled chilies, onions, grilled panela cheese, and flour tortillas.	**$19.00**
Grilled Salmon Tostadas Corn tortillas, black beans, cabbage, cotija, and pico (2 tostadas)	**$24.00**
Mahi Mahi Tostadas Corn tortillas, chipotle crema, cabbage, and mango salsa.	**$19.00**

Antojitos (Cravings)

ITEM	PRICE
Chips and Salsa Three of our house-made salsas and corn chips	**$6.00**
Guacamole Avocado, onion, lime, jalapeño, cilantro, pepitas, pomegranates, corn, and plantain chips.	**$12.00**

ITEM	PRICE
Chicharrones Fried pork rinds, cilantro, and habanero crema.	**$10.00**
Elotes Fire-roasted corn, cotija cheese, chili aioli, and cilantro (served off-the-cob)	**$10.00**
Bacon Tater Tots Hand-formed tots made with jalapeño bacon, cheddar jack cheese, & onion; paired with tomato chili jam, and chipotle crem...	**$14.00**

Ensaladas

ITEM	PRICE
Mexican Street Corn Little Gem lettuce, avocado, fire-roasted corn, pumpkin seeds, cilantro, tortilla strips, and creamy elote dressing.	**$14.00**
Addictive Strawberry Spinach, arugula, goat cheese, toasted almonds, fresh strawberries, and raspberry vinaigrette (dressing will be on the s...	**$16.00**
Watermelon Cucumbers, cotija cheese, cherry tomatoes, mint, pickled fresnos, tamarind paste, and tajin.	**$16.00**

Sides

ITEM	PRICE
Southwest Rice Black beans, corn, red pepper, zucchini, red onion, chili oil	**$8.00**
Cowboy Beans Pintos, jalapeño bacon, and chipotle.	**$8.00**
Escabeche Spicy pickled vegetables.	**$6.00**

Especials

ITEM	PRICE
Blackened Mahi Mahi Southwest rice (black beans, red peppers, corn, zucchini, red onion), and mango salsa.	**$29.00**
Salmon Elote Wild Alaskan salmon, corn, jalapeno bacon, red peppers, cilantro, avocado, and cotija cheese	**$34.00**
Shrimp Diablo Jumbo tail-on shrimp (5), penne pasta, chipotle cream, jalapeno bacon, spinach, sweet red peppers	**$29.00**
Chicken Mole Half bone-in chicken, pumpkin mole, sweet corn pudding, and grilled vegetables (cauliflower, red peppers, zucchini)	**$28.00**
Pork Chop and Bacon Jam Grilled two-bone chops and sweet potato pie. Sauteed cauliflower, corn and zucchini.	**$34.00**
Flat Iron Steak Grilled and sliced 8-ounce flat-iron, chimichurri, elotes (on the cob with cheese, crema), & a light arugula tomato sala...	**$32.00**

Tacos

ITEM	PRICE
Al Pastor Taco Homemade corn tortillas, grilled pineapple, pickled onions, fresnos, and cilantro (3 tacos)	**$16.00**

ITEM	PRICE
Barbacoa Taco Slow-roasted beef, cabbage, radish, red onion, salsa ranchera, and a side of consommé.	**$16.00**
Butternut Squash Taco Handmade corn tortillas, butternut squash, pears, pecans, golden raisins, goat cheese, arugula, orange honey (3 tacos)	**$15.00**
Chicken Tinga Taco Shredded chicken tinga, cilantro, red onion, and cotija cheese (3 tacos)	**$16.00**
Cauliflower Taco Corn tortillas, roasted cauliflower, chili oil, olives, burnt tomato salsa, scallions, and cilantro (3 tacos)	**$15.00**
Fried Cod Taco Mango salsa, cabbage, cotija cheese, and chipotle cream.	**$16.00**
Pork Belly Taco Pickled Fresno and onion, tamarindo, jalapeño, red pepper, cilantro, and lettuce cups.	**$16.00**

Quesadillas

ITEM	PRICE
Lobster Quesadilla Queso asadero, roasted red peppers and chilies, corn, lobster claws, and tails. Four hand-formed flour tortillas. Arbol...	**$28.00**
Chicken Pibil Quesadilla Four crisp corn tortillas dipped in salsa guajillo, sour orange achiote-marinated roasted chicken, asadero cheese, cabba...	**$21.00**
Birria Consomme Quesadilla Braised shredded beef, asadero cheese, onion, and cilantro. Four crispy chili-oil tortillas. Side of consommé. (4 pieces...	**$23.00**
Bruselas Quesadilla Corn and beet tortillas, queso asadero, roasted red peppers, and chilies. Brussels sprouts, cascabel chili oil, and sals...	**$18.00**

Happy Endings

ITEM	PRICE
Rumchata Tres Leches White cake soaked in rumchata and cinnamon whipped cream.	**$14.00**