

ALMA DE CUBA

GROUP DINING MENUS

MODERN LATIN

Vibrant color and rhythm surround you as you are transported to a rare and unique place. Sensuous texture, high-end design and native imagery create a luxurious setting for the decadent Cuban-inspired cuisine.

1623 WALNUT STREET, PHILADELPHIA | ALMADECUBARESTAURANT.COM



FEATURES

- Available for dinner seven nights a week.
- The Tobacco room seats up to 35 guests semi-privately. Combined with the mezzanine, the space can seat up to 50 guests.
- Alma de Cuba is available to be reserved exclusively for up to 150 seated or 200 standing.
- Food is served family-style.
- Extensive wine and rum lists.

FOR MORE INFORMATION CONTACT MARJORIE@STARR-RESTAURANTS.COM | 267-886-1401

*menus subject to change

DINNER ONE served family style

FIRST COURSE

CUBAN CHOPPED SALAD

mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, fermented pineapple sauce & herb yogurt vinaigrette

SMOKED WAHOO TACOS

crispy malanga shells, rum smoked wahoo salad, iceberg lettuce & pickled jalapeño

EMPANADAS CUBANAS

beef picadillo, traditional dough & tomato salsa criolla

MAIN COURSE

VACA FRITA

slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche

CHICKEN IMPERIAL

grilled chicken breast, saffron valencia rice with melted manchego cheese, peas, olives, piquillo peppers & chicken ropa vieja

SEARED SALMON

Celery root puree, black lentils, banana, pickled chayote salad, horseradish

DESSERT

TRADITIONAL FLAN

natural caramel, fresh fruit & cream

COFFEE, DECAF COFFEE & HOT TEA

\$55.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

The meal will be served family style and includes all items listed.

Pre-ordering items from each course is not necessary.

Not available Friday and Saturday.

DINNER TWO served family style

FIRST COURSE

CUBAN CHOPPED SALAD

mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, fermented pineapple sauce & herb yogurt vinaigrette

SMOKED WAHOO TACOS

crispy malanga shells, rum smoked wahoo salad, iceberg lettuce & pickled jalapeño

MOJITO SHRIMP CEVICHE

chilled shrimp, dashi, kalamansi lime & mint sauce, crispy sweet potato

MAIN COURSE

VACA FRITA

slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche

CHICKEN IMPERIAL

grilled chicken breast, saffron valencia rice with melted manchego cheese, peas, olives, piquillo peppers & chicken ropa vieja

SEARED SALMON

Celery root puree, black lentils, banana, pickled chayote salad, horseradish

SIDE DISHES

SWEET PLANTAINS

YUCCA WITH CREAMY MOJO

DESSERT

TRADITIONAL FLAN

natural caramel, fresh fruit & cream

COFFEE, DECAF COFFEE & HOT TEA

\$65.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

The meal will be served family style and includes all items listed above.

Pre-ordering items from each course is not necessary.

DINNER THREE served family style

FIRST COURSE

CUBAN CHOPPED SALAD

mixed greens, baby heirloom tomatoes, green beans, diced avocado, radish, fermented pineapple sauce & herb yogurt vinaigrette

SECOND COURSE

SMOKED WAHOO TACOS

crispy malanga shells, rum smoked wahoo salad, iceberg lettuce & pickled jalapeño

RAINBOW CEVICHE

tuna tartare wrapped in slices of salmon, tuna, fluke & avocado, orange ponzu sauce & sesame seed

EMPANADAS CUBANAS

beef picadillo, traditional dough & tomato salsa criolla

MAIN COURSE

ARROZ DE MARISCOS

bomba rice, lobster, mussels, calamari, jumbo shrimp, saffron, nora pepper sofrito

VACA FRITA

slowly braised then pan seared skirt steak, black beans, white rice, sliced avocado & tomato escabeche

SEARED SALMON

Celery root puree, black lentils, banana, pickled chayote salad, horseradish

LECHON ASADO

crispy skin roasted pork, kidney bean & bacon congri rice, sour orange, oregano & garlic mojo

SIDE DISHES

SWEET PLANTAINS

YUCCA WITH CREAMY MOJO

DESSERT

TRADITIONAL FLAN

natural caramel, fresh fruit & cream

CHOCOLATE CIGAR

almond cake, chocolate mousse & dulce de leche ice cream

COFFEE, DECAF COFFEE & HOT TEA

\$75.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

The meal will be served family style and includes all items listed above.

Pre-ordering items from each course is not necessary.

HORS D'OEUVRES

SELECT FIVE ITEMS:

SMOKED WAHOO TACOS

crispy malanga shells, rum smoked wahoo salad, iceberg lettuce & pickled jalapeño

EMPANADAS CUBANAS

beef picadillo & salsa criolla

EMPANADA DE VERDE

spinach, manchego cheese and artichoke escabeche

TOSTONES

twice fried plantains with chipotle crab salad

RAINBOW CEVICHE

tuna, salmon & fluke, jalapeño, soy, orange

MOJITO SHRIMP CEVICHE

mint, lime & crispy sweet potato

ROYAL PALM DATES

almond-stuffed dates wrapped in bacon with cabrales bleu cheese

BLACK BEAN & QUESO FRESCO EMPANADA

CARNITAS

honey roasted pork, chicharrón masa dough, pickled onion, sliced avocado & salsa verde

CHICKEN ANTICUCHO WITH PANCA BBQ SAUCE

BEEF ANTICUCHO WITH BASIL CHIMICHURRI

\$50.00 PER PERSON FOR TWO HOURS*

\$25.00 PER PERSON FOR ONE HOUR*

OF FOUR PASSED HORS D'OEUVRES IF PRIOR TO DINNER

*Amount does not include beverages, taxes, gratuity or special events fee.

HAPPY HOUR

HAPPY HOUR FOOD PACKAGE

Includes individual portions of the following:

SMOKED MARLIN TACOS

RAINBOW CEVICHE

EMPANADA VERDE

ROYAL PALM DATES

EMPANADAS CUBANAS

\$25.00 PER PERSON*

TWO HOUR RECEPTION IN THE NON-PRIVATE LOUNGE

*Amount does not include beverages, taxes, gratuity or special events fee.

HAPPY HOUR BEVERAGE PACKAGE**

PITCHERS OF SUAVE MOJITOS

PITCHERS OF RED & WHITE SANGRIA

\$20.00 PER PERSON*

TWO HOUR RECEPTION IN THE NON-PRIVATE LOUNGE

*Amount does not include beverages, taxes, gratuity or special events fee.

**Happy Hour Beverage Package must be used in conjunction with Happy Hour Food Package.

BEVERAGE

CERVEZA Y VINO

WINE

HOUSE WHITE

HOUSE RED

BEER

SEASONAL SELECTION

PACKAGE DOES NOT INCLUDE SHOTS.

DINNER PRICING: \$25 PER PERSON FOR 2.5 HOURS*

*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$7 per person.

RECEPTION PRICING: \$30 PER PERSON FOR 2 HOURS*

*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$8 per person.

BEVERAGE

COLECCIÓN DE CASA

SPECIALTY COCKTAILS

MOJITO SUAVE
MOJITO CLASSICO
SANGRIA ROJA

SPIRITS

VODKA – SMIRNOFF
BOURBON – JACK DANIELS
WHISKEY – SEAGRAMS 7
GIN – BEEFEATER
RUM – BACARDI
TEQUILA – CUERVO GOLD
SCOTCH – JOHNNY WALKER RED

WINES BY THE GLASS

(subject to change)
HOUSE RED WINE
HOUSE WHITE WINE

BEER

SEASONAL SELECTION

PACKAGE DOES NOT INCLUDE SHOTS.

DINNER PRICING: \$40 PER PERSON FOR 2.5 HOURS*

*Amount does not include taxes, gratuity or special events fee.
Additional half hour at \$7 per person.

RECEPTION PRICING: \$45 PER PERSON FOR 2 HOURS*

*Amount does not include taxes, gratuity or special events fee.
Additional half hour at \$8 per person.

Packages must be used in conjunction with Group Dinner or Group Hors d'Oeuvres Package.

BEVERAGE

COLECCIÓN PRIMERÓ

SPECIALTY COCKTAILS

MOJITO CLASSICO
MOJITO SUAVE
SANGRIA ROJA
HAVANA PUNCH
SEASONAL CAIPIRINHA

SPIRITS

VODKA – STOLICHNAYA
BOURBON – MAKERS MARK
WHISKEY – CROWN ROYAL
GIN – TANQUERAY
RUM – APPLETON VX
TEQUILA – CAZADORES
SCOTCH – JOHNNIE WALKER BLACK

WINES BY THE GLASS

(SUBJECT TO CHANGE)
PREMIUM RED WINE
PREMIUM WHITE WINE

BEER

SEASONAL SELECTION

PACKAGE DOES NOT INCLUDE SHOTS.

DINNER PRICING: \$50 PER PERSON FOR 2.5 HOURS*

*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$8 per person.

RECEPTION PRICING: \$55 PER PERSON FOR 2 HOURS*

*Amount does not include taxes, gratuity or special events fee.

Additional half hour at \$9 per person.

Packages must be used in conjunction with Group Dinner or Group Hors D'oeuvres Package.