



POSTRES (DESSERTS)

Crushed raspberry mess with crumbled brownie, chocolate sauce	£5.50
Passion fruit & mango crème brûlée, sorbet & shortbread	£6.95
Chocolate & hazelnut brownie with pistachio ice-cream	£5.95
Baked American "rum 'n' raisin" cheesecake Raisins soaked in Havana Gold rum, home-made fudge & biscotti	£5.95
Warm cinnamon donuts with rich chocolate & toffee caramel ice-cream	£4.95
Chocolate fondue - ideal for two to share Marshmallow, strawberries & biscotti with a warm, rich chocolate ganache	£9.95
Sticky toffee pudding with honeycomb ice-cream & chocolate candy	£5.50
A selection of farmhouse cheeses with membrillo & Scottish oatcakes	£6.95
The Alma de Cuba sundae - ideal for two to share	£12.95

RON ZACAPA EXPERIENCE

£8.95

Ron Zacapa 23yr old is a rum made in Guatemala, Central America. For many years it was made as a speciality item for the owners of the company. It has been critically acclaimed as the best rum in the world for many years now. At the International Rum Tasting Competition alone it has won first place in the super premium category in 1998, 1999, 2000, 2001. It has since been retired from the competition due to its incredible dominance. It also boasts the highest ever score at the Chicago Beverage Tasting Institute with a 98/100 rating.

We have taken this fantastic rum and matched it with a hot espresso and some home-made chocolate and orange fudge. This trinity of flavours combine and complement each other so well, we would like to recommend this wonderful after dinner indulgence . . .

Ladies & Gentleman may we introduce . . . **The Ron Zacapa Experience!**

- a single hot espresso
- a single shot of Ron Zacapa 23yr rum
- home-made chocolate & orange fudge
- a chilled glass of mineral water

CAFÉ CUBANO

£4.95

Double espresso, condensed milk, Havana Especial rum, white Creme de Cacao and hot frothy milk, dusted with cinnamon and nutmeg.
Served warm with biscotti and a chilled shot of mineral water.

For bookings and general enquiries please call 0151 702 7394 and speak to either the P.A. or the manager on duty, or book online at www.alma-de-cuba.com.

PARA PICAR (BREADS & NIBBLES)

Warm artisan bread & a selection of oils	£2.95
Marinated Paesana & Boscaiola olives	£2.95
Wasabi peas	£2.95
Roast Alma spiced almonds	£2.95
Salt & pepper pork scratchings	£2.95

ENTRANTES (STARTERS)

Scottish surf clams - ask your server for today's flavour	£5.95
Seafood & chorizo risotto	£7.95
Confit duck spring rolls with black plum, tomato & chilli jam	£6.95
Grilled sardines, wild rocket & salsa rosso	£4.50
Rich coconut & chilli laksa, pak choi, egg noodles & crispy vegetables & shoots (v) . . . with grilled chicken fillet	£4.50 £5.50
Pata Negra Ham (Black hoofed pig) Premium cured Spanish Iberico ham	£9.95
Steamed asparagus & soft poached duck egg (v)	£5.25
Tempura king prawn with harissa aioli	£6.95
Sweet roasted butternut squash risotto, sage, parmesan & orange oil (v)	£6.95
Sabores de Alma (Alma flavours) - ideal for two to share Steamed asparagus & poached egg, butternut squash risotto, duck spring rolls, tempura king prawns & cured lomo	£15.95
Roja y Verde (Red & Green) Our red and green platter is a tribute to the Latino tradition of enjoying both food and drink together. We serve Tapatio Reposado, one of the world's finest tequilas, along with a red and green sangrita. We have then matched it to a small selection from our tapas menu to provide what we hope will be a wonderful array of flavours for you to sample. This will change the way you think about tequila, and how you can best enjoy it, forever . . .	£8.95

SEGUNDO PLATO (MAINS)

Pan-fried black sea bream, shell fish Thai casserole, wilted choy sum & bean sprouts	£17.50
Lamb two ways Roast double cutlet / slow braised spiced shoulder with a warm salad of pancetta, broad beans and petit pois	£16.50
Pan-fried potato gnocchi, goats cheese & pipperade (v)	£10.95
Chargrilled 10oz 28 day aged Cumbrian Fell ribeye steak, roast cherry tomato, pimiento, red onion & mushroom duxelle	£14.95
Scottish cod fillet, lightly spiced with garam masala, roast shallot cream & scented pilau rice	£15.95
Honey & three pepper sticky baby back ribs, sour cream & parmesan wedges	£13.95
Jerk chicken with coconut rice 'n' peas, scallion & chilli gravy	£10.95
Chargrilled 8oz 21 day aged Cumbrian Fell beef fillet, roast cherry tomato, pimiento, red onion & mushroom duxelle	£23.95
Seared yellow-fin tuna, soy & ginger pan Asian greens, sesame & wasabi	£16.95
Sweet roasted butternut squash risotto, sage, parmesan & orange oil (v)	£9.95
Pan-seared organic salmon fillet, roasted king prawn with honey & thyme braised little gems, parmesan & shallot cream	£16.95
Massaman Thai vegetable curry, scented pilau rice (v)	£10.95
... with grilled king prawns	£13.95
... with grilled chicken fillet	£12.95
Chicken breast, chorizo crushed potatoes, balsamic & sunblush tomato dressing	£14.95
Crispy Peking duck, rice pancakes, spring onion, cucumber & hoi sin	£17.95

BROCHETAS (GRILLED SKEWERS)

Cod & chorizo, red onion & rosemary	£11.50
Teriyaki chicken, roasted pimiento & peanut sate sauce	£9.95
Massaman spiced lamb fillet, apricot & figs, minted yoghurt	£10.95
King prawn "pil pil"	£12.95

PARA DOS (FOR TWO)

Chateaubriand 16 ounces of prime 21 day aged Cumbrian Fell beef fillet, confit tomato, grilled portobello mushrooms, two potato dauphinoise, sauce béarnaise	£26 per person
Mar y tierra (surf 'n' turf) 8 ounces of prime 21 day aged Cumbrian Fell beef fillet, grilled king prawns in garlic butter, confit tomato, grilled portobello mushrooms & two potato dauphinoise	£30 per person
Piri piri roasted chicken with sweet potato wedges & cucumber mint raita	£17 per person

ENSALADAS (SALADS)

Seared salmon niçoise An Alma de Cuba speciality! This Scottish salmon is home-cured in Havana Gold rum, Maldon sea salt, brown sugar and fresh lemon & lime	£11.95
Papaya, watermelon & goats cheese, citrus dressing (v)	£7.95
... with serrano ham	£9.95
Caesar salad, marinated anchovies & parmesan	£7.95
... with grilled chicken fillet	£10.95
Crisp, thinly sliced raw vegetables & noodles with sweet chilli, soy & sesame	£10.95
... with grilled ribeye steak	£10.95
... with piri piri chicken fillet	£10.95
Mixed baby herbs, cherry tomato, red onion & cucumber (v)	£3.95
Wild rocket & manchego	£3.95

ACOMPAÑAMIENTOS (SIDE ORDERS)

Chips & harissa aioli	£2.95	Two potato dauphinoise	£2.95
Coconut rice 'n' peas	£2.95	Fine beans & sugar snap peas in chilli & soy sauce	£2.95
Sweet roasted pimientos	£2.95	Pan Asian greens	£2.95
Wilted seasoned spinach	£2.95	Sweet potato mash with ginger & spring onions	£2.95
Wasabi slaw	£2.95		

SALSAS (SAUCES & DIPS)

Peppercorn	£1.95	Thermador	£1.95	Béarnaise	£1.95
Harissa aioli	£0.95	Sweet chilli & ginger	£0.95	Peanut sate	£1.95

(v) = suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or traces of nuts.

No service charge will be included except for parties of six or more when a discretionary 10% will be added to your bill. All prices include VAT at the current rate.