alma

RESTAURANT & BAR

AVALON BEACH · EST 2017

À la carte

TO START

Guacamole VG · GFA · DF — 17
Corn chips, wakame

Prawn tostada GF · DF · I — 22
Avocado, onion and cucumber salsa

Salmon sashimi hard shell taco GFA · DF · N · A — 22
Pico de gallo, guacachile, three pieces

Sweet corn V · GFA — 17
Panko, cotija cheese, chipotle, four pieces

Halloumi V · GF · N — 19
Agave glaze, salsa macha, three pieces

Chicken tinga empanadas GFA · DF — 22
Salsa roja, three pieces

TACOS / 9 EACH

Barramundi, coleslaw, chipotle aioli GF · DF · A

Pork belly, guacamole, pineapple salsa GF · DF

Zucchini, salsa macha, avocado VG · GF · DF · N

Carne asada, avocado, onions GF · DF

TO SHARE

Fish of the day al pastor GF · DF · A — 47
Pico de piña, avocado mousse

Agave beef short rib GF · DF — 49
Grilled cos, baby carrots, tortillas

Cauliflower steak V · GF — 33
Pumpkin puree, roast pepita salsa

SIDES

Broccolini VG · GF · DF · N — 20
Sikil pak, pepitas

Shoestring fries V · GF · DF — 11
Paprika, chipotle aioli

Nashi pear salad V · GF — 19
Goat's cheese

SWEET

Churros V · N — 19
Dulce de leche, chocolate ice cream

Chocolate ice cream V · GF · N — 8
Add dulce de leche $2

TRUST OUR CHEF

For the whole table.

Grazing 49 pp
A lighter spread to start and share.

Feasting 79 pp
The full table feast, chosen by the kitchen.

Agave pairing 45 pp
A flight or matched pours.

Dietaries catered with notice. Dishes may contain traces of allergens. Please advise your server of any allergies.

V vegetarian · VG vegan · GF gluten free · GFA gluten free available · DF dairy free · N contains nuts · A australian · I imported

A surcharge of 10% applies on weekends and 15% on public holidays.