

st.alma

v - vegetarian | √ - vegan | gf - gluten free | gfa - gluten free available | df - dairy free | n - contains nuts

Guacamole, salsa macha, tostadas 16 √ gfa df n

Salmon ceviche, citrus aguachile, avocado, pickled cucumbers 26 gf df

Prawn tostada, avocado, salmon & guajillo pâté 22 gfa df

Chicken tinga empanadas, martajada sauce (3pc) 21 gfa df

Barramundi taco, guacamole, coleslaw, chipotle aioli 8 gfa df

Beef birria taco, tomatillo salsa, crispy shallots 8 gf df

Nopal taco, avocado salsa, fried potatoes 8 √ gf df

Chorizo & potato taco, refried beans, tomatillo salsa 8 gf df

Grilled snapper, chipotle & cauliflower purée, fennel & green apple pico 39 gf

Roasted cabbage, pepita mole, shishito peppers (30 minutes) 32 √ gf n

Grilled octopus, chimichurri, refried bean purée, crunchy lentils 38 gfa df

Roast chicken, esquites, salsa macha 42 gf n

Agave beef short rib, grilled cos, pickled carrots, tortillas 48 gf df

Polenta & Parmesan fries, chipotle aioli 18 v gfa

Roasted baby beetroot, grapefruit, goat cheese cream 19 v gf n

Green leaf salad, roasted pistachio, orange segments, citrus vinaigrette 16 gf df n

Broccolini, almond mole 19 √ gf df n

Pistachio and vanilla bean flan 15 v gf n

Churros, almond & white chocolate ganache, ice cream 18 v n

Trust our chef 79 pp

*Please note, a surcharge of 10% will apply on weekends, and 15% on public holiday. Merchant fees apply to all card transactions.
Dishes may contain traces of allergens, please advise your server of any allergies*