



NEW YEAR'S EVE MENU 2011

£75 per person*

Early Bird Special Offer: 6.00–7.30pm
£65 per person (please ask the PA for details)

Caesar a la Alma

Light cream of little gem hearts, chive & parmesan puree,
tempura fresh anchovies & soft quail's egg

Slow roast Asian spiced duck leg,
caramelised whole garlic, sweet onion cream,
grilled sour dough & scented Cabernet Sauvignon jus

Balsamic, basil & thyme infused sashimi tuna carpaccio
with a honey roasted parsnip cream & affrilla shoots

Alma's Surf 'n' Turf

Grilled 28 day aged Welsh beef rib eye, garlic buttered king crevette,
warmed crushed cherry tomatoes & portobello mushroom compôte

Garlic and herb infused free range chicken breast
with whole grain, mustard mash & a warm salad of roast pancetta,
woodland mushrooms, petit pois & asparagus

Pan-fried Welsh seabass fillet with a rich smokey roast pimento
& saffron stew, grilled baby aubergine and baba ganoush

Chocolate Indulgence

Dark chocolate & hazelnut brownie,
white chocolate & golden rum fudge, milk chocolate ganache,
chocolate & orange biscotti & rich chocolate ice cream

A tasting selection of Alma classic desserts (for 2 to share)
Baked American cheesecake, fresh citrus meringue, champagne crushed
strawberry crème brûlée, dark chocolate & orange fudge spring rolls

Colston Bassett Stilton

with a port mulled syrup & maple roasted fig relish

VEGETARIAN OPTION

£45 per person*

Caesar a la Alma

Light cream of little gem hearts, chive & parmesan puree,
tempura fresh anchovies & soft quail's egg

Alma de Cuba platter of vegetables

Steamed asparagus, soft poached hen's egg, garlic girolles on toast,
tempura piquillo pimento, roast shallot & parmesan polenta
sweet onion marmalade & roast tomato risotto

Chocolate Indulgence

Dark chocolate & hazelnut brownie,
white chocolate & Havana rum fudge, milk chocolate ganache,
chocolate & orange biscotti & rich chocolate ice cream

A tasting selection of Alma classic desserts (for 2 to share)
Baked American cheesecake, fresh citrus meringue, champagne crushed
strawberry crème brûlée, dark chocolate & orange fudge spring rolls

Colston Bassett Stilton

with a port mulled syrup & maple roasted fig relish

*Suitable for vegetarians, not suitable for vegans – cheese may not be made
with vegetable rennet. Our dishes may contain nuts or traces of nuts.*

*Price includes entry to the bar



BOXING NIGHT 2011

£5 on the door

Come and join the ultimate Carnival
this Boxing Night at Alma de Cuba.

Live bongo player, saxophonist and beautiful
dancers will guarantee that the Christmas
festivities continue long into the early hours!

WHEN: 26th December 2011

DOORS: Open from 6pm-3am

ENTRY: £5 on the door (free entry before 9pm)

Please note the restaurant will be open as normal
and diners will not be charged on the door.

To reserve a table or to book a booth,
call 0151 702 7394.

NEW YEAR'S EVE BLACK & WHITE BALL

£15 per person

This New Year's Eve, when the clock strikes
midnight, watch the petals fall at Alma de Cuba.

We will be offering our usual excellence
in food, drink and entertainment.

Celebrate the arrival of 2012 in true Latin style at
our Black & White themed party, featuring the
best entertainment that Liverpool has to offer
with sensational live band, Good Times.

NEW YEAR'S MENU - See overleaf

WHEN: 31st December 2011

BAR TICKETS: £15 per person

DRESS CODE: Dress to impress in Black & White

*Guaranteed entry with tickets before 10pm only

TO MAKE A BOOKING

or for more information
about tickets and booths,
please call: 0151 702 7394
or email: info@alma-de-cuba.com

St. Peter's Church, Seel Street,
Liverpool L1 4BH
www.alma-de-cuba.com



ALMA DE CUBA
RESTAURANT & BAR