



MENÚ

APPETIZERS

GUACAMOLE AL GRIL \$ 10⁰⁰
Classic molcajete-mashed avocado, served natural or A la Mexicana with fresh pico de gallo.

CEBOLLITAS A LA CHICHINGARO \$ 8⁰⁰
Grilled onion rings tossed with crispy bacon, blistered peppers (chiles toreados), and house-special Chichingaro sauce.

RIB-EYE CHICHARRON \$ 28⁰⁰
Seasoned, golden-crisp Rib Eye bites tossed in our signature house black sauces, served over guacamole and grilled onions.

QUESO FUNDIDO \$ 16⁰⁰
Melted cheese skillet served with your choice of:
Chistorra \$ 5⁰⁰
Champiñones \$ 1⁹⁹
Chorizo \$ 1⁹⁹

QUESO PLANCHADO \$ 16⁰⁰
Seared panela cheese served over roasted green salsa (salsa verde tatemada), finished with fresh cilantro and pearl onions.

CHARCOAL-ROASTED CAULIFLOWER \$ 14⁰⁰
Flame-roasted cauliflower head drizzled with a citrusy Northeastern Mexican dressing.

BETABEL MARIA DEL ALMA \$ 13⁰⁰
Grilled red and white beets served over a velvety whipped yogurt and cream cheese base, topped with crispy bacon and a touch of honey.

RIB EYE AGUACHILE \$ 28⁰⁰
Seared Rib Eye strip steak marinated in our house red habanero black sauces, topped with crispy garlic, red onion, and sliced avocado

SHRIMP AGUACHILE \$ 23⁰⁰
Fresh shrimp cured in lime juice, served on a bed of spicy green aguachile sauce, topped with avocado and accompanied by Tajin-seasoned tostadas.

FROM THE POT / SOUPS

EL TLALPEÑO \$ 14⁰⁰
A traditional Mexican chicken soup with a refined Maria del Alma signature twist.

DEL MAR \$ 15
Seasonal fresh seafood simmered in a savory, spiced shrimp broth with garden vegetables.

TORTILLA SOUP \$ 14⁰⁰
Rich, roasted tomato and tortilla broth topped with sour cream, fresh avocado, and crispy corn tortilla strips.



Restaurant & Rooftop

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SALADS

TRADITIONAL SALAD

Slices of fresh tomato, onion, and avocado dressed with a tangy mustard vinaigrette.

\$ 7⁰⁰

GAUCHA SALAD

A blend of seasonal fresh greens tossed in our house avocado vinaigrette and topped with selected Greek olives.

\$ 14⁰⁰

POULTRY

CORNISH HEN

Boneless seared Cornish hen, marinated and glazed in our signature Chichingaro house sauce, served over red rice and a mix of fresh greens.

\$ 22⁰⁰

CHIMICHURRI CHICKEN (Half Chicken)

Grilled boneless half chicken marinated in classic chimichurri sauce, served with rice and roasted onions.

\$ 20⁰⁰

POLLO AL PASTOR (Half Chicken)

Boneless half chicken, marinated in traditional adobo and grilled to perfection, accompanied by fresh pineapple pico de gallo.

\$ 20⁰⁰

TACOS

(Served as 3 tacos on your choice of corn or flour tortillas)

TROMPO TACOS

Our house-recipe marinated pork tacos, served with pineapple pico de gallo.

\$ 17⁰⁰

CHULETA AL HOLANDES

Stuffed with diced smoked pork chop, bacon, bell peppers, onions, and melted cheese.

\$ 18⁰⁰

TACO PAL HAMBRE

Stuffed with Mexican-style seared steak (bistec a la mexicana), crispy bacon, and melted cheese.

\$ 18⁰⁰



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PARRILLADAS / PLATTERS

CLASSIC PARRILLADA

\$ 55⁰⁰

(Serves 2)

An assortment of grilled meats to share.
Choose two proteins: Skirt steak (arrachera)
Finger ribs. Chicken fajitas. Sweetbreads (mollejas) Grilled shrimp.
Served with 2 cheese quesadillas, house red rice, smoked sausage, guacamole, and charro beans.

SOMBRERO

\$ 32⁰⁰

(Serves 2)

Beef and chicken fajitas sautéed with green bell peppers and onions, topped with melted cheese and guacamole, served under a large crispy flour tortilla (sombbrero).

MEXICAN SPECIALTIES

MEXICAN PLATE

\$ 17⁰⁰

Two house enchiladas, one crispy tostada, and one taco, served with red rice and refried beans.

TAMPIQUEÑA

\$ 30⁰⁰

Two enchiladas of your choice paired with seared beef fajita, served with red rice and beans.

BISTEC RANCHERO

\$ 22⁰⁰

Sautéed steak strips in a traditional Maria del Alma ranchero sauce, accompanied by red rice and beans.

ENCHILADAS SUIZAS ó Rojas

\$ 17⁰⁰

Choice of sauce, served with red rice and beans:

Suizas (creamy green salsa)

Rojas (traditional red salsa)

Chile Morita (smoky morita pepper salsa)

CHICKEN IN MOLE

\$ 18⁰⁰

Boneless half chicken smothered in our rich house mole sauce, served with red rice and beans.

FROM THE GRILL

BEEF MEDALLIONS

\$ 45⁰⁰

Grilled beef medallions cooked to your preferred temperature, served with creamy rice and seasonal vegetables.
Choice of sauce:
Whole-Grain Mustard Cream or Chimichurri.

CHURRASCO

\$ 40⁰⁰

Argentinean-style rustic grilled steak, served with smoky chimichurri.

RIB-EYE

\$ 45⁰⁰

Grilled Rib Eye steak cooked to your preferred temperature, served with smoky chimichurri.



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SEAFOOD SPECIALTIES

HUACHINANGO A LA MARÍA

Red snapper fillet flambéed with white wine, served over a bed of creamy rice and finished with a whole-grain mustard cream sauce.

\$ 25⁰⁰

PEPPER CRUSTED SHRIMP

Shrimp in a rich red wine and black pepper cream sauce with a touch of citrus lime, served with creamy white rice and a seasonal side salad.

\$ 26⁰⁰

TILAPIA FILLET

Prepared A la Veracruzana (tomato, caper & olive sauce) or Al Ajillo (garlic & chili), served with rice and seasonal mixed greens.

\$ 18⁰⁰

TUNA GAONERA TOSTADA

Stacked tostadas soaked in a savory shrimp broth, topped with seared tuna steak (gaonera style), sliced avocado, and fresh mango.

\$ 12⁰⁰

MANGO TUNA TOSTADA

Stacked crispy tostadas with grilled guacamole, fresh diced tuna, and topped with our signature citrus house salad

\$ 12⁰⁰

MARÍA DEL ALMA SALMON PASTA

Al dente pasta tossed in our signature Maria del Alma cream sauce, topped with a grilled salmon fillet or grilled shrimp.

\$ 28⁰⁰

SIDES

CHARRO BEANS

\$ 5⁰⁰

MASHED POTATOES

\$ 7⁰⁰

GRILLED ASPARAGUS

\$ 8⁰⁰

GRILLED SEASONAL VEGETABLES

\$ 7⁰⁰

FRENCH FRIES

\$ 8⁰⁰

GARLIC & CHILI MUSHROOMS (Al Ajillo)

\$ 8⁰⁰

CREAMY RICE

\$ 8⁰⁰

GRILLED PEARL ONIONS

\$ 8⁰⁰

HOUSE RED RICE

\$ 5⁰⁰

KIDS

FAJITA KID

\$ 12⁰⁰

Two soft tacos filled with your choice of grilled beef or chicken fajita.

CHICKEN TENDERS

Golden crispy breaded chicken strips.

\$ 12⁰⁰



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DRINKS & BEVERAGES

— NON-ALCOHOLIC —

Fountain Coca-Cola	\$ 5 ⁰⁰
Flavored Lemonade	\$ 5 ⁰⁰
Red Bull	\$ 5 ⁰⁰
Fanta	\$ 5 ⁰⁰
Coca-Cola (regular)	\$ 4 ⁰⁰
Coca-Cola Zero	\$ 4 ⁰⁰
Diet Coke	\$ 4 ⁰⁰
Sprite	\$ 4 ⁰⁰
Dr. Pepper	\$ 4 ⁰⁰
Fresh Lemonade	\$ 4 ⁰⁰
Topo Chico (Mineral Water)	\$ 4 ⁰⁰
Bottled Water	\$ 4 ⁰⁰
Coffee	\$ 4 ⁰⁰

— TEQUILAS —

7 Leguas Blanco	\$ 11 ⁰⁰
7 Leguas Reposado	\$ 12 ⁰⁰
1800 Anejo	\$ 11 ⁰⁰
1800 Cristalino	\$ 13 ⁰⁰
1800 Reposado	\$ 10 ⁰⁰
Cuervo Reposado	\$ 10 ⁰⁰
Cascahuin	\$ 11 ⁰⁰
Clase Azul Reposado	\$ 29 ⁰⁰

— MEZCAL —

400 Conejos	\$ 10 ⁰⁰
Amaras Mezcal Verde	\$ 10 ⁰⁰

— WHISKY —

Whisky Abasolo	\$ 10 ⁰⁰
Buchanans 12	\$ 11 ⁰⁰
Buchanans 18	\$ 15 ⁰⁰
Balvenie Malt	\$ 17 ⁰⁰

— RON —

Bacardi Light	\$ 8 ⁰⁰
Capitan Morgan	\$ 10 ⁰⁰

— BEERS —

Carta Blanca	\$ 5 ⁰⁰
Corona Extra	\$ 5 ⁰⁰
XX Lager	\$ 5 ⁰⁰
Heineken 0.0% (Sin alcohol)	\$ 5 ⁰⁰
Indio	\$ 5 ⁰⁰
Modelo Especial	\$ 5 ⁰⁰
Negra Modelo	\$ 5 ⁰⁰
Pacifico	\$ 5 ⁰⁰
Michelob Ultra	\$ 5 ⁰⁰
Michelob Ultra Gold	\$ 5 ⁰⁰
Miller Lite	\$ 5 ⁰⁰
Michelada Rim Glass	\$ 5 ⁰⁰

— BOURBON —

Blantons Bourbon	\$ 13 ⁰⁰
Angels Envy	\$ 12 ⁰⁰
Buffalo Trace	\$ 10 ⁰⁰
Crown Royal	\$ 10 ⁰⁰

— LIQUEURS —

Amaretto Disaronno	\$ 8 ⁰⁰
Aperol	\$ 8 ⁰⁰
Baileys Irish Cream	\$ 8 ⁰⁰
Campari	\$ 8 ⁰⁰
Licor 43	\$ 8 ⁰⁰

— GIN —

Bombay Sapphire	\$ 10 ⁰⁰
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— VODKA —

Ciroc Vodka	\$ 10 ⁰⁰
Ciroc Peach	\$ 10 ⁰⁰



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