

Dinner and lunch menu  
fall - winter 2026



*ENGLISH*

## TO START OR TO SHARE

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### Soup of the day

Seasonal soup of the moment. Ask our team about today's soup 55

### Dips Trio *VG*

Beetroot hummus, carrot & walnut cream, olive hummus - with pita chips 85

### Quinoa & sardine croquettes *LF*

Quinoa, sardines & capers croquettes, tartar-style sauce 60

### Levantine aubergine *V GF*

Whole marinated and roasted eggplant, labneh, tahini sauce, harissa oil, pomegranate, coriander 70

### Fried Calamari *LF*

Fresh calamari with mayo sriracha sauce & a tartare style sauce 115

### Spicy & spiced potatoes *V GF*

Spiced & spicy new potatoes, served on labneh 55

## SALADS

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### Winter Salad *V*

Mesclun, quinoa, lentils, roasted pumpkin & beetroot, feta cheese, pomegranate, beetroot hummus, walnuts, honey mustard vinaigrette 105

### Alma's Ceasar salad

Romaine, grilled chicken, pangrattato, Ceasar sauce, confit tomatoes, veal bacon, crispy capers, parmesan 125

### Burrata salad *V* 155

Fresh Burrata, grilled & marinated vegetables (pepper, zucchini, tomato ...), pistachio pesto sauce, balsamic vinegar

## MAINS

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### Chicken skewers

GF

Marinated chicken thighs skewers, sautéed mushrooms, onions & potatoes, green tahini yogurt sauce, herbs

125

### Risotto of the moment

Risotto of the day. Ask our team for the recipe of the day

115

### Beef Tenderloin

With homemade creamy green sauce & shoestring potatoes

220

### Ravioli of the moment

Homemade fresh raviolis. Ask our team for the recipe of the day

125

### Vegan tajine

VG

Moroccan style Vegan meatballs, tomato sauce, fresh herbs, side of salad  
optional : 1 poached egg

95

### Sea bass & risotto

GF

Sea bass filet, herbs & green peas risotto

175

### Fish Tacos

LF

Homemade tortilla, fish tempura, coleslaw, avocado & coriander cream, coriander, red onions  
+1 extra taco : +45

155

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## Kids menu

65

Parmesan pasta OR chicken with potatoes  
+ orange juice  
+ ice cream

Roasted new potatoes V 30

Green Salad VG 25

Grilled vegetables VG 35

## Sides

Alma - from Spanish "soul" - is above all a story of sharing and love.  
We envisioned a warm, welcoming place in the heart of Tangier, where you can enjoy homemade dishes and drinks, crafted with passion. Inspired by Mediterranean cuisines and ingredients, and incorporating flavors from our travels, Alma offers a gourmet, healthy, inclusive, and conscious experience.

## DESSERTS

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### Amlou Jawhara V

Brick pastry, caramelized apples, amlou cream, almonds 65  
tradition with a twist

### Semolina Pudding VG

Semolina pudding, orange blossom water syrup, pistachio, orange 45  
fresh & authentic

### Tiramisu with spiced coffee V

Tiramisu with spices infused coffee : cinnamon, cardamom, anise ... 60  
decadent & surprising

### Choco & Berries V

Chocolate mousse with dark & milk chocolate, red velvet cake, berries 60  
gourmet & sophisticated

### Brownies V

Dark chocolate brownies with vanilla ice cream 60  
for the chocolate lover

### Cake, cookie or pie of the day

Check our daily selection at the counter  
seasonal & homemade

### Ice Cream & Sorbets V GF

Upon availability 25 / scoop  
fresh & joyful

All our desserts are freshly made in-house with only  
premium pastry ingredients