

# st.alma

## Bottomless Margaritas + Shared 3 Course Menu \$99pp

Classic, watermelon & jalapeño margaritas  
Corona, house wines, sparkling & rosé

#1

Guacamole, wakame, tostadas

#2

Scallop tostada, chilli vinaigrette, smoked barramundi or  
Mezcal cured kingfish, pistachio, preserved lemon or  
Chicken tinga empanadas, martajada sauce

#3

Roast chicken in adobo, sweet potato, coriander cashew salsa or  
Agave beef short ribs, grilled cos, pickled carrots, tortillas or  
Roasted catch of the day, adobo sarandeado, pico de gallo

+

Potato pavé, jalapeño dressing, purslane, radish or  
Roasted baby beetroot, grapefruit, goat cheese cream or  
Broccolini, pipian mole

*2 hour sitting time. Whole table must participate.*

*Enjoy responsibly RSA will be enforced*

*Visa / Mastercard incur a fee of 1.1%, AMEX incur a fee of 2.2%*

*Alma loves you x*