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*Alegria*  
Cocina Latina

# Bienvenidos

## Welcome to Alegria Cocina Latina!

Allow us to pour you a glass of our renowned homemade Alegria Sangria as we take you on a fascinating, eclectic journey of Spanish and Latin Cuisine.

Opening its colorful doors in 1994, Alegria has been housed in one of Downtown Long Beach unique and beautiful historical buildings. With its rustic and Gaudi inspired colorful mosaic tiles, intricate wood work, warm atmosphere, artistic flair and cuisine.

Alegria, which means happiness in Spanish, has been a favorite restaurant and entertainment venue. Featuring live entertainment nightly, Alegria houses some of the finest musicians, dancers and artists on its main stage. With performances that offer a rich and unique experience, Friday and Saturday night Alegria hosts the "Ultimate Flamenco Show."

For calendar details, please visit:  
[www.alegriacodnalatina.com](http://www.alegriacodnalatina.com)

Our Rum and Mojito Bar proudly features some of the best Rums in the World from all of the major Rum producing countries, with a special focus on the finest Rums of the Caribbean. We invite you to enjoy our specialty Rum spirits, from the traditional and classic, to the ultimate in creativity!

Buen provecho..



# Pasabocas

## For the Table

### YUCA BITES 4

Deep Fried Yuca Root, served with a light tomato oregano sauce and garnished with shredded lettuce and feta cheese. Gluten Free. Add Tinga + \$2.50

### SLIDERS DE TINGA 8

Three sliders stuffed with choice of Chicken or Beef Tinga, served over cactus.

### HUMITA CHILENA 12

Fresh made sweet corn tamale, sautéed shrimp in a cayenne cream sauce and topped with chives.

### ROPITA VIEJA 8

Fried corn tortilla topped with braised shredded beef, black beans puree garnished with feta cheese and arugula.

### SHRIMP CEVICHE 12

Shrimp marinated in a citrus mojo, chipotle, mango jalapeno relish, served with fried corn chips, and mariquitas.

### ALEGRIA CALAMARI 11

MAKE IT FIRE CALAMARI + \$2.50

Tender, deep fried calamari served with a classic romesco sauce and marinara.

### ALEGRIA NACHOS 9

Crispy fried tortillas chips, topped with black bean puree, Monterrey cheese, black olives, Alegria's fresh made chorizo, cilantro, salsa fresca, sour cream and guacamole. Gluten Free.

ADD CHICKEN \$2.50, BEEF \$3.50 OR SHRIMP \$4.50

### PAN Y TOMATE AL HORNO 9

Grilled country bread topped with fresh mozzarella cheese wrapped with imported cured ham, served with roasted corn, baked Roma tomato and pine nuts.

### DUCK BARBACOA 11

Shredded braised duck, pan-roasted with chipotle tomato sauce, sweet fried plantains, garnished with baby arugula salad and feta cheese.

### TIRADITOS 12

Ahi tuna, tomatoes, cucumbers, red onion, fennel, marinated in a citrus mojo vinaigrette, accompanied with baked herbed baguette.

### ATUN Y TOMATE 12

Seared Ahi Tuna set over broiled tomatoes and fresh watercress, sautéed with steam mussels, finished with a soy wasabi dressing and toasted sesame seeds. Gluten Free.

### PLATO GRANDE 24

Three tier tower sampler of chef's choice appetizers.

## SOUPS

### SOUP OF THE DAY 6

Ask your server about the soup of the day

### SOPA DE TORTILLA 7

Old style chicken and tomato broth soup, simmered with fresh cut corn and bell peppers carrots, zucchini topped with tortilla strips, mozzarella cheese, diced avocados and sprinkled cilantro.

## Entrees

### FIDEOS AL CHIPOTLE 14

Sauteed spaghetti with chicken, sun dried tomatoes, field mushrooms and green onions in a chipotle cream sauce topped with cotija cheese.

### TACOS FRITOS 14

Three crispy corn tortillas shell, filled with chicken and Monterrey cheese, topped with guacamole, sour cream, queso fresco, black bean puree and Spanish rice.

Choice of soft tacos.

### LOMO SALTADO 21

Sauteed tender beef steak, with garlic, red onions, tomatoes, aji pepper Amarillo and accompanied with steak potatoes and Spanish steamed rice.

### CHICKEN FLAUTAS 14

Crisp flour tortilla wrapped around sautéed chicken, yellow onions, pasilla chiles and manchego cheese. Served with Spanish rice, black beans and garnished with pico de gallo, chipotle crema fresca and guacamole.

### CHICKEN FAJITA 15

SUBSTITUTE BEEF \$5, SHRIMP \$6

Marinated grilled chicken, cooked to perfection with sautéed bell pepper and yellow onions, served with Spanish rice and garnished with fresh slices of avocado and tomato.

## Paellas

Spanish saffron rice with aromatic herbs and mixed vegetables sautéed in a cast iron skillet.

### PAELLA VALENCIANA 22

Spanish ham, chicken manila clams, mussels, marinated beef and fresh fish of the day.

### PAELLA OCEANO 23

Jumbo gulf shrimp, manila clams, mussels, calamari and fresh fish of the day.

### PAELLA DE CHAMPINONES 18

Wild mushrooms onions, spinach, pea emulsion, wilted greens.

# Alegria's Favorite Dishes

## EL GAUCHO 22

Grilled skirt steak, citrus chimichurri, accompanied with sautéed spinach and roasted potatoes. Gluten Free.

## SOLOMILLO 23

Fillet mignon topped with red wine cinnamon mushroom sauce, served over a tortilla crusted potato carrot cake and sautéed spinach.

## PECHUGA DE POLLO A LA PLANCHA 18

Chicken breast sautéed in a mustard honey and orange juice reduction, served with golden brown ripe plantain and sautéed rice and red beans.

## Seafood

## SHRIMP AL AJILLO 20

Sautéed jumbo gulf shrimp with a garlic and tequila cayenne sauce, fresh tomatoes and served with steam white rice and sautéed spinach.

## SALMON CON WHISKEY 19

Grilled salmon fillet covered with roasted bell pepper whiskey sauce, served with jalapeno mashed potatoes and sautéed vegetables.

## PESCADO NEGRO 18

Blackened fresh catch of the day fillet over a jalapeno mashed potato, roasted roma tomatoes and grilled cactus topped with avocado infusion sauce. Gluten Free.

## ROPA VIEJA 18

Cuban style braised beef "morros" white rice and black beans, served with fried sweet plantain and feta cheese. Gluten free.

## LAMB CHOPS A LA PARRILLA 21

Grilled Australian lamb chops in a tamarind sauce. Served with mashed potatoes and tomato relish. Gluten free.

## CERDO AL LIMON 18

Braise pork ossobucco medallions topped with sautéed jalapenos, tomatoes and diced onions in a ginger lime sauce, over a crisp corn tortilla. Served with jalapeno mashed potato.

## Salads

## MADRID STYLE CAESAR SALAD 7

ADD CHICKEN \$4 / CALAMARI \$5 / SHRIMP \$5

Crisp romaine lettuce tossed in a homemade Caesar dressing, topped with grilled chicken garnished with spicy tomato and finished with Romano cheese.

## ENSALADA LATINA 6

A unique blending of jalapeno, cilantro and extra virgin olive oil, tossed with fresh romaine lettuce, tomato wedges, Kalamata olives and cucumber slices and topped with feta cheese.

## ALEGRIA SALAD 7

Mixed organic baby greens, fresh seasonal fruit and walnuts dancing in a Brazilian raspberry dressing.

## HOUSE SALAD 5

Fresh tomato slices with red onions, cilantro and drizzled with vinaigrette dressing. Add avocado + \$1.50

## Postres ~ Desserts

### FLAN 6

Traditional vanilla custard with caramel sauce topped with mandarin oranges and strawberries.

### TIRAMISU 8

White sponge cake soaked in espresso, Patron XO Espresso, layered with mascarpone cheese and cocoa powder.

### TRES LECHE DE CHOCOLATE 8

Moist chocolate cake made with three types of milk. Topped with a velvety chocolate mousse and drizzled with a wild raspberry sauce.

### FRESAS CON CHOCOLATE 6

Hand dipped fresh strawberries in chocolate.

### CAPIROTADA 6

Rich and creamy bread pudding baked with apple and bananas slice, pecans and raisins, drenched with vanilla cream and whipped cream, garnished with strawberry slices.

### PINGUINO 7

Light chocolate mousse layered with whipped cream and fresh blackberries, topped with a chocolate dipped strawberry.

### EL GRAND FINAL 22

A delicious platter of mixed bite size of Alegria desserts perfect for any celebration.

## Drinks

### Beer On Tap

|                                      |   |
|--------------------------------------|---|
| ESTRELIA, LAGER SPAIN .....          | 8 |
| DOS XX AMBER, MEXICO .....           | 6 |
| HEINNEKEN, PALE LAGER, HOLLAND ..... | 6 |
| BLUE MOON, BELGIAN .....             | 6 |
| NEWCASTLE BROWN ALE .....            | 8 |
| MODELO ESPECIAL, MEXICO .....        | 6 |
| STONE IPA .....                      | 6 |
| BUDLITE .....                        | 5 |

### Bottle Beer

|  |   |
|--|---|
| NEGRA MODELO, MEXICO .....             | 6 |
| DOS XX LAGER, MEXICO .....             | 6 |
| AMSTEL LIGHT, NETHERLAND .....         | 6 |
| STELLA ARTOIS, BELGIUM .....           | 6 |
| G'NIGHT DOUBLE RED IPA, COLORADO ..... | 8 |
| CORONA LIGHT, MEXICO .....             | 6 |
| CORONA, MEXICO .....                   | 7 |
| GUINNESS STOUT .....                   | 8 |

## Crafted Drinks

|   |           |
|---|-----------|
| <b>TRADITIONAL MOJITO</b> .....   | <b>10</b> |
| Cruzan Silver rum, Mexican sugar cane, fresh muddled mint leaves, limes and soda water.                                     |           |
| <b>PINEAPPLE MOJITO</b> .....   | <b>10</b> |
| Cruzan Silver, Mexican sugar cane, fresh muddled mint leaves, limes, fresh pineapple and soda water.                        |           |
| <b>STRAWBERRY JALAPENO MARGARITA</b> .....  | <b>10</b> |
| Patron silver tequila, muddled jalapeno and fresh strawberries, agave nectar, fresh lemon juice                             |           |
| <b>CAIPIRINHIA</b> .....  | <b>10</b> |
| Leblon cachaca, fresh muddled lime and Mexican sugar, served over rocks.  |           |
| <b>DRAGON BERRY</b> .....   | <b>10</b> |
| Cruzan Silver superior, muddled with a selection of wild berries, mint leaves limes and ginger ale.                         |           |
| <b>JUST PEACHY</b> .....  | <b>10</b> |
| Patron reposado, fresh muddled lime cucumber, agave nectar and house made, peach syrup, served over rocks.                  |           |
| <b>PISCO SOUR</b> .....   | <b>12</b> |
| Barsol Pisco, fresh lime juice, simple syrup and organic raw egg whites, served up.   |           |
| <b>AVION DOBLE</b> .....  | <b>11</b> |
| Avion blanco tequila, St Germaine, fresh lime juice, fresh grapefruit juice and cherry bitters                              |           |
| <b>DARK MULE</b> .....  | <b>10</b> |
| Van Gogh Cherry Vodka, muddled blackberries, lime juice topped with ginger beer.  |           |
| <b>SPANISH DANCER</b> .....   | <b>10</b> |
| 10 cane Rum, fresh muddle strawberries, Mexican sugar cane, fresh lemon juice   |           |
| <b>THE LAMBORGHINI</b> .....  | <b>10</b> |
| Vodka, Gin, Rum, Triple Sec, fresh orange juice and pineapple juice, house made peach syrup and grenadine, served over ice. |           |
| <b>MICHELADAS</b> .....   | <b>7</b>  |
| House made michelada mix with a beer of choice  |           |

## Tequilas

|                                   | SILVER    | REPOSADO  | ANEJO     |
|-----------------------------------|-----------|-----------|-----------|
| <b>DON JULIO</b> .....            | <b>9</b>  | <b>12</b> | <b>14</b> |
| <b>PATRON</b> .....               | <b>11</b> | <b>12</b> | <b>13</b> |
| <b>AVION</b> .....                | <b>11</b> | <b>12</b> | <b>13</b> |
| <b>EL TESERO</b> .....            | <b>8</b>  | <b>9</b>  | <b>10</b> |
| <b>HERRADURA</b> .....            | <b>8</b>  | <b>10</b> | <b>13</b> |
| <b>CAZADORES</b> .....            | <b>8</b>  | <b>9</b>  | <b>10</b> |
| <b>CORZO</b> .....                | <b>9</b>  | <b>11</b> | <b>12</b> |
| <b>HORNITOS</b> .....             | <b>8</b>  | <b>9</b>  | <b>10</b> |
| <b>1942 DON JULIO</b> .....       |           |           | <b>34</b> |
| <b>PATRON PLATINO</b> .....       |           |           | <b>44</b> |
| <b>AVION ANEJO RESERVA</b> .....  |           |           | <b>34</b> |
| <b>CASA DRAGONES</b> .....        |           |           | <b>55</b> |
| <b>PURITA VERDAD MEZCAL</b> ..... |           |           | <b>10</b> |
| <b>PIERDE ALMAS MEZCAL</b> .....  |           |           | <b>12</b> |

## BRING THE FIESTA to your private event

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## Rums

|                                      |    |
|--------------------------------------|----|
| REAL MCCOY 3 YEARS .....             | 9  |
| REAL MCCOY 5 YEARS .....             | 12 |
| REAL MCCOY 12 YEARS .....            | 18 |
| CAPTAIN MORGAN .....                 | 8  |
| MYERS RUM .....                      | 8  |
| 10 CANE .....                        | 9  |
| MALIBU COCONUT .....                 | 8  |
| MALIBU RED .....                     | 8  |
| MALIBU BLACK .....                   | 8  |
| LEBLON CACHACA .....                 | 9  |
| DON Q ANEJO .....                    | 8  |
| CRUZAN LIGHT .....                   | 8  |
| PYRAT XO RESERVE .....               | 9  |
| BACCARDI SUPERIOR, PUERTO RICO ..... | 8  |
| BACCARDI 151 .....                   | 10 |
| BRUGAL BLANCO .....                  | 8  |
| BRUGAL ANEJO .....                   | 9  |
| PLANTATION EXTRA OLD .....           | 18 |
| ZAYA .....                           | 8  |

## Wine list

|  |    |    |
|--|----|----|
| <b>SPARKLING</b>   |    |    |
| Ana de Codorniu Cava - Spain .....                         | 28 | 6  |
| La poema Rose - Spain .....                                | 30 | 7  |
| Perrier Jovet Nuit Blanche - France .....                  | 65 | -  |
| <b>WHITE AND ROSE</b>                                      |    |    |
| Roots, Sauvignon Blanc - Chile .....                       | 30 | 8  |
| Trumpeter, Chardonnay - Argentina .....                    | 34 | 8  |
| La Postolle, Chardonnay - Chile .....                      | 34 | 8  |
| Sonoma Cretzer, Chardonnay - California .....              | 40 | 11 |
| Baladina Albarino - Spain .....                            | 36 | 9  |
| Folonari, Moscato - Italy .....                            | 26 | 7  |
| <b>REDS</b>  |    |    |
| Angeline, Pinot noir - California .....                    | 34 | 9  |
| Rutini Encuentro Malbec - Argentina .....                  | 40 | 11 |
| Santo Gaucho, Malbec - Argentina .....                     | 26 | 8  |
| Casillero del Diablo Concha y Toro, Cabernet - Chile ..... | 26 | 7  |
| Trumpeter, Cabernet Sauvignon - Argentina .....            | 34 | 9  |
| Serres, Tempranillo - Spain .....                          | 28 | 8  |
| Faustino Rivero Reserva Rioja, Tempranillo - Spain .....   | 40 | -  |
| Estancia, Pinot Noir .....                                 | 30 | 8  |
| Maddalena, Merlot Paso Robles - California .....           | 30 | 8  |
| Casillero del Diablo Concha y Toro, Merlot - Chile .....   | 30 | 8  |

## COOLERS 4

Made with fresh fruits:

PINEAPPLE CUCUMBER FRESCA

STRAWBERRY FRESCA WITH A TOUCH OF CILANTRO

CUCUMBER VIRGIN MOJITO

# Weekly Specials

## MOJITO-MONDAYS

Mojitos All Day ..... 4

## TACO Y TEQUILA-TUESDAYS

Tacos ..... 1.50

Margaritas ..... 4

off Shots ..... 1/2

## WINE-O-WEDNESDAYS

OFF Bottles of Wine All Day ..... 1/2

## THIRSTY-THURSDAYS

OFF All Specialty Cocktails All Night! ..... 2

## FREAKY-FRIDAYS

Ask your server or Bartender what's the Drink of the day! ..... 5

## FLAMENCO-SATURDAYS

ULTIMATE FLAMENCO SHOW  
per Person 3 course meal ..... 35

# Happy Hour

Monday through Friday 3:30 to 7pm

## DRINK SPECIALS

Home Made Sangria ..... 5

Margaritas ..... 5

Fresh Signature Mojitos ..... 5

Caipirissima ..... 5

Imported Beers & ..... 5

Domestic Beer ..... 4

House White o Red White ..... 5

Well Cocktails ..... 4

## FOOD SPECIALS - BEST OF AL

Soft Tacos ..... 2

Hole Mole ..... 5

Alegria Nachos ..... 5

Tiraditos ..... 6

Empanadas de Picadillo ..... 5

Ropita Vieja ..... 5

Calamares al Fuego ..... 7

Humitas Chilenas ..... 5

## ALEGRIA SANGRIA

Our Award winning Recipe has been celebrated since 1994.

Carefully selected red wine, brandy, sweet vermouth, fresh pears, apples & oranges aged for two weeks.

WE ALSO OFFER WHITE PEACH SANGRIA  
\$7 GLASS / \$16 PINT / \$25 PITCHER

## Don't Miss our Popular BRUNCH

Every Sunday from  
11:00am to 3:00pm