

## **DINNER MENU**

### **APPETIZERS**

#### **PAPAS RELLENAS 10**

ground beef, vegetables, stuffed potatoes, pickled carrot and onion

#### **CROQUETAS DE JAMON 9**

seasoned béchamel, ham, caramelized onion, croquets breaded and fried to a golden brown

#### **CEVICHE TROPICAL 15**

seasonal fish finely chopped and marinated in a refreshing citrus and coconut juice, lightly flavored with ginger and oregano

#### **CALAMARI 15**

deep fried calamari, garlic chipotle aioli spicy marinade sauce

#### **ROPITA VIEJA 14**

fried corn tortilla, braised shredded beef, beans puree cotija cheese, pickle carrot and onion

#### **HUMITAS 12**

Alegria's corn soufflé tamale, shrimp, green onion cayenne pepper sauce

#### **ALEGRIA NACHOS 14**

Crispy tortillas chips, beans puree, onion, cilantro Chorizo, fresh jalapenos, tomatoes sour cream guacamole and melted mozzarella & cheddar cheese

### **ENSALADAS**

add chicken 4 steak 7 shrimp 8

#### **CAESAR SALAD 14**

romaine lettuce, chipotle Caesar dressing hominy, black beans, cotija cheese

#### **ENSALADA DE FRESAS 16**

shredded napa cabbage and spinach, strawberries vinaigrette caramelized walnuts, orange slices, fresh strawberries

#### **ENSALADA DE TOMATE 14**

tomatoes wedges, fresh cilantro red onion cucumber avocado and capers lemon dressing

### **PLATOS FUERTES**

#### **PAELLAS**

spanish bomba rice with aromatic herbs mixed vegetables sautéed in a cast iron skillet

#### **PAELLA VALENCIANA 27**

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

#### **PAELLA DEL MAR 29**

jumbo gulf shrimp, manila clams, mussels calamari, fresh fish of the day

#### **POLLO AL FUEGO 22**

roasted cilantro and serrano chile marinated half chicken rice, fried plantain, pickled carrot and onions

**MONFONGO DE CAMARONES CRIOLLOS 27**

a traditional mashed plantain with bacon  
pork rings served with sautéed shrimps  
in a tomato bell pepper sauce

**BISTEC ENCEBOLLADO 27**

grilled tender skirt steak grilled onion, zucchini  
bell peppers, roasted fingerling potatoes

**SALMON 23**

tamarind and balsamic glazed Atlantic salmon  
roasted corn zucchini, fava beans, grilled onion

**SOLOMILLO 28**

espresso coffee crusted filet mignon grilled onions  
roasted corn, fava beans, zucchini

**RABO ENCENDIDO 26**

ox tail simmered in a tomatoes and vegetables  
base stew served over rice, pickle onion and carrots

**LANGOSTA 38**

cilantro garlic and butter marinated lobster  
served with grilled zucchini onion  
roasted fingerling potatoes and bell peppers

**PLATO MIXTO 35**

a platter of chicken, grilled skirt, filet mignon  
chorizo, shrimps, zucchini, grilled onion

**DULCES / DESSERTS****FLAN 7**

traditional vanilla custard with caramel sauce

**CAPIROTADA 8**

rich and creamy bread pudding baked with apples  
walnuts, bananas and almonds with vanilla cream sauce

**SUNDAY BRUNCH****STEAK & EGGS 16**

skirt steak, roasted garlic breakfast potatoes, two over easy eggs

**CHILAQUILES 13**

tortilla chips, green or red sauce, queso fresco, egg, cream  
pinto bean puree, mexican rice

**add:** chicken 3 steak 5

**HANGOVER FRIES 12**

seasoned french fries, special cheese recipe, pico de gallo  
short rib, chile de arbol ai-oli, green avocado sauce

**add:** fried egg 2

**FRENCH TOAST 12**

bread dipped in a batter or egg and milk,  
sautéed until brown, served with syrup & sugar

**QUESADILLA 12**

mexican cheese spread over flour tortilla  
folded & melted guacamole , citrus pico de gallo  
**add:** chicken 3 steak 5 shrimp 5 fried egg

## **DRINKS MENU**

### **CRAFTED COCKTAILS**

**MOJITO** 14 **pitcher** 55  
rum/ muddled mint/ lime/ sugar  
soda water

**ALEGRIA CADILLAC** 16  
tequila silver, house citrus  
agave nectar, licor 43

**CAIPIRINHA** 14  
cachaça, muddled mint, lime,  
sugar, served on the rocks

**PISCO SOUR** 14  
pisco, house citrus, sugar  
egg white, shaken

**DIABLO** 12  
tequila silver, creme de cassis,  
house citrus, agave nectar, ginger beer

**MOSCOW MULE** 11  
vodka, house made pear syrup  
lime juice, ginger beer

### **SANGRIAS**

**glass** 9 **1/2 carafe** 24 **pitcher**

**RED** wine our award winning recipe since 1994  
brandy, sweet vermouth , apples and orange

**WHITE** wine, peach liqueur, house citrus, peaches

**SEASONAL** ask your server for the seasonal selection

### **WHITE WINES**

	<b>Glass</b>	<b>Bottle</b>
Cava, Campo viejo, Brut reserva Catalonia Spain	9	36
Rosado, El coto de Rioja Rioja, Spain	9	34
Pinot Grigio, Graffigna Centenario reserve San Juan, Argentina	9	34
Blanc Pescador Perelada Penedes, Spain	10	38
Chardonnay Smoke Screen Napa, California	11	42

### **RED WINES**

Merlot, Maddalena Paso Robles, California	9	35
Rioja Reserva, Campo Viejo Rioja, Spain	9	36
Malbec Postales Patagonia, Argentina	10	38
Cabernet Sauvignon, Los Vascos Grand Reserve, Colchagua Chile	12	45

**BEER DRAFT**

Estrella Damm	9
Green Flash IPA	10
XX Lager	9
Modelo Especial	9
Stella Artois	9
Bud light	9
Golden Hefeweizen	9

**BOTTLED BEER**

Corona	9
Negra modelo	9
Pacifico	9
Duvel	11

**SUNDAY MIMOSAS BRUNCH 20**

bottomless mimosas with purchase of  
any entrée, only 1 & ½ hour available per seating

**REFRESHMENTS & COFFEE**

MEXICAN COCA COLA PRODUCTS	4
JARRITOS & FLAVORS	4
HOUSE BREWED COFFEE	4
LARGE SPARKLING WATER	6
LARGE STILL WATER	6