



DISCOVER ALMA, AND A TASTE OF SOUTH AMERICA.

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B U E N P R O V E C H O

Peru has made its way to the Eaux-Vives. At ALMA, we fuse South American flavors and family-style dishes to provide a unique culinary experience. The challenge? Provide Geneva with a taste of the diverse Latino cuisine, putting forward dishes as complex but as interesting as the tiradito apaltado, the pulpo anticuchero or the lomo saltado. When it comes to the setting, the culmination of the work and

efforts of the Ateliers Beau Regard, Philippe Cramer Interiors, interior-designer Chloé Said and artists Patrick Csajko and Robin Bucher have enabled ALMA to benefit from a wonderful, evasive, ethno-chic vibe.





TENGO HAMBRE.

Discover some of our incredible dishes.

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(img/food/Alma08.jpg)

"There are some addresses in Geneva that are staples, ones that you cannot miss, and ALMA will most definitely belong to that list."

CHOISIS TON RESTO

"Forget your por
pan flute! ALMA i
doesn't surf on a f
resembles more
lounge, where one
taste exotic

FRIDAY MA

PARA PICAR Y COMPARTIR

EMPANADA DE TERNERA 5.50/U

Beef, piquillo peppers, rocoto mayonnaise

GUACAMOLE 13/V/GF

Fresh daily prepared guacamole with tortilla chips

TRIO DE NIGIRI 16/GF

Tuna tartare, crispy rice, Chili garlic sauce

CALAMARES 22/GF

Deep fried calamari, huacatay powder, Rocoto sauce

PAPITAS BRAVAS 13/V

Potatoes, brava de rocoto sauce, Nikkei sauce, chives

CROQUETAS DE GAMBAS 18

Crunchy stuffed croquettes with prawns, lime mayonnaise

MINI CRISPY TACOS 3P. 24/GF

Mini fried corn tortillas, beef tartar, paprika, togarashi sauce, sriracha myonnaise

KATSU SANDO IBERICO 26

Japanese sandwich with Iberico pork, sando sauce, red cabbage

KYSHIYAKI SALMON 3P. 24/GF

Anticuchio of lacquered salmon, yakitori sauce, chopped onions

YAKITORI POLLO 3P. 21

Chicken anticucho, herbs miso, lime crumble, shiso leaf

DE LA PARILLA

ENTRECOT A LA PARILLA 42/GF

Entrecote Parisienne, somked onions puree, miso, pimiento padron

LOMO SALTADO 38

Wok sautéed beef sirloin filet with red onions, coriander, cherry tomatoes and potatoes

POLLO 24 HRS 32

24 hrs marinated boneless chicken leg with Rocoto marinade, spring onions, coriander yogurt

DEL MAR

CORVINA ASADA 36/GF

Roasted meager filet, cream of carrot and yellow pepper, sautéed vegetables

PULPO CRUJIENTE ANTICUCHERO 39

Crispy octopus tentacles, Anticuchera sauce, steamed spinach, lime crumble

GAMBAS A LA PARRILLA 34/GF

Prawns a la plancha, Ají Amarillo pepper butter, grilled brocolis, chimichurri

ENSALADAS

ENSALADA DE QUINUA 20/V

Quinoa, avocado, cherries tomatoes, radish, rocket, herbs sauce

ENSALADA DE PEPINO 20/V

Cucumber, fennel, sesame oil, wakame, pistachio, chou kale

CEVICHE

CEVICHE CLÁSICO 26/GF (GRANDE PORTION +10)

Sea bass, Leche de tigre, Ají Limo, sweet potato, coriander

CEVICHE NIKKEI CON PASIÓN 28 (GRANDE PORTION +10)

Tuna, Leche de tigre with passion fruit, Ají Limo, red onions, ginger, avocado, crispy leek

CEVICHE COCONUT 26 (GRANDE PORTION +10)

Meager, Leche de tigre coconut, parmesan, banana chips, red onions, jalapeño

TIRADITOS

TATAKI DE CARNE 30

Slices of beef, Ponzu sauce, sriracha mayonnaise, crunchy onions

TIRADITO APALTADO 28/GF

Slices of raw salmon, mango, Ají Limo, avocado Leche de tigre

TIRADITO CHICHA MORADA 28/GF

Sliced of meager, Morado, Leche de tigre sauce, kumquat, wakame, edamame

PARA ACOMPAÑAR

✓ **CAMOTE FRITO 9/V/GF**

Sweet potatoes fries

✓ **ARROZ CON CHOCLO 8/V/GF**

Steamed jasmin rice, choclo

✓ **WOK DE VERDURA 8/V**

Mixed seasonal vegetables stir-fried in the wok

✓ **PIMIENTOS PADRÓN 8/V**

Small green pepper from Padrón, dashi sauce

JOIN OUR NEWSLETTER

Discover our daily specials, our exclusives and take part in prestigious events by joining El Boletín of ALMA.

EMAIL ADDRESS

SUBSCRIBE

OPENING HOURS

Tuesday-Friday: 12:00-14:00

Tuesday-Wednesday: 19:00-22:00

Thursday-Saturday: 19:00-22:30

CONTACT AND RESERVATIONS

ALMA RESTAURANT 6 rue Henri-Blanvalet 1207 Geneva

Where to park?

Parking de Rive : **Bd Helvétique 31, 1207 Genève** (https://www.google.com/maps/place/Rive-Centre/@46.202128,6.154656,15z/data=!4m2!3m!1sOxO:Ox639611f58ab2c2db?sa=X&ved=2ahUKEwigztrD2Jj2AhVrwAIHHen3A8kQ_BJ6BAg2EAU)

Parking de Migros Villereuse : **Carr de Villereuse 2A, 1207 Genève**

(https://www.google.com/maps/place/Parking+de+Villereuse/@46.2003484,6.1591933,15z/data=!4m2!3m!1sOxO:Ox639611f58ab2c2db?sa=X&ved=2ahUKEwiV76bP2Jj2AhWJ76QKHdvFC2QQ_BJ6BAguEAU)

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