ALMA

BY EL WILLY

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SIGNATURE COCKTAILS

260 B / Glass



Don Espresso
Absolut Vodka, Kahlua,
Espresso & Vanilla Tonka Cream



Cantarito
Jim Beam Bourbon, Orange, Grapefruit,
Himalayan Salt, Lime & Soda



Beso Rosa
Havana 3 Años Rum,
Aperol, Orgeat,
Lemon & Bitter



Alma Negroni
Mahón Xoriger Gin,
Campari, & Yzaguirre
Spanish Vermouth



Miel de Alma
Tequila Olmeca Gold,
Carpano Extra Dry,
Lime, Agave & Honey



Cataluña Spritz
Yzaguirre Aperytive,
Cava DO Griffol Declara Brut
& Soda Water

ALMA'GARITA

240 B / Glass



Mango Dorado
Tequila Olmeca Gold,
Triple Sec, Mango & Lime



El Matador Sour
Mezcal 400 Conejos, Triple Sec,
Lime, Agave & Egg White



Sandía Bonita
Tequila Olmeca Gold, Triple Sec,
Watermelon & Lime



Amor Picante
Tequila Olmeca Gold, Triple Sec,
Grapefruit, Chilli & Lime

SANGRIA

240 B / Glass

790 B / Jug



La Roja
Tempranillo, Brandy,
Si Racha Pineapple, Cinnamon,
Lemon & Bitter



La Blanca
Verdejo, Havana 3 Años Rum,
Triple Sec, Orange,
Mango & Lychee



La Rosa
Garnacha, Absolut Vodka,
Triple Sec, Watermelon,
Blueberry & Lime

Prices are subject to 10% service charge and 7% VAT

EMBUTIDOS & QUESOS

COLD CUTS & CHEESE



▲ **Fuet 240.-**
Catalan-style fuet cured sausage (40gr)



▲ **Chorizo de Bellota Ibérico 320.-**
24-month cured Ibérico chorizo (50g)



▲ **Jamón Ibérico Gran Reserva 390.-**
24-month cured Ibérico acorn-fed ham (60g)



▲ **Quesos 390.-**
Spanish cheese selection:
Truffle Manchego and
San Simón da Costa smoked cheese



◀ **Embutidos Variados 590.-**
Premium mixed Spanish cold cuts:
Ibérico chorizo, Ibérico ham,
and homemade country-style pâté

El Festival 890.-
Ibérico chorizo, Ibérico ham,
homemade country-style pâté,
Manchego and San Simón cheese,
house-marinated olives, and pickles



Vegetarian · Contains pork · Level of spiciness | Prices are subject to 10% service charge and 7% VAT

SEXY TAPAS

Tortilla 240.-

Traditional Spanish omelet with potatoes and onions, served with aioli and pickled Basque chili pepper



Aceitunas 120.-

Homemade marinated olive mix, with garlic, thyme, rosemary, smoked paprika, and lemon



Pimientos del Padrón 340.-

Spanish Padrón chili peppers, olive oil, and crystal sea salt





Champiñones al Ajillo 290.-

Mushrooms sautéed with olive oil, chili, garlic, and Ibérico ham

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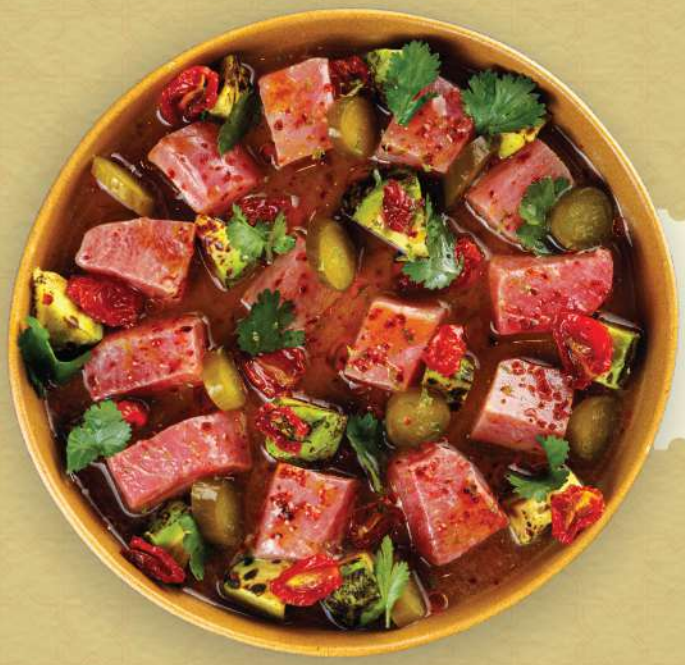
Boquerones 290.-

White anchovies,
homemade marinated olives,
and pickled Basque chili peppers



Carpaccio de Pulpo 390.-

Thinly sliced braised octopus
with Spanish salmorejo sauce,
black olives, chopped bell pepper,
paprika, and croutons



Ceviche de Atún 420.-

Marinated fresh tuna, cucumbers,
dried tomatoes, avocado, lime,
and coriander



Salpicón de Marisco 420.-

Mixed seafood salad with mussels,
octopus, prawns, and squid tossed in
olive oil and sherry vinegar

Vegetarian Contains pork Level of spiciness | Prices are subject to 10%

SEXY TAPAS

Patatas Bravas 290.-

Traditional hand-cut potatoes with aioli and spicy homemade sauce



Croquetas de Jamón 290.-

Ibérico ham croquettes



Bombas de la Barceloneta 260.-

Barcelona-style fried potato and meatballs with aioli and spicy homemade sauce





Huevos con Chistorra 320.-

Homemade potato crisps, fried eggs, and grilled chorizo



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Calamares a la Romana 320.-

Deep-fried calamari served with lemon and squid ink aioli



Bikini 360.-

Golden toasted sandwich with Parisian ham, melted mozzarella and cheddar cheese



Gambas al Ajillo 420.-

Olive oil sautéed king prawns with garlic and chili



Almejas a la Marinera 390.-

Clams cooked in white wine, onion, lemon, garlic, and chili

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ENSALADAS & VERDES

SALADS & VEGETABLES

Ensaladilla Rusa 360.-

Classic Russian salad with potatoes, grilled red peppers, carrots, green peas, homemade mayo, croutons, and blue belly shrimp





Ensalada César 390.-

Caesar salad with smoked paprika chicken, Romaine lettuce, bread croutons, crispy ham, and Caesar dressing



Ensalada de Cabra 390.-

Spinach salad with mushrooms, toasted almonds, tomatoes, warm goat cheese, and balsamic-honey vinaigrette



Ensalada de Atún 390.-

Heart of lettuce salad, tomatoes, pickled Basque chilies and onions, preserved tuna belly, and sherry vinaigrette



Vegetarian Contains pork Level of spiciness | Prices are subject to 10% service charge and 7% VAT

LOS GRANDES

MAIN COURSES

Pollo con Setas 590.-
Slow-cooked chicken in homemade sauce with mushrooms, potatoes, shallots, white wine, herbs, and lemon





Lubina con Chorizo 690.-
Pan-seared sea bass, baby corn, asparagus, snap peas, and chorizo



Wagyu Bistec 890.-
Fire-grilled Wagyu beef skirt MBS 4/5, with baby potatoes and spicy green & red mojo sauce

Vegetarian | Contains pork | Level of spiciness | Prices are subject to 10% service charge and 7% VAT

LOS GRANDES

MAIN COURSES



Wagyu Txuleta Striploin (400g.) 1,990.-

Fire-grilled bone-in Wagyu striploin MBS 4/5,
fresh chimichurri, salad, and fried potato wedges

Prices are subject to 10% service charge and 7% VAT

ARROCES

SPANISH PAELLA RICE

20 minutes preparation time for Paella

Paella de Marisco 990.-

Mixed seafood paella with sea bass, prawns, clams, and mussels.
Served with aioli and lemon wedges

Paella "Arroz Negro" 1,190.-

Squid ink paella with squid, prawns, clams, and mussels.
Served with aioli and lemon wedges



Paella Ibérica 1,190.-

Ibérico pork rib paella with mushrooms and fresh green peas.
Served with aioli and lemon wedges

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DULCES

OUR HOMEMADE DESSERTS

Churros con Chocolate 240.-

Deep-fried churros coated with sugar, cinnamon, and cardamom, served with Spanish-style hot chocolate sauce



Pastel de Queso 260.-

Basque style burnt cheesecake with homemade raspberry ice cream



Torrija 280.-

Spanish-style French toast with homemade popcorn ice cream





Tarta de Chocolate 290.-

70% dark chocolate Spanish tart with homemade mint and white chocolate ice cream

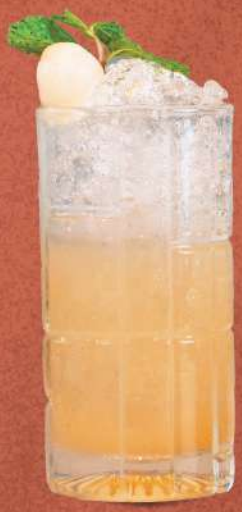
Prices are subject to 10% service charge and 7% VAT

ALMA SODA

110.– / GLASS

Peach & Lychee

Monin Peach Syrup,
Lychee, Lime,
Soda Water





Strawberry

Monin Strawberry Syrup,
Lime, Soda Water

Cherry

Monin Cherry Syrup,
Lime, Soda Water





Mango & Passion

Monin Elderflower Syrup,
Passion Fruit, Mango,
Soda Water

HOMEMADE ICED TEA

130.– / GLASS

Lemongrass & Ginger





Passion Fruit

Hibiscus & Kaffir





Peach & Mango

Prices are subject to 10% service charge and 7% VAT

DRINKS

WATER

Alma Water 50cl	50.-
Evian Water 50cl	70.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-

evian FROM THE FRENCH ALPS

SOFT DRINK

Soda Water 33cl	50.-
Coke 33cl	60.-
Coke Zero 33cl	60.-
Diet Coke 33cl	60.-
Fanta 33cl	60.-
Sprite 33cl	60.-
Tonic Water Schweppes 33cl	60.-
Ginger Ale 33cl	60.-
Red Bull 25cl	120.-

COFFEE

	hot	iced
Espresso	70.-	-
Lungo	80.-	-
Americano	80.-	90.-
Macchiato	80.-	-
Piccolo Latte	90.-	-
Cappuccino	100.-	110.-
Cafe Latte	100.-	110.-
Flat White	110.-	-
Mocha	110.-	120.-
Chocolate	120.-	130.-
Matcha Latte	110.-	120.-

Options: Add				
	Extra shot	+20.-	Almond milk	+20.-
	Decaf blend	+20.-	Soy milk	+20.-

LAVAZZA
TORINO, ITALIA, 1895

"All recipes are made with Lavazza blend."
Drawing on over a century of roasting expertise, Lavazza carefully selects the finest coffees from plantations worldwide to create distinctive blends that achieve perfect balance. The result is a coffee renowned for its exceptional flavour, aroma, and body. This legacy of excellence began with Luigi Lavazza, the visionary pioneer of coffee blending.

TEA

Earl Grey Ceylon	70.-
Mint Ceylon Tea	70.-
English Breakfast	70.-
Chamomile Herbal Infusion	70.-

Stassen



Prices are subject to 10% service charge and 7% VAT

OUR BRANDS



Cocotte - French Grill & Steakhouse

Since 2016, Cocotte has been Bangkok's French steakhouse — built on fire and a deep respect for provenance. Rooted in French culinary tradition, we source exceptional ingredients from trusted farmers and bring out their best through fire-driven cooking, from our signature Tomahawk to dishes prepared from scratch. Above all, Cocotte is about bringing people together, sharing memorable moments, and staying a little longer than planned.

cocottebkk www.cocotte-bangkok.com



Mozza - Trattoria Italiana

At Mozza, we bring the flavors of Italy to Thailand with authentic dishes crafted from family recipes. From handmade pasta and brick oven pizzas to fresh seafood and indulgent desserts, every bite is a journey to Italy. Located in prime spots across the city—EmQuartier, Siam, Central Chidlom, ICONSIAM, Centralpark and Centralworld. Mozza offers a cozy and welcoming atmosphere perfect for family dinners, date nights, or a casual meal with friends.

mozzabkk www.mozza-bangkok.com



Victoria - The Modern Brasserie

Victoria has been your go-to brasserie since 2019, serving comfort food all day in the heart of Bangkok. Open from 8:00 am to 10:00 pm, it's a relaxed spot for any time of day. Whether it's a family brunch, a business lunch or a romantic dinner, Victoria lets you shape the experience around what you need. Everything is made from scratch in-house, by our own chefs, bakers and pastry team, and served with easygoing, attentive service.

victoriabycocotte www.victoria-bangkok.com



Parma by Mozza - Authentic Italian

Parma by Mozza is a lively restaurant where good food and good moments come naturally. The menu focuses on generous pizzas, comforting pasta dishes and your favorites Italian bites, all meant to be shared. Located in the heart of Central EastVille, Parma is the kind of place you drop into for a relaxed lunch or an easy dinner, in a dog-friendly setting that blends naturally into a stroll around the mall.

parmabymozza www.parma-thailand.com



The Market Bistro & Grill

With a direct view over Pattaya's beach and the bay, The Market offers a bright and relaxed all-day dining experience with a true holiday feel. Open and welcoming, it's a place designed for long lunches, sunset drinks and easy dinners that naturally carry on into the evening. Open daily from 11AM to 1AM, the menu brings together quality grill cuts, fresh seafood, Italian classics and a carefully selected wine list.

themarketpattaya www.the-market-pattaya.com

ALMA

BY EL WILLY

MANAGED BY

HOSPITALITY MANAGEMENT ASIA

v.2026