

ALMA || FAJITAS RITAS

University of Houston Cougar 100 award recipients
"10 best budget restaurant in Houston Greater Heights" Houston Press
"Heights Institution, Soulful food" Houstonia magazine
"9 Tex-Mex spots you haven't tried, but should." Zagat
Voted neighborhood favorite for seven years straight by Nextdoor



ALMALATINAONLINE.COM

Appetizers

CHICHARRONES & QUESO

These come out popping hot! Made to order pork rinds dusted with Siracha Powder. \$13 with Guacamole \$17

DELUXE STEAK NACHOS

Beef or Chicken Fajita Nachos, guacamole, sour cream, jalapeños. \$18

STUFFED AVOCADO

Avocado stuffed with chicken fajita, chihuahua cheese, topped with creamy herb butter sauce & pico de gallo. \$14 With Beef Fajita or Shrimp +\$3

SHRIMP BROCHETTE

3 brochette-style shrimp stuffed with cheese, fresh jalapeños, bacon wrapped, white rice. \$12

QUESADILLA STACK

Beef or Chicken fajita al carbon quesadilla, guacamole, sour cream. \$18

GUACAMOLE

Fresh avocado, roasted jalapeño, lime, onion, cilantro, queso fresco. \$13

CHILE CON QUESO \$9

Ground Beef +\$2 Beef Fajita +\$3

QUESO FUNDIDO-CHORIZO - BROILED

Chihuahua Cheese, fresh flour tortillas. \$12 with Beef Fajita \$3... Shrimp Queso Fundido...\$3

Fajitas

SERVED WITH CHARRO BEANS, RICE, PICO DE GALLO, GUACAMOLE, SHREDDED CHEESE, SOUR CREAM & TORTILLAS.

FAJITAS FOR ONE* Beef and chicken fajita mix \$33

All Beef Add \$3 Grilled Shrimp(3) Add \$6

FAJITAS FOR TWO* Beef and chicken fajita mix \$52

All Beef Add \$6 Grilled Shrimp(3) Add \$6

VEGGIE FAJITAS

Fire roasted veggies, peppers, squash, onion, carrots, jalapeño. \$22

SHRIMP FAJITAS

Eight Grilled butterflied shrimp served sizzling with onions, peppers and mexican butter. Rice, charro beans, pico de gallo, guacamole. \$26

ROY'S MIX GRILL*

Beef and Chicken Fajitas, shrimp brochette. \$38

All Beef Add \$3

TRISTAN'S MIX GRILL*

Beef Fajita, jalapeño Cheese Sausage, Shrimp Brochette. \$36



FAJITA MIX GRILL*

This is good eating! Sizzling beef and chicken fajitas al Carbon, butterflied shrimp, cheese nachos, cheese chile relleno, HeartBrand jalapeño cheese sausage, onions, bell pepper, grilled jalapeños and fresh tomatoes!

Serves 4-5 | \$165 All Beef Add \$30

Add-Ons

JALAPEÑO CHEESE SAUSAGE

HeartBrand Akaushi jalapeño cheese sausage. \$7

SAUTÉED VEGGIES

Combination of mexican squash, carrots, onions and peppers. \$7

SHRIMP BROCHETTE

brochette-style shrimp stuffed with cheese, fresh jalapeños, bacon wrapped, white rice. \$12

TAMALE

A la carte. Chile Ancho Pork or Chicken Verde. Served with salsa verde, queso fresco \$8

TOSTADA

Choice of Meat with Beans, Lettuce, Tomato, Sour Cream and Cheese. \$9

Enchiladas

SERVED WITH RICE AND REFRIED BEANS

ENCHILADAS SUIZAS

Creamy herb butter suiza sauce, crema Mexicana. Ground Beef, sautéed Chicken, Beef or Chicken Fajitas. (2) \$19 (3) \$20

ENCHILADAS VERDES

Salsa verde tomatillo sauce. Ground Beef, sautéed Chicken, Beef or Chicken Fajitas. (2) \$19 (3) \$20

CHEESE ENCHILADAS

Cheese filled enchiladas in chili gravy. (2) \$17 (3) \$18

ENCHILADAS TEJANAS

Tex-Mex enchiladas, chili gravy. Ground Beef, sautéed Chicken, Beef or Chicken Fajitas. (2) \$19 (3) \$20

ENCHILADAS DE MOLE

Chicken Enchiladas, mole poblano, Chihuahua cheese. (2) \$19 (3) \$20

ENCHILADAS MEXICANAS

3 Queso Fresco stuffed enchiladas in a Chile Ancho sauce. Served w/ Fajita Steak. \$24

*ITEMS DENOTED WITH AN ASTERISK MAY CONTAIN RAW OR UNCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SHEREE'S PLATE*

Three Shrimp Brochette, One Cheese Enchilada and One Taco al Carbon, charro beans. \$24



MINI STREET TACOS*

Four Mini al Pastor Tacos, Grilled Onions, Cilantro, Queso Fresco, Avocado, Charro Beans (no rice). \$18

Combinations

GUADALAJARA

Two Cheese Enchiladas, One Ground Beef Crispy Taco, rice, refried beans, pico de gallo. \$19

TAMPIQUEÑA*

Two Cheese Enchiladas and a side of Beef Fajita Skirt Steak, rice, refried beans, pico de gallo. \$24

THE AMERICANO*

One Beef Fajita Taco al Carbon, Two Cheese Enchiladas, rice, charro beans. \$22

ROYCE'S PLATE*

One Chicken Mole Enchilada, Three Shrimp Brochette, Beef Fajitas, rice. \$26

MANNY'S COMBO*

Beef or Chicken Fajitas al carbon, pulled chicken flauta, homemade pork tamal with chili gravy and cheese, rice, charros, served with flour tortillas. \$25

Taco Plato

TACOS AL CARBON*

Three Tacos al Carbon on Flour or Corn Tortillas, filled with your choice of chicken fajita or beef fajita, served with rice and refried beans. \$24
TOP IT WITH CHILE CON QUESO \$2

CRISPY TACO

Three Ground beef or sautéed chicken crispy tacos, lettuce, tomato, cheese, rice, beans. \$18
BEEF OR CHICKEN FAJITAS \$3

QUESADILLA PLATE*

Three quesadillas, Beef or Chicken Fajitas al Carbon, rice, refried beans, pico de gallo. \$26

GRILLED SHRIMP OR FISH TACOS (2)

Two Grilled shrimp or tilapia fish tacos, pico de gallo, red cabbage, chipotle ranch dressing, rice, charro beans. \$18

THE ORIGINAL CHRISTIAN TACOS*

Three Chicken or Beef Fajita Tacos al Carbon with beans, grilled onions, rice, beans, pico de gallo. \$26

Comida Casera

SERVED WITH RICE & REFRIED BEANS

FLAUTAS

3 Chicken guisado flautas with lettuce, tomato, sour cream, guacamole, queso fresco. \$18
Beef or Chicken Fajitas Add \$2

CARNE GUISADA

Tender beef tip stew with onions, bell pepper, potatoes, served with refried beans, mexican rice, flour tortillas. \$22

Soup & Salad

POZOLE VERDE

Made of fresh poblanos, hominy, chicken, side of cabbage, radish, onion, cilantro, jalapeño, avocado, crunchy pork cracklings. \$17



MOLE POBLANO

Pulled chicken, mole poblano, refried beans, mexican rice. \$23

CHILE RELLENO

Picadillo stuffed poblano pepper topped with ranchero sauce and chihuahua cheese. Rice and beans. \$21
Vegetarian option: A medley of zucchini, carrots, onions, & tomato

TORTILLA SOUP

A Heights Favorite! Hearty soup with chicken, carrots, celery, roasted corn, onion, red peppers, avocado, chihuahua cheese, tortilla strips. \$15

COCTEL DE CAMARONES

Gulf Shrimp in a zesty cocktail sauce, cucumber, tomato, onion, jalapeño, cilantro, avocado, chips. \$16

TACO SALAD

Ground beef, tomato, cheese, sour cream, guacamole, rice, beans. \$14 ... Add Chicken Fajitas \$4 Add Beef Fajita \$6

SOUTHWEST SALAD

Romaine, avocado, cucumber, roasted corn, queso chihuahua, crispy tortillas, tossed in creamy poblano dressing. \$12 Add Chicken Fajita \$4 Add Beef Fajita or Shrimp \$6

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Off the Grill

GRILLED SHRIMP

8 Grilled butterflied shrimp served on white rice with charro beans, mexican butter \$23

ALMA'S FAMOUS SHRIMP BROCHETTE

A skewer of six shrimp, stuffed w/cheese & fresh jalapeños, wrapped in bacon w/pico de gallo. Served with rice, charro beans mexican butter and flour tortillas. \$26

Tacos

TACOS AL PASTOR

Two adobo marinated pork tacos served with grilled onions, cilantro, queso fresco, avocado. \$15

TACOS DE BARBACOA

Two 44 Farms Barbacoa tacos, avocado, queso fresco, pico de gallo. \$15

BRUSSELS SPROUT TACOS

Two sautéed brussels w/onions, garlic topped with creamy chile de arbol salsa. \$14

QUESABIRRIA 44 FARMS BEEF

Two braised beef and cheese quesabirrias, corn tortilla, onions, cilantro and consommé (No Charro Beans) \$17



Tortas

TORTA DE FAJITA

Tender cuts of Beef Fajitas, lettuce, tomato, cheese, crema mexicana, refried beans, avocado on a toasted bun. \$15

TORTA DE POLLO

Tender cubed chicken fajita, lettuce, tomato, cheese, crema mexicana, refried beans, avocado on a toasted bun. \$15

TORTA DE ADOBADA

Al Pastor, chihuahua cheese, ham, refried beans avocado, lettuce, crema mexicana, on a toasted bun. \$17

Kids Menu

For amigos 12 years & under Only

QUESADILLA

Choose cheese, chicken or veggie quesadilla, with rice and beans \$8

TACO AL CARBON*

One Beef or Chicken Taco al Carbon taco with rice and beans. \$8

ENCHILADA

One Cheese Enchilada with rice and beans. \$8

KIDS BURRITO BOWL

Chopped greens, white rice, chicken fajita, cheese \$8

Burritos

BURRITO

Choose one: chicken fajitas, al pastor. With rice, beans, lettuce, tomato, guacamole, crema mexicana, cheese. \$15
Sub Beef Fajitas add \$3

BURRITO BOWL

Bed of lettuce, rice, pinto beans, chicken fajitas with peppers and onions, chihuahua cheese, sour cream, roasted corn and pico. \$16
Add guac +\$2...Sub Beef Fajita add \$3



Aguas Frescas y Refrescos



LEMONADE

HIBISCUS

HORCHATA

CANTALOUPE

PINEAPPLE

WATERMELON

FLAVORS VARY DAILY \$5

COKE \$3.50

SPRITE \$3.50

ORANGE JUICE \$4

DIET COKE \$3.50

ICE TEA \$3.50

MEXICAN COKE \$5

DR PEPPER \$3.50

MILK \$3.50

TOPO CHICO \$5

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Lunch

TUESDAY-FRIDAY 11AM-3PM

Clasicos

FAJITAS*

Beef and chicken fajita mix for one served with rice, charro beans, shredded cheese, sour cream and pico de gallo. \$17.99

CARNE GUISADA

Tender beef tips with onions, bell peppers and potatoes. Served with rice and refried beans. \$14.99

QUESABIRRIA

44 Farms beef - two braised beef and cheese quesabirrias, corn tortilla, onions, cilantro and consommé. Rice and refried beans. \$14.99



QUESADILLA STACK

Stacked beef or chicken fajita quesadillas served with guacamole and sour cream. \$13.99

MOLE POBLANO

Pulled chicken in an authentic homemade mole sauce, rice and refried beans. \$13.99

HOT TAMALES

Two home made pork or chicken verde tamales topped with salsa verde, pico, queso fresco. Rice and refried beans. \$13.99

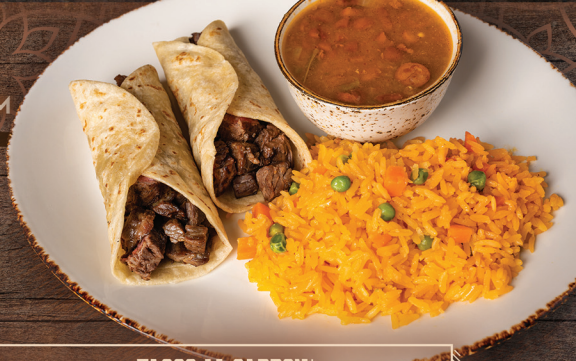
CHIMICHANGAS

Ground beef with cheese, topped with queso. Served with rice and refried beans. \$13.99



ENTOMATADAS

Two chicken enchiladas topped with salsa verde, queso fresco, avocado, sliced onion, and cilantro. Served with rice and refried beans. \$13.99



TACOS AL CARBON*

Two beef or chicken fajita tacos on flour or corn tortillas, shredded cheese, sour cream, pico. Served with rice and charro beans. \$14.99

Combinations

GREEN-GO

One chicken verde enchiladas, one chicken verde tamale, rice, refried beans \$12.99

GUADALAJARA

One cheese enchilada, one crispy beef taco. Served with rice and refried beans. \$12.99



MEXICAN PLATE

One cheese enchilada, one pork tamale. Served with rice and refried beans \$12.99

Soup & Salad

SOUTHWEST CHICKEN SALAD

Grilled chicken, romaine, diced avocado, cucumber, roasted corn, queso Chihuahua, crispy tortillas, tossed in creamy poblano dressing. \$14.99

SOUP & SALAD

Our famous chicken tortilla soup served along side our fresh house salad with avocados, bacon, tomatoes, purple onions, and cucumber, with creamy poblano dressing. \$13.99

TACO SALAD

Your choice of ground beef or pollo guisado. Tomato, cheese, guacamole, rice and refried beans. \$13.99

BURRITO BOWL

Lettuce, rice, pinto beans, chicken fajitas with peppers and onions, cheese, sour cream, roasted corn and pico. \$13.99
Add guac +\$1.50

TORTILLA SOUP

A Heights favorite! Hearty soup with chicken, carrots, celery, roasted corn, onion, red peppers, avocado, sour cream, chihuahua cheese, tortilla strips. \$13.99

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Breakfast Tacos + Breakfast Burritos

BREAKFAST TACOS SERVED TILL 3PM SAT & SUN

BEANS, CHEESE, POBLANO RANCH, GRILLED ONION & PEPPERS, AVOCADO ADD .50¢ EACH

BACON & EGG TACO \$5

HAM & EGG TACO \$5

POTATO & EGG TACO \$5

POTATO, CHORIZO & EGG TACO \$6

CHORIZO & EGG TACO \$5

POTATO, BACON & EGG TACO \$6

44 FARMS BARBACOA TACO \$6

44 Farms Barbacoa, avocado, queso fresco, pico de gallo

BREAKFAST BURRITO \$11

Eggs, applewood bacon, potato, grilled onions, peppers, beans, cheese, avocado

Brunch

SATURDAY & SUNDAY 9AM - 3PM



TRES LECHES PANCAKES

Three buttermilk pancakes, tres leches, mixed berries \$14

HUEVOS RANCHEROS*

Three eggs over easy, salsa ranchera, refried beans, breakfast potatoes (make it papa a la mexicana+\$2) \$13
Add Applewood Bacon \$3 or 44 Farms Barbacoa \$5

BREAKFAST PLATE*

Choose one option: Bacon & Egg, Potato & Egg, Ham & Egg, Chorizo & Egg, or Huevos a la Mexicana. Served with refried beans, breakfast potatoes (make it papa a la mexicana+\$2) and fresh flour tortillas. \$13

CHORIZO, POTATO AND EGGS PLATE

Eggs scrambled with chorizo, potatoes. Refried beans, fresh flour tortillas. \$15

MIGAS AND EGGS

Two eggs scrambled with crispy tortillas, chihuahua cheese, refried beans, breakfast potatoes. \$15
Add Applewood Bacon \$3 or 44 Farms Barbacoa \$5

ALMA AVOCADO TOAST*

Avocado smash on toast with red pepper flakes, fried eggs, applewood bacon \$15

TAMALES & EGGS*

One pork tamale with chili gravy, cheese. One chicken verde tamale with salsa verde, pico, queso fresco, 2 fried eggs, refried beans. \$17

SOUTH TEXAS BREAKFAST*

Our Carne Guisada with 2 eggs any style, rice, refried beans and fresh flour tortillas. \$22

AM TAMPIQUENA*

Two cheese enchiladas, carne asada skirt steak, 2 fried eggs, rice, charro beans, pico de gallo. \$24

PANCAKE BREAKFAST PLATE*

2 buttermilk pancakes, 2 eggs (any style), applewood bacon, whipped butter \$17 **Pancakes only \$10**

FAJITA STEAK N' EGG WRAP*

Thinly Sliced fajita steak mixed with scrambled eggs, grilled onions and peppers, and stuffed in a warm tortilla with melted cheese and chipotle dressing. \$17



CHILAQUILES VERDES OR ROJOS*

Two fried eggs on top of tortillas cooked in choice of salsa verde or chipotle salsa with queso fresco, queso chihuahua, crema mexicana, onions, cilantro, side of breakfast potatoes and refried beans. \$17
Add Beef Fajita al Carbon or 44 Farms Barbacoa \$5

Dessert

COCONUT CAKE

vanilla cake with fluffy coconut icing garnished with pomegranate (seasonal) \$13

BREAD PUDDING Mexican bread pudding topped with caramel sauce \$11

TRES LECHES CAKE

Moist three milk cake, caramel glaze \$11

SOPAPILLAS

Warm fluffy pastry with cinnamon sugar \$8

CHURROS

Three Cinnamon sugar coated, cream-filled churros \$9

Coffee-Espresso

COCONELLA Our House Specialty! Espresso mixed with A blend of traditional Mexican flavors like cinnamon and vanilla. \$5

LATTE Vanilla, Caramel, Cinnamon Dolce, SF Vanilla & SF Caramel Available \$4

CAPPUCCINO \$4

ESPRESSO SHOT \$3

COFFEE \$3.75

AMERICANO \$3

MACHIATTO \$4

ICED COFFEE \$4

ABUELITA HOT CHOCOLATE \$5

CARAJILLO \$12

Amazing After Dinner Drink featuring Espresso and Licor 43.

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