

# WELCOME

*"Experience a piece of Mexico in one place"*

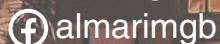


# ALMARI

## MEXICAN GRILL & BAR

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# APPETIZERS

## CHEESE FONDUE

Oaxaca cheese, Mexican chorizo, red onion, with a touch of tequila, served with home-made corn tortillas and a side of molcajete sauce .....13.50

## THE ELOTE

Mexican corn ribs, served with cotija cream sauce, topped with butter, Mexican cream, chili powder and cotija cheese.....8.99

## BONE MARROW / TUETANO

Bone marrow grilled and oven cooked, served with molcajete sauce and a side of home-made corn tortillas .....18.50

## BIRRIA OR CHEESE EMPANADAS (3)

Fried home-made corn dough stuffed with slow cooked Mexican barbeque beef, Oaxaca shredded cheese, topped with lettuce, Mexican cream, cotija cheese, pickled onion and a side of birria consomé.  
Birria..15.99  
Cheese...12.99

## FRIED CALAMARI

Fried calamari rings, leeks, lemons, served with a side of chipotle dressing.....14.99

## SUPER NACHOS

Chips with beans ,carne asada, Oaxaca cheese guacamole, sour cream and pico de Gallo.....15.99



# SANDWICHES

## THE CLASSIC BURGER

8 oz of Angus certified beef patty, toasted brioche bun, fig jam, swiss cheese, romane lettuce, red onion, tomato, pickles, served with a side of seasoned french fries .....15.99

## TORTA BIRRIA

Telera bread with slow cooked Mexican barbeque beef, mayo, Oaxaca cheese, cilantro, onion, guacamole and a side of birria consome, seasoned french fries and pickled jalapeño .....15.99

## TORTA ARRACHERA

Telera bread, Flank steak, mayo, Oaxaca cheese and guacamole served with a side of seasoned french fries and pickled jalapeño.....16.99

## FRIED BUFFALO CHICKEN SANDWICH

Toasted brioche bun, buttermilk fried buffalo chicken breast, pickles, lettuce and mayo served with a side of seasoned french fries.....13.99

## ASADA FRIES

French fries topped with carne asada (steak), Oaxaca cheese, Mexican cream and guacamole sauce .....14.99

## ALMARI WINGS

Buffalo, Sweet Chili or BBQ.

Chicken drums, flats, Asian slaw and your choice of dressing (blue cheese or ranch).

(6 pcs)..... 11.99

(8 pcs)..... 15.99

## SOPESITOS DE TINGA (3)

Fried corn dough with a layer of refried beans, topped with shredded chicken, home-made tomato sauce, lettuce, Mexican cream and cotija cheese.....13

## CHEESE QUESADILLA

12 in flour tortilla with melted Oaxaca cheese, served with a side of Mexican cream and molcajete sauce.....10.99

Carne asada.....13.99

Chicken.....12.99

Birria.....12.99



# ENTREES

## ROASTED CHICKEN

Half roasted chicken, served with home-made poblano pepper cream sauce, adobo potatoes, brussels sprouts and baby corn, accompanied with home-made corn tortillas .....22.99

## CLASSIC CARNE ASADA

Grilled flank steak (Arrachera), served with cambray onions, one piece of Mexican grilled chorizo, fresh guacamole, cactus (nopal), refried beans and Mexican rice, accompanied with home-made corn tortillas and a side of molcajete sauce.....25.99

## POBLANO PEPPER RISOTTO

Roasted poblano pepper stuffed with risotto, mushrooms, baby corn and parmesan cheese ....15

## NEPTUNO PASTA

Fettuccine pasta served with Alfredo sauce, prawns, mussels, topped with parmesan cheese accompanied with garlic bread.....18.99



## SIGNATURE DISHES

**PARRILLADA ALMARI** (2 people)  
12 oz of flank steak (Arrachera), chorizo, carnitas (pork), corn cheese quesadilla, cambray onion, cactus (nopal), corn ribs, served with a side of charro beans, molcajete sauce, guacamole and home-made corn tortillas..... **38.99**

**THE ALMARI BURGER**  
8 oz of Angus certified beef patty, 8 oz of flank steak (Arrachera), toasted brioche bun, mayo, muenster cheese, bacon, guacamole, romane lettuce, pickles, crispy onion, serrano pepper on top, served with a side of seasoned french fries..... **18.99**

**RIBEYE**  
12 oz of Angus certified Ribeye seasoned with roasted garlic and rosemary, accompanied with asparagus, baked potato with butter, sour cream and bacon, with a side of mushroom demiglaze sauce..... **28.99**

**TROMPITO AL PASTOR** (2 people)  
Marinated pork meat, served with pineapple, corn cheese quesadilla, cambray onion, guacamole, onion, cilantro, limes and al pastor sauce, accompanied with a side of home-made corn tortillas ..... **29.99**

**MOLCAJETE MAR Y TIERRA** (2 people)  
Mexican mortar filled with steamy home-made salsa, surrounded by flank steak (Arrachera), shrimp, chorizo, grilled chicken, grilled panela cheese, cactus, cambray onion and grilled jalapeño pepper, served with home-made corn tortillas and molcajete sauce..... **32.99**

**FAJITAS ALMARI**  
A perfect traditional tender pieces of chicken, flank steak (Arrachera), mixed with grilled peppers and onions, served with Mexican rice, refried beans, guacamole, molcajete sauce and home-made corn tortillas ..... **23.99**

Add shrimp..... **4.99**

## ANTOJITOS

**ENCHILADAS ALMARI** (3 Per order)  
Corn tortilla with your choice of meat or Oaxaca cheese, served with half green salsa, half red salsa, Mexican cream, cotija cheese with a side of Mexican rice and refried beans.

**Cheese.....14.99**

**Chicken, Ground beef,  
Birria (shredded beef).....16.99**

**FLAUTAS**  
Corn rolled tortilla with shredded chicken, garnished with Mexican cream, tomato sauce, lettuce, cabbage, avocado sauce, onions, radishes and cotija cheese, served with a side of Mexican rice and refried beans..... **13.99**

**ROLLED TACOS**  
Corn rolled tortilla with shredded beef, garnished with mexican cream, guacamole sauce and cheese, served with a side of mexican rice and refried beans..... **(5) 13.99  
(10) 16.99**

**CHIMICHANGAS**  
Fried flour tortilla, stuffed with the meat of your choice, bell pepper, rice and beans inside or on the side, lettuce and chipotle dressing, topped with avocado sauce, Mexican cream and onion.

**Chicken, Carnitas (pork), Birria  
(shredded beef), Ground beef.....14.99  
Asada (steak).....16.99**

**ENCHILADAS OAXAQUEÑAS** (3 Per order)  
Corn tortilla with your choice of meat or Oaxaca cheese, topped with mole oaxaqueño, Mexican cream, sesame and pumpkin seeds, cotija cheese with a side of Mexican rice and refried beans.

**Cheese.....14.99**

**Chicken, Ground beef,  
Birria (shredded beef).....16.99**

**CHILE RELLENOS**  
Cheese stuffed poblano pepper, battered and fried, smothered in a home-made enchilada sauce, garnished with Mexican cream, lettuce, radishes, served with a side of Mexican rice and refried beans, accompanied with home-made corn tortillas ..... **14.99**

**CHICHARRON EN SALSA**  
Pressed pork stew with home-made tomato sauce, onions, a side of Mexican rice and refried beans, accompanied with home-made corn tortillas. **14.99**



## SOFT DRINKS

*Coke, Diet coke, Dr Pepper,  
Orange Fanta, Sprite, Fresca, Root  
Beer, Powerade Mountain Blast,  
Ginger Ale, Tonic Water ..... 3.50*

*\*\*Cranberry Juice (Minute Maid)  
\*\*Apple Juice (Minute Maid)  
\*\*Horchata  
\*\*Jamaica.....3.99*

*Unsweetened Black Tea  
Sweetened Black Tea  
Raspberry Iced Tea  
Lemonade (Minute Maid)....3.50*

*\*\*Milk, \*\*Chocolate Milk  
Coffee.....2.99*

**\*\*No Refill**

## DESSERTS

### **CHEESECAKE 8**

*Home-made cheesecake topped with raspberry sauce, whipped cream and a strawberry.*

### **PLATANO FRITO 6**

*Deep fried banana, strawberry, condensed milk, caramel syrup and vanilla bean ice cream.*

### **JERICALLA 7**

*Mexican custard dessert, served with whipped cream and berries*

### **ARROZ CON LECHE 6**

*Classic Mexican rice pudding, cinnamon and raisins.*

### **CLASSIC CHURROS 8**

*Caramel syrup, condensed milk, cinnamon sugar and one scoop of ice cream.*

### **ALMARI MUD PIE 10**

*Oreo cookie crust and oreo ice cream pie with caramel syrup, chocolate syrup, caramel popcorn, strawberry and whipped cream.*

### **SOPAPILLAS 7**

*A popular Mexican favorite deep fried puff pastry, served with strawberry, caramel syrup, condensed milk and powdered sugar.*

### **BANANA BURRITO 9**

*Fried flour tortilla, stuffed with nutella and banana, cinnamon sugar, condensed milk, caramel syrup and one scoop of vanilla ice cream.*



# SEA FOOD

## TORRE DE MARISCOS

Cold dish, served with shrimp, tilapia fish, scallops cooked with lime juice; cucumber, mango, onion, cilantro, avocado and house sauce on the bottom, accompanied with tostadas.....18.50

## SALMON AL PASTOR

8 oz of Blackened salmon, al pastor cream sauce, brussel sprouts and roasted potatoes, topped with pickled onions.....22.99

## BARRACUDA FISH

Panko fried fish, jalapeño mango chutney sauce, served with coconut rice, asparagus and crispy onions.....19

## CEVICHE DE PESCADO

Cold dish -Fish cooked with lime juice, pico de Gallo, cucumber and avocado, served with crackers and tostadas .....12.99

## CHORIZO MUSSELS

8 oz of fresh mussels, served with a home-made chorizo cream sauce and a touch of white wine accompanied with a garlic bread .....16.99

## AGUACHILE TATEMADO DE CAMARON

Cold dish, served with roasted tomatillo sauce on the bottom, shrimp cooked with lime juice, cucumber, pickled onion, cilantro and avocado, served with tostadas.....15.99

## FILETE DE PESCADO EMPANIZADO

Panko fried fish, served whit Rice and Beans 13.99

## SHRIMP COCKTAIL

Shrimp, tomato sauce, pico de gallo,avocado, cucumber,served with crakers and tostadas. 15.99



# SOUPS & SALADS

## ALMARI SALAD

Romaine lettuce, black beans, baby corn, avocado, panela cheese, cucumber, cherry tomatoes, red onions, chipotle dressing and topped with crispy tortilla strips.....14.99  
add chicken 2.99

## WATERMELON SALAD

Spring mix, watermelon, jicama, cucumber, feta cheese, red onions, cashews, mixed with margarita vinaigrette and hibiscus reduction .....13.99

## CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons and ranch dressing .....10.99  
Add chicken 2.99

## MENUDO

Mexican soup made with honeycomb tripe, in broth with red guajillo chili, served with hominy and a side of onion, cilantro, lime and home-made corn tortillas.....14.99

## GREEN POZOLE

Traditional soup made from hominy and pork, garnished with cabbage, radishes, served with limes and tostadas .....14.99

## BIRRIA

Jalisco born stew birria made with slow cooked Mexican barbeque beef infused with Mexican chiles, served with onion, cilantro, lime and home-made corn tortillas.....14.99

## TACO SALAD

Crispy flour tortilla bowl, served with Mexican rice, refried beans, lettuce, guacamole, pico de gallo, Mexican cream, crispy tortilla strips and cotija cheese with your choice of meat.

Chicken, Birria (shredded), Ground beef.....14.99

Asada (steak).....15.99

Arrachera (flank steak).....15.99



# TACOS

## **ARRACHERA (Flank steak)**

Oaxaca cheese, red onion, cilantro, avocado sauce and molcajete sauce on the side.....6.99

## **TEMPURA FRIED SHRIMP**

Asian slaw, chipotle cream .....6.99

## **CARNITAS (Pork)**

Pico de gallo, red onion and avocado sauce..5.99

## **CARNE ASADA (Steak)**

Red onion, cilantro and avocado sauce.....6.50

## **GROUND BEEF**

Lettuce, pico de gallo and cotija cheese.....5.99

## **AL PASTOR (Marinated pork)**

Pineapple, red onion, cilantro and al pastor sauce.....5.99

## **TEMPURA FRIED FISH**

Asian slaw, chipotle cream.....5.99

## **TACOS GOBERNADOR**

Shrimp, onion, tomato, bell pepper, celery and cheese .....6.99

## **TRIPA (Intestine)**

Onion, cilantro and molcajete sauce.....5.99

## **CHICKEN TINGA**

Lettuce, cotija cheese, cream and salsa.....5.99

## **CHICHARRON PRENSADO**

Red onion, cilantro and molcajete sauce.....5.99

## **BIRRIA (Beef)**

Onion, cilantro and molcajete sauce.....5.99

## **QUESABIRRIA**

Oaxaca cheese, onion, cilantro and a side of birria consome.....6.50

## **STREET TACOS (5)**

Choose one meat: carne asada, birria, chicken tinga or carnitas .....11.99

## **HARD SHELL TACOS**

Lettuce, pico de Gallo and cheese.....5.99

# SIDES

SEASONED FRENCH FRIES.....	6.50
GUACAMOLE.....	4.50
PANELA CHEESE.....	4.50
HOME-MADE CORN TORTILLAS (4).....	3.50
FLOUR TORTILLA (2).....	3.50
MEXICAN RICE .....	3.99
REFRIED BEANS.....	3.99
CHARRO BEANS.....	4.50
MIX RICE AND BEANS.....	3.99
BAKED POTATO .....	4.99

# BURRITOS

## **CARNE ASADA (Steak)**

Pico de gallo and guacamole .....13.99

## **PASTOR**

Pineapple, onion, cilantro and al pastor sauce .....11.99

## **ALMARI BURRITO**

Steak, bacon, bell pepper , onion and Oaxaca cheese.....14.99

## **TEMPURA FRIED SHRIMP**

Mexican rice, Chipotle sauce and asian slaw 12.99

## **TEMPURA FRIED FISH**

Mexican rice, chipotle sauce and asian slaw 11.99

## **CHICKEN TINGA**

Mexican rice and refried beans.....11.99

## **CARNITAS (Pork)**

Pico de gallo and guacamole.....11.99

## **BIRRIA (Beef)**

Mexican rice and refried beans.....12.99

## **TRIPA (Intestine)**

Pico de gallo and guacamole.....11.99

## **GROUND BEEF**

Mexican rice and refried beans.....11.99

## **BEAN AND CHEESE**

Refried beans and Oaxaca cheese.....7.99

## **VEGETARIAN**

Mexican rice, refried beans, lettuce, pico de gallo and guacamole.....9.99

# COMBO TACOS

2 tacos your choice of meat served on home-made corn tortilla with a side of Mexican rice and refried beans.....15

Arrachera ....+1.00 Shrimp.....+1.00

# KIDS MENU

## **GRILLED CHICKEN**

With Mexican rice and refried beans.....10.99

## **4 oz. BEEF PATTY CHEESE BURGER**

With steak fries.....9.99

## **CHEESE QUESADILLA**

With Mexican rice and refried beans.....8.50

## **BUTTER FETTUCCINE**

With parmesan cheese.....8

## **4 oz. ARRACHERA**

Flank steak, Mexican rice and refried beans ...15

## **CHICKEN TENDERS**

With steak fries .....10.99

**KIDS HOUSE SALAD**.....4.99

**FRESH FRUIT** .....4.99

\*All kids sides can be interchangeable