

Alma Fusion

Restaurant

Take Out Menu

**407 Cabot Street
Beverly, MA 01915
978.969.6903**

Hours:

**Tues - Thurs 5pm-9pm
Fri & Sat 5pm-10pm
Sun & Mon: Closed**

almacaribbeanfusion.com



Bubble Tea & Shakes

add boba \$.50

Black Milk Tea

darjeeling black tea shaken with non-dairy creamer and simple syrup \$4

Matcha Milk Tea

organic matcha shaken with non-dairy creamer and simple syrup \$5

Coconut Black Tea

darjeeling black tea shaken with coconut cream \$4.5

Avocado Shake

fresh avocado, milk, simple syrup \$5

Taro Coconut Shake

a unique combination of coconut and taro blended with vanilla ice cream \$5

Mango Passion Fruit Shake

mango and passion fruit blended to create the perfect island getaway shake \$5

Piña Colada

take a sip, close your eyes...and you're on a tropical island \$5

Limited take out availability during peak hours on Friday and Saturday nights. Before placing your order, please inform your server if a person in your party has a food allergy.

GF - gluten-free ★ - can be prepared without gluten V - vegetarian

*Denotes food items are cooked to order/served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

Tapas

Jerk Wings

fried chicken wings with jerk spices tossed in a sugar cane glaze
regular-spicy-hot \$10

★ Mussels

chef's choice of preparation \$12

Shrimp Bucatini \$16

Pastelitos

fried Dominican empanada with beef and six cheeses, served with
a tamarind fig dipping sauce and siracha aioli \$10

Tripleta Sliders*

beef sliders with salami, fried cheese, avocado and sweet plantains
garnished with an onion tomato jam \$16

Porchetta

pork tenderloin wrapped in pork belly, slow cooked for 48 hours,
finished with a sesame ginger bbq sauce \$18

Shrimp Toast

grilled shrimp, tomato basil butter \$15

Avocado Toast

avocado, prosciutto, fig, brie \$14

Tostones o Maduros

sweet or savory fried plantains with dipping sauce \$6

Bao

Asian steamed bun

Pork

slow roasted pork, mixed
greens, pickled onions, yuzu
vinaigrette \$5

Chicken

panko fried, sugarcane glaze,
lettuce, carrots \$4

Buffalo Chicken

panko fried, garlic herb
buffalo sauce, artisan blue
cheese, red onion \$4

Veggie

mixed greens, cucumbers,
carrots, watermelon radish,
pickled red onions \$4

Spicy Tuna*

Hawaiian ahi, fried wontons,
siracha aioli and wasabi
cream \$7

Duck Confit

Confit duck leg, fresh berry
compote and crispy duck
cracklings \$6

Salads

Citrus Beet Salad

sous vide beets, mixed greens, with honey goat cheese, pistachios
and champagne vinaigrette
\$12

★ Caesar Salad

fresh romaine lettuce with Parmesan cheese and fresh baked
croutons \$10

Charcuterie & Cheese

Assorted Cheeses \$15

Charcuterie Plate

an assortment of fine cured meats \$17

Charcuterie & Cheese Platter

an assortment of fine cured meats, aged local and imported
cheeses with a variety of accompaniments \$23

Entrées

Mofongo

mashed fried plantains with pancetta, finished with shrimp, mussels,
avocado and a slice of sous vide porchetta \$26

Raclette Burger*

sirloin beef seared in duck fat with melted raclette cheese, candied
pancetta and arugula \$18

A La Carte

Grilled Shrimp \$12

Grilled Chicken \$6

Sautéed Spinach with garlic & white wine \$5

White Rice \$5

Habichuelas Rojas

Dominican style red beans \$6

Classic Rice & Bean Bowl

white rice garnished with red
beans \$6