





### *The Art of Mixology Has Many Muses*

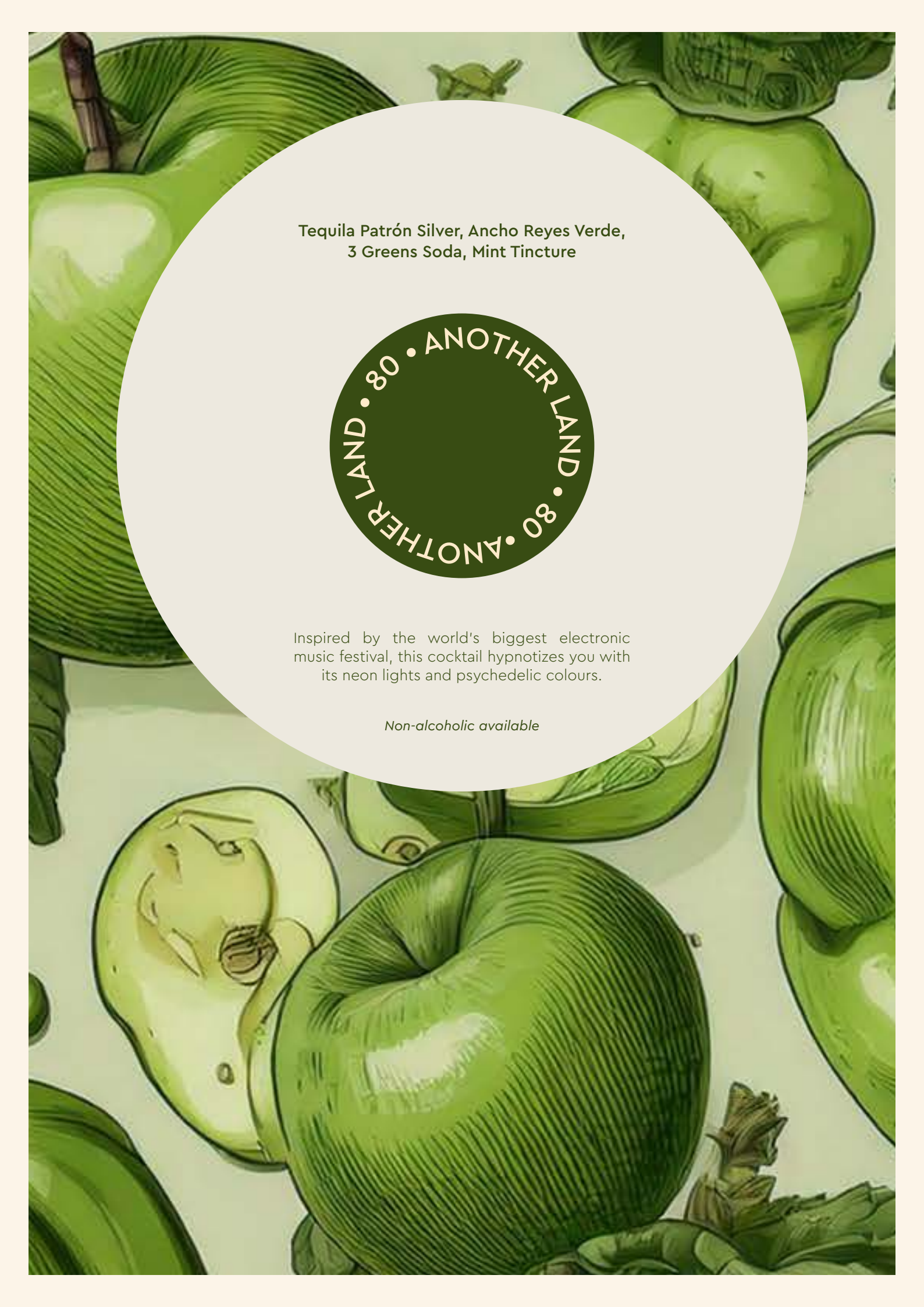
Guided by the brand ethos of Alma, rooted in a love of art and music, this cocktail menu draws from the many cultural traditions that inspire and enrich the world.

Each cocktail tells a spirited story of influential people and era-defining movements. Musical genres, architectural marvels, cuisines, paintings, and ceramics were all sources of inspiration in this menu – a true celebration of the cultural blend of our beloved city.

This exclusive selection features craft cocktails that are deeply complex in their flavours, textures and processes. These are soulful blends that combine innovative techniques with the highest quality of spirits and artisanal ingredients, to take our guests on the most delectable and meaningful culinary journey.

**Sebouh Tato**  
Corporate Beverage Manager

**Mariano Conde**  
Bar Manager

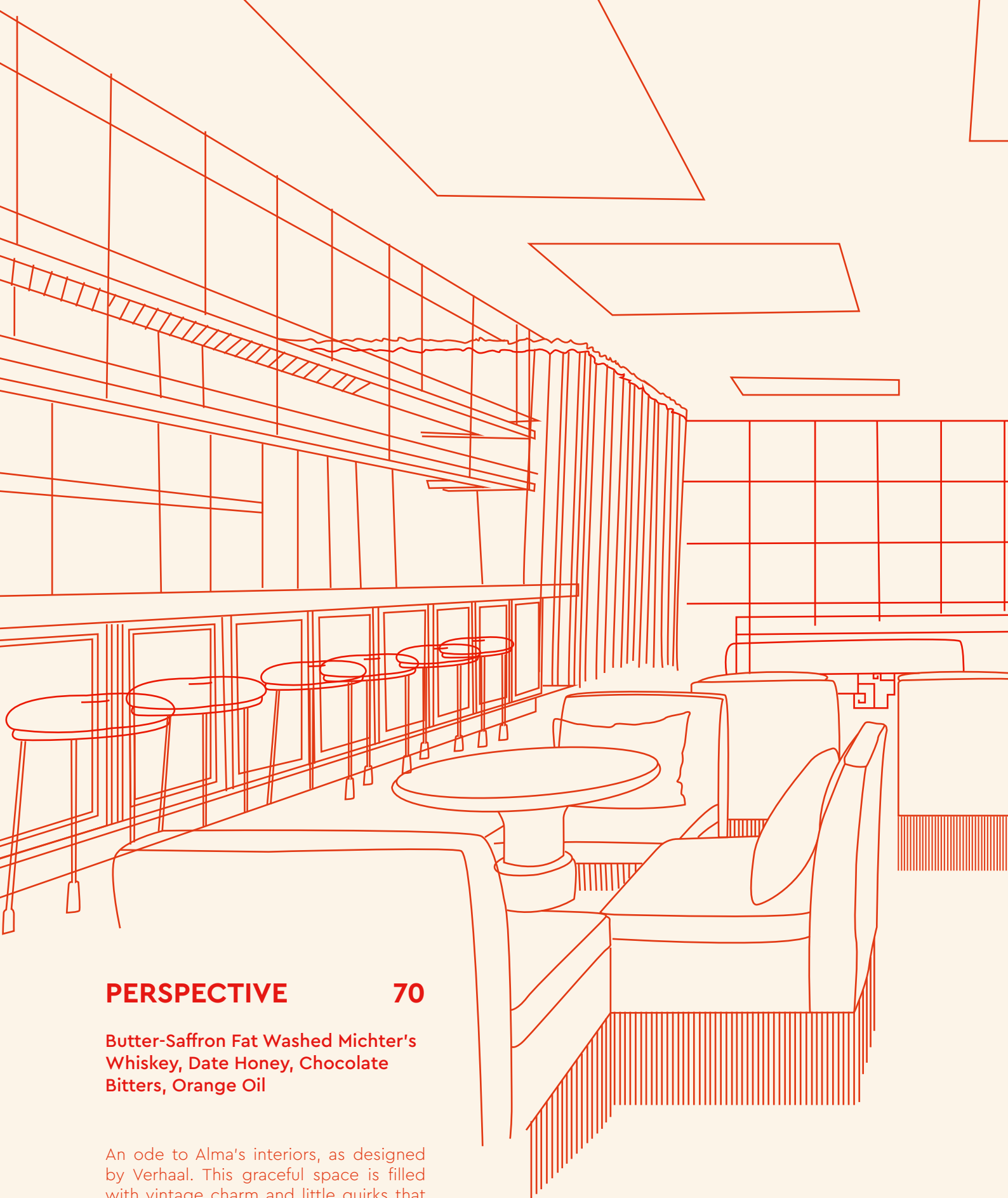


Tequila Patrón Silver, Ancho Reyes Verde,  
3 Greens Soda, Mint Tincture



Inspired by the world's biggest electronic  
music festival, this cocktail hypnotizes you with  
its neon lights and psychedelic colours.

*Non-alcoholic available*



## PERSPECTIVE

70

**Butter-Saffron Fat Washed Michter's  
Whiskey, Date Honey, Chocolate  
Bitters, Orange Oil**

An ode to Alma's interiors, as designed by Verhaal. This graceful space is filled with vintage charm and little quirks that speak to the artistic nature of Alma.



# EL BESO

*'El mezcal se toma a besitos'  
'Mezcal is had in little kisses'*

80

**Mezcal The Lost Explorer Espadín,  
Paragon Vetiver, Honeybush Soda**

*Non-alcoholic available*

Inspired by the blend of styles in Mexican folk art, this cocktail speaks to long-held indigenous traditions, where handcrafts are a way to express one's deepest fears and desires.



Our very own Lo-to  
Your beauty unfolds in layers  
The montelobos Mezcal is found  
In your warm touch of Kumquat  
In your softening air of violette liqueur  
With that final note of spiced hibiscus cordial  
You linger, delicate and complex  
In every sip, in every story you tell  
We fall deeper and deeper

AED 70

Love,  
Alme





## TALAVERA

70

**Tequila Mijenta Blanco, Cachaça,  
Grapefruit and Lemongrass Soda**

Mexico meets Brazil in this ode to the famous ceramic art of Puebla and Tlaxcala. A fresh take on a Paloma cocktail, with roots in Brazil.

*Non-alcoholic available*



70

Havana Club 3 Rum, upscaled  
Tepache, Mango Shrub, Hibiscus,  
Supasawa

Fermented with pineapple, tepache is  
the heart of this cocktail. Much like  
typography, it evolves with the passing  
of time, expressing a message that  
lingers.





# maintAln

80

Grey Goose Vodka, Arak,  
Karak Tea, White Chocolate

Only in the UAE. Bridge the past and the present in this clarified karak-inspired cocktail. Old traditions live on in the city of Al.

*Non-alcoholic available*



alma

MUSIC & ART LOUNGE