



DINNER MENU

APPETIZERS

GUACAMOLE 12

Smashed avocado, pico de gallo, pepita, served with plantains and corn chips.

PAPAS RELLENAS 12

Ground beef vegetables, stuffed potatoes and garlic dressing.

CEVICHE TROPICAL 16

Marinated shrimp, jalapeño pepper, mango, lemon juice, tomato, onion, cilantro, cucumber, warm corn chips and plantain.

CALAMARI 16

deep fried calamari, garlic chipotle aioli, spicy marinade sauce.

ROPITA VIEJA 16

fried corn tortilla, braised shredded beef, beans pure, feta cheese and arugula.

HUMITAS 15

Alegria's corn soufflé tamale, shrimp, green onion cayenne pepper cream sauce.

EMPANDAS DE CARNE (Colombia) 12

Corn turnover filled with beef and aji sauce

NACHOS 16

Chips/ chorizo/ beans/ pico de gallo/ cream/cheese/ guacamole

ENSALADS

add: chicken 4 | steak 7 | shrimp 8

CAESAR SALAD 16

romaine lettuce, crouton, Caesar dressing

ENSALADA DE TOMATE 15

tomatoes wedges, fresh cilantro red onion, cucumber avocado and capers lemon dressing.

PAELLAS

Spanish saffron rice with mixed vegetables sautéed in a cast iron skillet

PAELLA VALENCIANA 30

chicken, manila clams, mussels, marinated beef and fresh fish of the day

PAELLA DEL MAR 35

jumbo gulf shrimp, manila clams, mussels, calamari, fresh fish of the day

PLATOS FUERTES

POLLO CAMPERO 22

Half chicken in a creamy lemon herb sauce, served with potatoes.

BOWL ROPITA VIEJA 18

White rice, black beans, maduros, ropa vieja, avocado and arugula salad.

EL GAUCHO 27

Grilled skirt steak, chimichurri sauce, with potatoes herbs, creamy spinach and sautéed onion.

LOMO SALTADO 26

Sautéed tender beef steak, with garlic, red onion, tomatoes, served with white rice and fries.

SALMON ALEGRIA 28

Grilled salmon in citrus sauce, pico de gallo, arugula salad, rice and maduros.

FAJITAS

Sautéed bell peppers, onion, served with rice, black bean, guacamole and flour tortilla.

Chicken \$18 | Beef \$22 | Shrimp \$26

CAMARONES AL AJILLO 28

Sautéed with olive oil, garlic and white wine, served with arugula salad and white rice.

PLATO MIXTO 49 (SERVES 2)

a platter of chicken, grilled skirt, filet mignon, chorizo, shrimps, zucchini, grilled onion and vegetables.

TACOS FRITOS 18

Three crispy corn tortilla filled with chicken and jack cheese topped with guacamole, sour cream, queso fresco, served with white rice and black beans.

DULCES / DESSERTS

PLATANOS FLAMEADOS AL TEQUILA. 15

Bananas flamed with tequila and touch of cinnamon, served with ice cream.

CHURROS 13

Crispy churros with cinnamon and sugar served with vanilla ice cream.

SIDES 6

Plantains chips | Plantains fried | Rice | Corn chips | Guacamole Beans

KIDS MENU

NUGGETS 11

Nuggets and fries

BURRITO 11

Flour tortilla filling with beans and cheese and side of fries



DRINKS

Sangria \$14 -red -white
Pitcher \$55

Diablo Mule \$14
mezcal, lime, blackberry, ginger beer, habanero Spicy Syrup

Caipirinha \$14
cachaca, lime, cane sugar
Add strawberry / passion fruit \$2

Pina Colada \$16
Malibu, rum, coco cream, pineapple, orange, grenadine

Alegria Paradise \$16
Vodka, rum, gin, peach schnapps, orange, Coco water, grenadine
(served in a natural coconut)

The Gypsy \$14
Vodka, cucumber, lime, pineapple, cilantro, mint, simple syrup

Tropicana \$14
Banana rum, pineapple, orange, passion fruit, soda water, Empress gin float

Purple Jackfruit \$14
Empress gin, muddled jackfruit, lime, simple syrup

Guava Jungle \$14
White rum, lime, simple syrup, guava sirup

Salsa Passion \$14
Anejo Rum, passion fruit, pineapple, lime

Mojito \$14
Rum, lime, mint, cane sugar, soda water
Add: watermelon, blackberry, mango

Margarita \$14
Lime, agave, tequila
Add watermelon, strawberry, mango
Pitcher \$55

WHITE WINES

	-1%,,	8o((r'
Cava, Campo Viejo, Brut Reserva <i>Catalonia Spain</i>	\$9	\$36
Rosado, El Coto De Rioja <i>Rioja, Spain</i>	\$9	\$34
Pinot Grigio, Grafgna Centenario Reserve <i>San Juan, Argentina</i>	\$9	\$34
Blanc Pescador Perelada <i>Penedes, Spain</i>	\$10	\$38
Chardonnay Smoke Screen <i>Napa, California</i>	\$11	\$42

RED WINES

	-1%,,	8o((r'
Merlot, Maddalena <i>Paso Robles, California</i>	\$9	\$35
Rioja Reserva, Campo Viejo <i>Rioja, Spain</i>	\$9	\$36
Malbec Postales <i>Patagonia, Argentina</i>	\$10	\$38
Cabernet Sauvignon, Los Vascos Grand Reserve, <i>Colchagua Chile</i>	\$12	\$45
Cabernet Sauvignon, Mc Nabb Ridge <i>Mendocino, California</i>	\$11	\$42

BEER DRAFT

Estrella Damm	\$9
Green Flash IPA	\$10
XX LageR	\$9
Modelo Especial	\$9
Stella Artois	\$9
Bud Light	\$9
Golden Hefeweizen	\$9

BOTTLED BEER

Corona	\$9
Negra Modelo	\$9
Pacifico	\$9
Duvel	\$11

REFRESHMENTS & COFFEE

Mexican Cocacola Product	\$4	Large Sparkling Water	\$6
Jarritos & Flavors	\$4	Large Sparkling Water	\$6
House Brewed Coffee	\$4		





SUNDAY BRUNCH

EMPANDAS DE CARNE (Colombia) 12

Corn turnover filled with beef and aji sauce

BISTEC A CABALLO

skirt steak, salsa criolla, roasted garlic breakfast potatoes, two over easy eggs

AVOCADO TOAST 16

Whole grain bread, avocado, fried eggs, tomate, arugula, feta cheese and red onion and cilantro oil.

add steak 7/ chicken 5/ shrimp 7

BOWL ROPITA VIEJA 18

White rice, black beans, maduros, ropa vieja, avocado and arugula salad.

TACOS FRITOS 18

Three crispy corn tortilla filled with chicken and jack cheese topped with guacamole, sourcream, queso fresco, served with white rice and black beans.

CHILAQUILES 17

tortilla chips, green or red sauce, queso fresco, egg, cream, bean puree, rice

add: chicken 5 steak 7

HANGOVER FRIES 12

seasoned french fries, special cheese recipe, pico de gallo, short rib, chipotle alioli, green avocado sauce

add: fried egg 2

QUESADILLA 15

Flour tortilla/ melted cheese/ guacamole/pico de gallo/ cream

add: steak 7/ chicken 5/ shrimp 7

GUACAMOLE 12

Smashed avocado, pico de gallo, served with plantains and corn chips.

FRENCH TOAST 17

Apple/ pecan crumble/ maple syrup/ cinnamon French toast/ vanilla ice cream.

