

Dinner Menu

Azúca Nuevo Latino Restaurant ● Serve as of 3:00 PM ● 713 South Alamo St. ● San Antonio, TX ● 78205
 Ph (210)225-5550 Fx (210)225-8000 www.azuca.net

Tostones with Mojo 6.00
 plantain fritters with garlic mojo

Coconut Shrimp 9.50
 coconut crusted large shrimp with zesty calypso sauce

Amazonian Tamal 6.50
 tender chicken tamal, steamed in banana leaf, served with queso black bean sauce & axiote

Gaucha Flatbread 8.50
 grilled, argentinean sausage on thin and crusty flatbread, with queso fresco and tomato salad

Jalapeño Gambas 10.00
 giant prawns wrapped in bacon and a strip of mild jalapeño pepper honeyed BBQ sauce

Arepa 7.50
 white corn cake with cheese filled with pull pork in sofrito shredded lettuce and diced tomato

Latin Beef Empanada 6.50
 seasoned beef turnover, shredded lettuce avocado and zesty tomatoes

Queso 9.50
 tomato sauce with panela and goat cheeses, roasted poblano and chorizo

Appetizer Sampler 23.00
 great sampling of our favorites; chorizo argentino | tostones | ceviche coconut shrimp | scampi al ajillo

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Tuna Tiradito 9.50
 thin slices of yellow fin tuna with a lime, aji amarillo and green onion marinade

Ceviche Trio 11.50
 shrimp, fish and bay scallops marinated and tossed in their own relishes and dressings

Mofongo Borinquen 6.50
 fried and mashed plantain with chicharrones and garlic mojo

Moros y Cristianos 4.90
 seasoned rice and black beans with sofrito, cilantro and bacon

Yuca Frita 5.50
 crispy cassava fries with mojo

Guacamole 7.50
 with pico de gallo and ancho flour tortilla chips

Amarillos 5.50
 fried ripe plantains served with cilantro sour cream

Escabeche de Pulpo 9.90
 tender octopus morsels in a zesty vinaigrette with onions, carrots and jalapeños, salty crackers

Caribbean Nachos 9.50
 chilled shrimp on cucumber and tomato with calypso sauce & jalapeños, a dab of guacamole and red pepper oil

Pepita Crusted Goat Cheese 9.00
 pumpkin seed crusted goat cheese and mixed greens, drizzled with strawberry-honey vinaigrette

Spiced Chicken and Spinach 9.75
 chili dusted breast of chicken, baby spinach shaved mango and creamy chipotle dressing

Cobb Caribeña 9.75
 iceberg lettuce, spiced chicken, avocado tomatoes, panela cheese, bacon, jicama and pineapple, cilantro-mustard vinaigrette

Chopped 8.50
 cucumber | tomato | cheese | roasted corn olives | onion | bacon | peppers | romaine pisco dressing

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Tropicante 7.90
 mixed tender leaves with apples, pineapple papaya & queso fresco, hibiscus blossom vinaigrette

El Chino Latino 9.50
 sesame chicken tossed with napa cabbage, oranges, almonds, onions and peppers, oriental-latin dressing

Tropical Palm Heart 9.00
 costa rican palm heart, tossed with roasted peppers on bib lettuce, black pepper-cilantro lemongrette

Baja 7.90
 fresh avocado, field greens and black bean salad with red onions, orange and red wine vinaigrette

Cesar Latino 7.50
 romaine hearts, tossed in a zesty latino dressing, cornbread croutons & fried flour tortilla strips

ORDER YOUR SALAD AS AN ENTRÉE BY ADDING ANY OF THESE;

Grilled Chicken add 3.00 | Seared Salmon add 4.50 | Blackened Tuna add 5.00 | Sautéed Shrimp (3) add 5.00

SOUPS

	Cup	Bowl
Black Bean Soup traditional soup with pico, crispy chicharrones and sour cream	3.50	6.00
Sopa de Tortilla signature tortilla soup with grilled chicken and fried tortilla hay	3.90	6.50
Cook's Soup let our cooks surprise you with their choice of seasonal creations, please ask your server	3.50	5.50
Gazpacho Andaluz chilled andalucian vegetable soup with tomatoes, cucumbers, peppers and avocado		6.90

meats &...

Pork Enchilado pork tenderloin with tamarind-guajillo mole over mashed cheesy yams and sautéed veggies	19.50	Parillada Mixta array of beef, chicken, pork and sausage with chimichurri, grilled vegetables and mashed potatoes	21.50
Pasta Frontera fettuccine pasta with grilled chicken in a creamy chipotle sauce .. with shrimp ?	15.50	Ropa Vieja latin-american shredded beef stewed in rich tomatoes, olives and vegetables, moros & maduros	19.90
Brazilian Feijoada slow cooked pork shank simmered in black beans wilted spinach, fresh oranges and fried cassava	23.50	Rasta Jerk Chicken chicken thighs, marinated in mild jamaican spices, over caribbean rice and grilled vegetables	17.50
Chicken Breast Azteca tortilla crusted breast of chicken, with sautéed gandules and chipotle-tomato cream sauce	17.50	Vegetariano large array of steamed, grilled and sautéed fresh vegetables, tossed with angel hair pasta or steamed white rice, or creamy mashers	15.00
Chef's Trio grilled beef tenderloin, sautéed large shrimp and seared tuna with chef's sauces and salsas creamy mashers and vegetables	32.50	Espada Rodizio shrimp, pork, beef, chicken and chorizo argentino skewered onto a large sword with vegetables over caribbean rice, guava mojo and chimichurri	27.00

Our Meat Cuts, are Grilled to Your Liking and are Accompanied by Creamy Mashed Potatoes, Fire-Roasted Vegetables and Our Famous Chimichurri Sauce

the grill

12 oz. Aged New York Steak	21.50
Beef Steak Churrasco	18.50
Flatiron Steak	19.50
Center Cut Pork Chop	17.00
Double Breast Chicken	16.00
8 oz. Beef Tenderloin Medallion	28.00

Chicken Tenders tender breast of chicken, battered and fried, served with curly fries and ketchup	7.50
Fettuccine Pasta with, grilled chicken & creamy parmesan sauce	7.00
Steak & Mashers grilled 6 oz. of tender beef steak with mashers & veggies	9.00
Grilled Chzzzz with, or without ham.... a perfect triple decker grilled cheese served with curly fries and ketchup	7.00

this section is for children up to 11 years of age, only !!!

kids

fish & seafood

Camarón Pelao	21.50
sautéed large shrimp with garlic and tequila, huitlacoche sauce, wilted spinach and plantain match sticks	
Shrimp & Scallops	25.00
seared jumbo sea scallops and large sautéed shrimp, glazed with bacon aioli creole potatoes and vegetables	
Paella Latina	25.00
breast of chicken, jalapeño sausage mucho seafood and vegetables cooked with fluffy saffron rice	
Grouper Guajiro	21.50
pan-charred grouper fillet over green rice, julienne carrots and peppered orange glaze	
Zarzuela	23.50
plenty seafood pan-seared and stewed with tomato, garlic, onions and herbs, almonds and sherry wine	
Chilean Sea Bass	28.50
thick steak of flaky bass, with cherry tomato-garlic stew, mashed potatoes and grilled vegetables with malanga straw	
Today's Catch	19.50
seasonal fish fillet, prepared pan-fried steamed, grilled, or blackened, served with chipotle cream, sofrito, mashers and sautéed vegetables	
Seafood Curry Latino	23.50
great selection of fresh seafood in a spicy creamy red curry with cilantro, onion potato, yuca, plantain and carrots	
Salmon Jibaro	19.75
fresh fillet, crusted with thin plantain strips, sautéed baby green beans corn mashers and clam cream	
Shrimp Diablo	20.50
chili dusted large shrimp, served with black bean sauce, pan fried corn masa dumplings and julienne vegetables	
Tuna Negro	20.50
fresh tuna steak, blackened with a mix of latino spices and peppers, dion sprouts creamy mashed potatoes, spicy cilantro mustard, balsamic syrup & pickled red onions	

sweets

Chocolate Lava Cake	6.90
warm chocolate cake with pisco-flavored chocolate ganache, over strawberry soup	
Cheesecake Lollypops	6.50
three semi-frozen lollypops with assorted garnishes and sauces	
Tres Leches	6.50
spongy cake, soaked in three milk syrup, covered with crème chantilly and fresh berries	
Flan Cubano	6.50
sweet caramel custard with fresh oranges & cuban rum marinated currants	
Apple Mil Hojas	6.90
baked thin apple slices with golden raisins crispy sweet pastry and red wine syrup	
Berry Chocolate Crêpes	6.90
wild berry compote, folded in thin chocolate crêpes, laced with bittersweet chocolate sauce & ice cream of your choice	
Chocolate Fondue	8.50
kahlua flavored chocolate sauce, accompanied with tropical fruits, berries and banana bread	
Dessert Sampler	20.00
house specialty dessert tasting, including five samplings of our house creations and our signature homemade ice cream	
Puddin Criollo	6.50
bread pudding, baked with cinnamon and dry fruits, guava confit and rum-vanilla cream	
Tropical Fruit Brûlée	7.99
fire-glazed seasonal sliced fruits and berries on a bed of caramelized vanilla sauce and ice cream	
Homemade IceCreams & Sorbets	6.50
ask your server for today's tropical and classic flavors	
Bittersweet Chocolate Truffles	1.50
made to order, crusted with your choice of: coconut, pecans, powder sugar, cocoa powder pumpkin seeds, oreo dust or al naturale	

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