

Lunch Menu

Serve from (11:00 am to 3:00pm)

Azúca Nuevo Latino Restaurant ● 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

sandwiches

Pepito... The Famous 9.75 seared beef tenderloin slices in two sourdough rolls with grilled onions guacamole and black bean spread	Good for You 9.00 grilled breast of chicken with spinach, tomato, cucumber and avocado, in a soft wholegrain bagel
Brazileiro 9.00 tender, open fire grilled beef steak with caipirinha cream, lettuce and grilled tomatoes, in a soft roll	Chix Thigh Adobo 8.50 adobo marinated thighs and jalapeño jack cheese, in a crusty bread with lettuce, tomato and onions
Cuban 9.50 roasted pork loin slices, ham, swiss cheese, mustard and pickles in a griddle-pressed cuban roll	Black Tuna 9.90 fresh tuna fillet, dusted in latin spices, with jicama slaw, lettuce, onions & tomatoes
Openface 9.00 spinach, avocado, tomato, bacon and swiss in a texas toast with chipotle cream	Fish Tacos 9.90 our invention of fry fish fillet, in soft corn tortillas, pico, guac, cabbage and our signature sauce
Chicken Wrap 9.00 roasted chicken breast, rolled in a chipotle tortilla, with farmer's cheese, lettuce, tomatoes & onions	Pull Pork 8.90 shredded, roasted pork with tangy bbq sauce, grilled onions, in a paisano bread
Vaca Frita 9.00 shredded beef with grilled peppers, and onions, smothered with jalapeno jack	Portobello 7.90 accompanied with baby spinach, tomato, onion and fresh queso blanco in a focaccia roll
Milanese 9.50 D.F.'s staple sandwich; thin breaded beef bistec with avocado, tomato and onions, jalapeños on the side	Cocono Turkey 9.50 thin slices of turkey breast, with cheese, avocado, lettuce, tomato and onions, with chipotle cream spread, in a grille crusty roll
Tres of the Best 10.50 a trio sampling of our favorites, with curly fries, pepito, cuban and turkey	

SANDWICHES ARE SERVED WITH CURLY FRIES, JICAMA-CUCUMBER SLAW AND KETCHUP

SELECT ANY OF THE CUP OF SOUP OR AN AZÚCA GARDEN FOR \$3.00 WITH THE PURCHASE OF ANY SANDWICH OR LUNCH ENTREE

kids

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

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

Specials

Roasted Cilantro Chicken chicken breast, marinated in cilantro-lemon oil with mashed potatoes, vegetables and coriander remoulade	9.50
Pork Shank slow roasted pork shank over lima bean ragout and sautéed vegetables	9.75
Agave Glazed Chicken chicken thighs glazed with agave nectar skewered with sugar cane, over corn rice	9.50
Pepita Chicken pumpkin seed crusted breast of chicken with mashers, vegetables yellow peruvian pepper sauce	9.75
Lunch Catch seasonal fish fillet, prepared pan-fried steamed, grilled or blackened, served with mashers and sautéed vegetables	9.90
Churrasquinho grilled 6 oz. of tender beef shoulder steak with sofrito & chimichurri sauces roasted corn mashers and vegetables	9.90
Shrimp Linguini epazote marinated shrimp, tossed with linguini pasta, tricolor peppers, chipotle cream sauce and queso fresco	10.75
Crab Crusted Salmon fresh fillet, crusted with mashers and crabmeat, over sautéed vegetables huitlacoche and aji amarillo sauces	10.75
Pasta Frontera fettuccine pasta with grilled chicken in a creamy chipotle sauce, or parmesan cream sauce	9.50
Shrimp Inferno latin spice blackened shrimp, with cilantro rice, sautéed vegetables and tangy sofrito	10.50
Bistec de Palomilla grilled cuban steak, with caramelized onions, creamy mashed potatoes and vegetables	9.90
Chica Mix Grilled chicken breast, churrasco and jalapeño sausage with potatoes & sautéed vegetables	10.50
Chicken and Sausage Paella spanish classic with tender chicken, jalapeño sausage and vegetables in saffron rice	10.50
Tilapia Veracruz fresh fillet in a tomato, onion, olive & pepper stew, served with steamed rice	9.90

sweets

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

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