



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



APPETIZERS

Tostones with Mojo plantain fritters with garlic mojo	5.00	Calamari Grilla marinated calamari steak, grilled and served with olive relish, roma tomatoes and tangy guava mojo	9.00
Coconut Shrimp coconut crusted large shrimp with zesty calypso sauce	8.50	Tuna Tiradito thin slices of yellow fin tuna with a lime, aji amarillo and green onion marinade	9.00
Amazonian Tamal tender corn masa tamal, filled with chicken, steamed in banana leaf with black bean & axiote sauces	6.00	Ceviche Trio shrimp, fish and bay scallops marinated and tossed in their own relishes and dressings	10.50
Argentinean Chorizo grilled, argentinean sausage on fried yuca with sofrito & chimichurri sauces toast and a drizzle of pepper oil	7.50	Mofongo Borinquen fried and mashed plantain with chicharrones and garlic mojo	6.00
Jalapeño Gambas giant prawns wrapped in bacon and a strip of mild jalapeño pepper honeyed BBQ sauce	9.00	Moros y Cristianos seasoned rice and black beans with sofrito, cilantro and bacon	4.50
Arepa white corn cake with cheese filled with pull pork in sofrito shredded lettuce and diced tomato	7.50	Yuca Frita crispy cassava fries with mojo	5.00
Bolivian Empanada chicken turnover, shredded lettuce avocado and tangy tomatoes	6.00	Guacamole with pico de gallo and ancho flour tortilla chips	6.50
Appetizer Sampler chorizo argentino, tostones, ceviche coconut shrimp and scampi al ajillo	22.00	Amarillos fried ripe plantains served with cilantro sour cream	4.50
		Lump Crab Cake flakey lump crab meat, on fresh avocados, olive tartar & cilantro pesto	9.50
		Pork Fritters (carnitas) latin seasoned pork bites, fried crispy served with mango, chipotle mayo and calypso sauces	7.50

SOUPS

	Cup	Bowl
Black Bean Soup traditional soup with pico, crispy chicharrones and sour cream	3.00	5.00
Sopa de Tortilla signature tortilla soup with grilled chicken and fried tortilla hay	3.50	5.50
Cook's Soup let our cooks surprise you, with their choice of seasonal creations, please ask your server	3.00	5.00
Gazpacho Andaluz chilled andalucian vegetable soup with tomatoes, cucumbers, peppers and avocado		6.50

S A L A D S

Tropicante 7.50
mixed tender leaves with apples, pineapple papaya and queso fresco, hibiscus blossom vinaigrette

Cuba Criolla 8.00
slice of crispy iceberg lettuce with pork fritters avocado, tomato, black bean relish, plantain and mango ranch dressing

Cobb Caribeña 8.75
iceberg lettuce, spiced chicken, avocado tomatoes, panela cheese, bacon, jicama and pineapple, cilantro-mustard vinaigrette

Tropical Palm Heart 8.00
costa rican palm heart, tossed with roasted peppers on bib lettuce, black pepper-cilantro lemongrette

Pepita Crusted Goat Cheese 8.50
pumpkin seed crusted goat cheese and mixed greens, drizzled with strawberry-honey vinaigrette

Spiced Chicken and Spinach 8.75
chili dusted breast of chicken, baby spinach shaved mango and creamy chipotle dressing

Bread & Tomato Cha Cha 7.50
tomatoes, large croutons, cilantro, red onions crispy smoked bacon and crumbled fresh requezon cheese, lime-garlic dressing on red lettuce leaves

Baja 7.50
fresh avocado, field greens and black bean salad with red onions, orange and red wine vinaigrette

Cesar Latino 7.00
romaine hearts tossed in a zesty latino dressing, cornbread croutons and fried flour tortilla strips

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

Grilled Chicken add	6.00	Seared Salmon add	9.00
Blackened Tuna add	9.00	Sautéed Shrimp (6) add	11.00

L U N C H E N T R E E S

SELECT ANY OF THE SOUPS OR AN AZUCA GARDEN SALAD FOR \$3.00
WITH THE PURCHASE OF ANY SANDWICH OR LUNCH ENTRÉE

Roasted Cilantro Chicken 8.50
chicken breast, marinated in cilantro-lemon oil with mashed potatoes, vegetables and coriander remoulade

Crab Crusted Salmon 9.75
fresh fillet crusted with mashers and crabmeat over sautéed vegetables, huitlacoche and aji amarillo sauces

Agave Glazed Chicken 8.50
chicken thighs glazed with agave nectar, skewered with sugar cane, over corn rice

Pepita Chicken 8.75
pumpkin seed crusted breast of chicken with mashers, vegetables yellow peruvian pepper sauce

Lunch Catch 9.50
seasonal fish fillet, prepared pan-fried, steamed, grilled or griddled served with mashers and sautéed vegetables

Churrasquinho 9.00
grilled 6 oz. of tender beef shoulder steak with sofrito & chimichurri sauces, roasted corn mashers and vegetables

Shrimp Linguini 9.75
epazote marinated shrimp, tossed with linguini pasta, tricolor peppers, chipotle cream sauce and queso fresco

Pork Shank 8.75
slow roasted pork shank over lima bean ragout and sautéed vegetables

Pasta Frontera 8.50
fettuccine pasta with grilled chicken in a creamy chipotle sauce, or parmesan cream sauce

18% gratuity will be added for parties of 6 or more.

20% gratuity will be added for separate checks on large parties

D E L F O G O N (F R O M T H E G R I L L)

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

12 oz. Aged New York Steak	18.50
Beef Steak Churrasco	18.00
10 oz. Rib Eye Steak of Beef	21.00
Center Cut Pork Chop	16.00
Double Breast Chicken	16.00
8 oz. Beef Tenderloin Medallion	25.00
Lamb Chops (3 australian grass fed chops)	22.00

S A N D W I C H E S

Cuban Sandwich roasted pork loin slices, ham, swiss cheese, mustard and pickles in a griddle-pressed cuban roll	8.00	Churrasco Brasileiro Sandwich tender, open fire grilled beef steak, with a caipirinha cream, lettuce and grilled tomatoes, in a soft roll	8.00
Pepito... ha! Tradicional seared beef tenderloin slices in two sourdough rolls with grilled onions guacamole and black bean spread	8.00	Alamo Fish Tacos our invention of fry fish fillet, in soft corn tortillas, pico, guac, cabbage and our signature sauce	8.00
Blackened Tuna Steak Torta fresh tuna fillet, dusted in latino spices, with jicama slaw, lettuce, onions and tomatoes	8.50	Grilled Portobello accompanied with baby spinach, tomato, onion and fresh queso blanco in a focaccia roll	7.50
Chicken Thigh Adobada adobo marinated thighs and jalapeño jack cheese in a crusty bread with lettuce, tomato and onions	7.50	Grilled Chicken Wrap fire roasted chicken breast, rolled in a chipotle tortilla, with farmer's cheese lettuce, tomatoes and onions	8.00
Pull Pork Sandwich shredded, roasted pork in a tangy bbq sauce, grilled onions, in a paisano bread	8.00	Grilled "Cocono" Turkey thin slices of turkey breast, with cheese, avocado, lettuce, tomato and onions, with chipotle cream spread, in a grilled crusty roll	8.50

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

D E S S E R T

Chocolate Lava Cake warm chocolate cake with pisco-flavored chocolate ganache, over strawberry soup	6.00	Berry Chocolate Crêpes wild berry compote, folded in thin chocolate crêpes, laced with bittersweet chocolate sauce & ice cream of your choice	6.00
Banana Cheese Cake Brûlée creamy cheese cake with caramelized, fresh bananas and warm orange-cajeta sauce	6.00	Chocolate Fondue kahlua flavored chocolate sauce, accompanied with tropical fruits, berries and banana bread	8.00
Tres Leches spongy cake soaked in three milk syrup, covered with crème chantilly and fresh berries	6.00	Grilled Pineapple Tembleque fire-roasted pineapple with a smooth coconut custard and piña colada sauce	6.00
Flan Cubano sweet caramel custard with fresh oranges & cuban rum marinated currants	6.00	Tropical Fruit Gratin fire-glazed seasonal sliced fruits and berries on a bed of creamy vanilla sauce with ice cream	6.00
Warm Mango Cobbler baked, spiced, ripe mango chunks, with a crispy sweet crust, served with dulce de leche ice cream and chantilly	6.00	Ice Creams or Sorbets ask your server for today's tropical and classic flavors	5.50

Dessert Sampler 19.00
house specialty dessert tasting to include; mango cobbler, tembleque, tres leches, ice cream
berries in chocolate sauce and banana cheese cake

K I D ' S M E N U

Chicken Tenders tender breast of chicken battered and fried, served with curly fries and ketchup	7.50	Steak & Mashers grilled 6 oz. of tender beef steak with mashers & veggies	9.00
Pasta fettuccine pasta with, grilled chicken & creamy parmesan sauce	7.00	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 !!!