

To Share

Mixto 11.50

shrimp and octopus cocktail with cucumber lime, cilantro, avocado and tomato

Tuna Aguachile 9.50

quick marinated ahi in serrano, lime and cilantro with cucumbers, avocado and red onions

Guacamole 7.50

orange pico & ancho pepper flour tortilla chips

Amarillos 6.50

fried ripe plantains, served with cilantro cream

Tostones with Mojo 6.50

plantain fritters with garlic mojo

Tamal Latino 9.50

latin-american tamal, with chicken and vegetables, in banana leaves

Ceviche 11.50

prepared daily with today's catch spicy crisps and avocado

Appetizer Sampler 23.00

great sampling of our favorites; bbq chicken bites | tostones | ceviche guacamole | scampi al ajillo



Sopa & Salad

Black Bean Soup

traditional...with pico chicharrones and sour cream

Sopa de Tortilla

signature tortilla soup with grilled chicken and fried tortilla hay

Cook's Soup

let our cooks surprise you with their choice of seasonal creations, please ask your server

Cup 4.00 Bowl 7.00

Shrimp & Quinoa 9.50

chilled gulf shrimp, quinoa, cucumbers avocado, romaine hearts

Pepita Crusted Goat Cheese 9.50

garden greens, fresh strawberries & roasted pumpkin seeds, strawberry-honey vinaigrette

Spiced Chicken and Spinach 10.75

baby spinach, candied pecans shaved mango, creamy chipotle dressing

Cesar Latino 8.50

romaine hearts, zesty latin dressing, cornbread croutons & flour tortilla crisps

ADDING TO YOUR SALAD

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

Del Mar

Shrimp Moqueca 25.00

large shrimp in brazilian coconut curry steamed rice and vegetables

Paella 28.00

seafood, chicken, pork, sausage and vegetables mingled in fluffy saffron rice

Grilled Octopus 25.50

baby arugula, cilantro and red onion salad spanish chorizo, smoked paprika oil

Chilean Sea Bass 29.50

melted tomatoes, black bean cake grilled vegetables and plantain strips

Seafood Caldo 25.00

gulf seafood, vegetables in a tomato & fennel scented broth

Guava Glazed Salmon 19.75

spinach, quinoa, yucca escabeche sauteed pimientos

Gambas al Ajillo 22.50

sautéed large shrimp, latin spices spanish chorizo, patatas bravas

Seed Crusted Ahi 20.50

multi-seed crusted tuna steak, corn tamal sautéed gandules, tamarind gastrique

More Meats

Pasta Frontera 16.50

fettuccine pasta, grilled chicken in a creamy chipotle sauce with shrimp ??? 18.50

Vegetariano 16.00

seasonal vegetables with your choice of; pasta or steamed white rice or roasted potatoes

Chef's Trio 32.50

beef tenderloin, sautéed large shrimp and seared tuna with chef's sauces, creamy mashed yam and vegetables

Parillada Mixta 23.50

churrasco, chicken breast, pork chop and jalapeño sausage, chimichurri, grilled vegetables and mashed potatoes

Beef Rib 21.50

slow braised natural short beef rib, cascabel chile adobo, caribbean slaw, herbed potatoes

Ropa Vieja 19.90

latin shredded beef, stewed in rich tomatoes, olives and vegetables, moros & maduros

Pibil 19.50

baked pork butt w/ achiote in banana leaves steamed rice, fried black beans, pickled onions

Fogón

Our Meat Cuts, are Grilled to Your Liking and are Accompanied by Our Famous Chimichurri Sauce Creamy Mashers and Grilled Vegetables

Beef Steak Churrasco

19.50

Center Cut Pork Chop

17.00

Double Breast Chicken

16.00

8 oz. Beef Tenderloin Medallion

28.00

We cook only with trans fat free oil, most items in our menu are or can be cooked gluten-free. Please inform us of all food allergies, dietary requirements and gluten-free concerns

18% gratuity will be added for parties of 6 or more, 20% gratuity will be added for separate checks on parties of 6 & more, additional charge will apply for splitting plates

Caution: Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

Despite our best efforts, small pieces of shell or bones may remain in our freshly processed fish and shellfish

Happy Ending

Chocolate Addiction 7.90

rum moisten cake, warm chocolate ganache, fresh berries, chocolate truffle

Tres Leches 6.50

spongy cake, soaked in three milk syrup, covered with crème chantilly and fresh berries

Banana Cheese Cake 7.50

sautéed finger bananas, sweet and sour cream

Tropical Fruit Brûlée 8.50

fire-glazed seasonal sliced fruits and berries on creamy vanilla sauce and house ice cream

Chocolate Truffles 1.50 (ea)

made to order, crusted with your choice of: coconut, pecans, powder sugar, cocoa powder, pumpkin seeds, oreo dust or al natural

Dessert Sampler 21.00

house specialty dessert tasting, including five samplings of our house creations and homemade signature ice cream

Sleep Medicine

LIQUEUR

Baileys	6.00
Campari	7.25
Cointreau	8.50
Drambuie	9.75
Frangelico	6.50
Galliano	7.50
Grand Marnier	7.50
Jägermeister	6.75
Kahlua	6.50
Sambucca	6.75
Licor 43	6.50
Amaretto	7.25
Amarula	7.25
Tuaca	6.50
Goldschlager	7.75

COGNAC & BRANDY

Ferrand Abel	45.00
Ferrand Amber	18.00
Remy Martin VSOP	15.00
Hennessey X O	35.00
Presidente	6.00
Carlos Primero	6.50

PORT & SHERRY

Quinta do Noval	9.00
Croft Late Vintage	12.50
Dry Sack Medium Dry	6.25
Taylor Fladgate	20 yrs. 15.00
Grappa Julia	7.25

Specialty Coffee

Cafe La Diabla 8.50

151 rum, bittersweet chocolate, grand marnier and colombian roast, sweet whipped cream

Yes Calypso Coffee 8.50

appleton dark, tia maria and freshly brewed azúca blend, cinnamon-sugar rim with a dollop of chantilly cream

Entertainment

FRIDAYS

Tropicante has been entertaining our guests ever since Azúca first opened its doors back in 2003. This orchestra helped us positioning our club as the best venue for Salsa and Merengue dancing in San Antonio. Join them on the dance floor and have fun!

SATURDAYS

La Libertad Orchestra is unlike any band you've heard before. Latin Band which plays dynamic, thrilling arrangements of Salsa, Bachata, Latin Pop, Cha Cha and any other Latin Rhythm.

Catering

World Cuisine Catering by Azúca was created with your catering needs in mind. When you plan your next event at your home, place of work, or another location – include us!

Please feel free to contact us for an estimate of your catering needs. We welcome any size of group and work with any budget. Our goal is to make sure, your invitees applaud you for your choice of caterer! Please call us to inquire for a free estimate and proposal (210) 336-4044 www.azuca.net (follow the link to World Cuisine)

We are committed in offering fresh ingredients, coupled with the most authentic Latin-American products and wines available. We work closely with local farmers markets, vendors and purveyors, to bring you the highest quality of Latin recipes, adding our own unique yet contemporary flair to create delectable, mouth-watering dishes.

Although honored to be a local and nationally award winning restaurant, we remain dedicated to our patrons and our long-held philosophy that everybody who comes to Azúca' leaves with a smile!!!

Rene Fernández
Chef