

## 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

**Mofongo Criollo** 8.50  
plantain, chicharron and mojo de ajo over tomato broth with shrimp 12.00 with octopus 13.00

**Appetizer Sampler** 23.00  
great sampling of our favorites; jerk chicken bites | tostones | ceviche chorizo argentino | 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

Cup 4.00 Bowl 7.00

**Peruvian Quinoa Salad** 7.90  
with dry cranberries, cucumber and fresh avocado, baby arugula and cilantro

**Pepita Crusted Goat Cheese** 9.50  
garden greens, fresh strawberries & roasted pumpkin seeds, beet shreds 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

**Guava Glazed Salmon** 19.75  
spinach, quinoa, yucca escabeche sauteed pimentos

**Shrimp Moqueca** 25.00  
large shrimp in brazilian coconut stew dende oil, 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, pecan wild rice grilled vegetables and plantain strips

**Seafood Curry Latino** 24.50  
great selection of fresh seafood in a zesty creamy red curry with cilantro, onion potato, yuca, plantain

**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 sauteed 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 goat cheese mashers and vegetables

**Parillada Mixta** 25.50  
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

**Rasta Chicken** 19.50  
jerck marinated chicken thighs, grilled vegetables and caribbean rice

## Fogón

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

<b>Beef Steak Churrasco</b>	19.50
<b>Center Cut Pork Chop</b>	17.00
<b>Double Breast Chicken</b>	16.00
<b>8 oz. Beef Tenderloin Medallion</b>	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 Lava Cake 7.50

warm chocolate cake with pisco-flavored chocolate ganache, over strawberry soup

## 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 Cosa Nostra 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](http://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