

## 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

## Lunch Specials

### Roasted Cilantro Chicken 9.50

marinated in cilantro-lemon oil, mashers  
vegetables & coriander remoulade

### Crab Crusted Salmon 10.75

crusted with mashers and crabmeat, vegetables  
cuitlacoche and zucchini blossom sauces

### Pollo Al Pastor 9.75

traditionally marinated, roasted corn rice, black  
beans, salsa, condiments and tortillas

### Red Fish Veracruz 9.90

fresh fillet, stewed in a rich tomato, peppers  
and olives ragout, steamed rice and veggies

### Churrasquinho 9.90

grilled 6 oz. beef shoulder tender, sofrito &  
chimichurri sauces roasted corn mashers and  
vegetables

### Pasta Frontera 9.50

fettuccine pasta with grilled chicken in a creamy  
chipotle sauce ..... with shrimp ? 10.75

### Cuban Ropa Vieja 9.90

Shredded beef, stewed with tomatoes, olives  
and onions, white rice and black beans

### Chica Mixta 11.00

chicken breast, churrasco and jalapeño sausage  
with potatoes & sautéed vegetables

### Chicken and Sausage Paella 10.50

spanish classic with tender chicken, jalapeño  
sausage and vegetables in saffron rice

## Sandwiches

### Choripan 9.75

grilled sausage, peppers and onions, fries  
and chimichurri

### Brazileiro 9.00

tender, open fire grilled beef steak with caipirinha  
cream, lettuce and grilled tomatoes, in a soft roll

### Cubano 9.50

roasted pork loin slices, ham, swiss cheese  
mustard pickles in a griddle-pressed cuban roll

### Chicken Wrap 9.00

roasted chicken breast, rolled in a chipotle  
tortilla, with farmer's cheese, lettuce  
tomatoes & onions

### Street Taquitos 9.50

your choice of beef or chicken in corn tortillas  
with beans, guac, pico and cilantro....hot salsa

### Fish Tacos 9.90

our invention of fry fish fillet, in soft corn tortillas,  
pico, guac, cabbage and our signature sauce

### Pull Pork 8.90

shredded, roasted pork with tangy bbq sauce,  
grilled onions, in a paisano bread

### BLT+Chix 10.50

grilled chicken breast, crispy bacon, lettuce  
tomato, garlic dressing, in sour dough

### Tuna Negro 10.50

ahi tuna steak with caribbean slaw  
tomatoes, in a crusty roll

## Dinner All Day

We Serve Our Evening Menu All Day !!!

please ask your server for our dinner menu  
selections, our well trained culinary staff will be  
happy to accommodate your cravings

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

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

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



## 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

## 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

## 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  
Grappa Julia 7.25

## 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