

CREATE YOUR SET LUNCH

Having a group lunch at Azuca Nuevo Latino has just become more convenient at one low price with many options!!

Select from up to three different lunch entrées. When making your choice, we recommend that you include a variety of entrées, e.g.: one fish entrée, one meat entrée and one chicken entrée.

Azuca will include a choice of its daily soup or salad as well as a chef's choice of a dessert to complete your lunch menu.

All luncheons also include freshly brewed regular or mango ice tea, soft drinks and our famous home made corn bread.

Azuca will be printing individual menus for all your guests so they can make their selection of soup or salad and entrée once they are seated.

From a private room on the second floor, or an outdoor patio to the lively setting inside the restaurant - Azuca provides a variety of areas for your group.

For your presentation, Azuca offers high speed internet access, 4 x 4' screen, video projector and laptop computers. Please ask about rental price of our audio visual equipment.

Free parking is available on Azuca's own parking lot right next to our building or street parking. Additional parking is available right across the street from us.

The price per set lunch is \$16.50 per person. This price does not include applicable Sales Tax, nor 18% Gratuity.

LUNCH ENTREES

ROASTED CILANTRO CHICKEN

Semi boneless chicken marinated in cilantro-lemon oil with mashed potatoes and vegetables, coriander remoulade sauce

PORK LOIN MAYAB

Pan-seared sliced pork loin with saffron rice, julienne vegetables and axiote sauce

INCA PORK CHOP

Griddled 6 oz. pork chop laced with pasilla-beer sauce, steamed rice and vegetables

PEPITA CHICKEN

Pumpkin seed crusted breast of chicken with yellow Peruvian pepper sauce

LUNCH TODAY'S CATCH

Seasonal fish fillet, prepared pan-fried, steamed, grilled, or griddled with our mojo or sofrito, Mashers and vegetables

CHURRASQUINHO

seared 6 oz. beef strip loin steak with spicy caramelized onions, chorizo mashers and vegetables

SHRIMP LINGUINI

Epazote marinated shrimp tossed with linguini pasta, tricolor peppers, chipotle cream sauce and cotija cheese

CRAB CRUSTED SALMON

Fresh fillet crusted with mashed potatoes and crab meat over sautéed vegetables, huitlacoche sauce and ají amarillo sauce

PASTA FRONTERA

Fettuccine pasta with grilled chicken in a creamy chipotle sauce

CUBAN

Roasted pork slices, ham, Swiss cheese, mustard and pickles in a griddle-pressed Cuban roll

PEPITO...HA! TRADIZIONAL

Two beef tenderloin sandwiches in a sourdough roll, with grilled onions, guacamole and black bean

BLACKENED TUNA STEAK TORTA

Fresh tuna fillet, dusted in latino spices, with jicama slaw, lettuce, onions and tomatoes

GRILLED CHICKEN WRAP

Fire roasted chicken breast rolled in a chipotle tortilla with farmer's cheese, lettuce and tomato

BLT+T, ROLL

tight wrap of thin sliced turkey breast, crispy bacon, iceberg lettuce and tomato in a warm whole wheat tortilla with chipotle-poblano cream

PULL PORK SANDWICH

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

CHURRASCO BRAZILEIRO

tender open fire grilled beef steak, with a caipinha cream, lettuce and grilled tomatoes, In a soft roll

GRILLED "COCONO" TURKEY

thin slices of turkey breast with chesse, avocado, lettuce, tomato and onions, with chipotle cream spread, in a grilled pressed crusty roll

PANELA VEGETARIAN

Queso fresco and grilled vegetables with lettuce, onions, tomato and cabbage slaw in a warm roll

BBQ SHRIMP SANDWICH

grilled gulf shrimp with our signature bbq sauce, smothered with swiss cheese, cilantro cream, shaved lettuce and sliced tomatoes

