



Dinner Menu

Serve all day (11:00 am to close)



Azúca Nuevo Latino Restaurant
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www.azuca.net

A P P E T I Z E R S

Tostones with Mojo plantain fritters with garlic mojo	5.00
Coconut Shrimp coconut crusted large shrimp with zesty calypso sauce	8.50
Amazonian Tamal tender corn masa tamal, filled with juicy chicken, steamed in banana leaf and served with black bean and axiote sauces	6.00
Argentinean Chorizo grilled imported argentinean sausage over fried yucca with sofrito & chimichurri sauces, toast and a drizzle of pepper oil	7.50
Scampi al Ajillo a bowl of gulf shrimp, with sezy garlic butter and crusty toast	9.00
Arepas white corn cakes with cheese, filled with pull pork in sofrito, shredded lettuce and diced tomato	7.50
Bolivian Empanada chicken turnover, shredded lettuce, avocado and tangy tomatoes	6.00
Appetizer Sampler crab cakes, tostones, ceviche, coconut shrimp, scampi al ajillo	21.00

Calamar Frito marinated giant calamari, fried with cornmeal and served with three sauces	9.00
Fresh Oysters 4 X 4 16 fresh oysters four ways; with chipotle barbequed, au gratin with mayo, fried with calypso and raw with pico	23.00
Ceviche Trio shrimp, fish and bay scallops, marinated and tossed in their own relishes and dressings	9.50
Island Mofongo fried and mashed plantain with chicharrones and garlic mojo	6.00
Moros y Cristianos seasoned rice with sofrito, mixed with black beans	4.00
Yuca Frita crispy cassava fries with mojo	5.00
Guacamole with pico de gallo and ancho flour tortilla chips	6.50
Amarillos fried ripe plantains served with sour cream	4.50
Platanitos Rellenos savory plantain cups filled with fresh chicken salad and laced with parmesan-cilantro mayo	8.00

Acapulco Shrimp Cocktail 8.50
boiled medium shrimp in a savory acapulco tomato sauce, with pico, lime, cilantro and avocado, assorted crisps

S O U P S

	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
Chicken Gaucho Soup shredded chicken soup, made with stewed tomatoes, onions, squash, potatoes, corn and green beans	3.00	5.00
Andaluz Gazpacho cold andalician vegetable soup with tomatoes, cucumbers, peppers and avocado		6.00

S A L A D S

Tropicante salad 7.00
mixed tender leaves with apples, pineapple, papaya and queso fresco hibiscus blossom vinaigrette

Havana Salad 8.50
hearts of romaine, carne asada, red onions, goat cheese, tomatoes, plantain julienne and a tangy mojito vinaigrette

Duet Chicken and Tuna Salad 7.50
fresh chicken breast salad with apples, grapes and walnuts and chunky white tuna salad with celery, olives, cilantro, sweet relish and a hint of jalapeño

Tropical Palm Hearts Salad 8.00
costa rican palm hearts, tossed with roasted peppers on bib lettuce, black pepper-cilantro lemongrette

Pepita Crusted Goat Cheese Salad 8.00
pumpkin seed crusted goat cheese and mixed greens, drizzled with strawberry honey vinaigrette

Spiced Chicken and Spinach Salad 8.00
seared breast of chicken, baby spinach, shaved mango and creamy chipotle dressing

Cobb Caribeña 8.50
iceberg lettuce, spiced chicken, avocado, tomatoes, panela cheese, bacon, jicama and pineapple, cilantro mustard vinaigrette

Baja Salad 7.00
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	10.00
Blackened Tuna add	11.00	Sautéed Shrimp (6) add	11.00

F I S H A N D

Camarón Pelao 19.50
sautéed large shrimp with garlic and tequila, huitlacoche sauce, wilted spinach and plantain sticks

Salmon Jíbaro 18.50
fresh fillet, crusted with thin plantain strips, served with cilantro crab butter, baby carrots, mashers and chayote squash

Cacahuete Mahi-Mahi 19.00
fresh fillet crusted with toasted peanuts over saffron rice, vegetables and tangy coconut curry

Camarón Veracruz 19.50
sautéed large shrimp in tangy stewed peppers, olives and tomatoes, served with steamed white rice

Tuna Negro 19.00
blackened fresh tuna steak, rubbed with latino spices and pepper mix, dicon sprouts, garlic mashed potatoes, spicy cilantro mustard, balsamic syrup and pickled red onions

S E A F O O D

Seafood Curry Latino 21.00
great selection of fresh seafood in a spicy creamy red curry with cilantro, onions, potatoes, yucca, plantain and carrots

Shrimp Diablo 19.50
chili dusted large shrimp, served with black bean sauce, pan fried corn masa dumplings and julienne vegetables

Paella Latina 21.00
breast of chicken, jalapeño sausage, pork ribs, mucho seafood and vegetables, cooked with fluffy saffron rice

Today's Catch 18.00
seasonal fish fillet, prepared pan-fried, steamed, grilled, or griddled, with chipotle cream, sofrito, mashers and veggies

Scallops & Fideos 21.00
seared jumbo sea scallops and angel hair pasta in saffron broth, melted tomatoes with cilantro and baby green beans

Chilean Sea Bass 23.00
thick steak of flaky bass, with cherry tomato-garlic stew, mashed potatoes and grilled vegetables with malanga straws

B E E F A N D O T H E R S

Pork Tenderloin	18.50
oven roasted bacon wrapped pork tenderloin with mashed sweet yam and tomatillo-cilantro sauce	
Pasta Frontera	15.00
fettuccine pasta with grilled chicken in a creamy chipotle sauce	
Vegetariano	15.00
large array of steamed, grilled and sautéed fresh vegetables, tossed with pasta, steamed white rice, or mashers	
Chef's Trio	27.00
grilled beef tenderloin, sautéed large shrimp and seared tuna with chef's sauces and salsas, garlic mashers and vegetables	

Chicken Breast Azteca	17.00
tortilla crusted breast of chicken, with sautéed gandules and chipotle tomato cream sauce	
Costillas Cargadas	19.00
slow-braised beef short ribs, with latin spices, over fresh fava bean stew and julienne vegetables	
Chicken Pozolero	17.50
grilled breast of chicken over vegetables, served with sautéed hominy in a cheese cream sauce	
Brazilian Feijoada	19.50
slow-braised pork shank and simmered in black beans, served with wilted spinach, fresh oranges and fried casaba	

Parillada Mixta 19.50

array of beef, chicken, pork and sausage with chimichurri, grilled vegetables and mashed potatoes

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
FLANK STEAK CHURRASCO	16.50
10 OZ. RIB EYE STEAK OF BEEF	18.00
CENTER CUT PORK CHOP	15.00
DOUBLE BREAST CHICKEN	16.00
8 OZ. BEEF TENDERLOIN MEDALLION	22.50
LAMB CHOPS (3 AUSTRALIAN GRASS FED CHOPS)	22.00

D E S S E R T

Flan Cubano	5.50
sweet caramel custard with fresh oranges, and cuban rum marinated currant	
Berries and Cream	5.50
seasonal berries in a sweet orange crème fraiche, and silky chocolate sauce	
Azuca Mojito Pie	5.00
creamy custard with the traditional ingredients of our award winning mojito and fluffy meringue topping, lime cream sauce	
Chocolate Fondue	6.50
kaluha flavored rich chocolate sauce accompanied with tropical fruits , berries and banana bread	
Caramelized Banana Crepes	4.50
warmed, candied bananas, in thin crepes, drizzled with cajeta-orange sauce and ice cream of your choice	

Very Berry Tres Leches	6.00
spongy cake soaked in three milk syrup, covered with crème chantilly and fresh berries	
PB & J Cheese Cake	6.00
homemade peanut butter cheese cake with oreo cookie crust and a mix berries jelly topping, peanut dust and sweet cream	
Chocolate Lava Cake	5.50
warm chocolate cake with pisco-flavored chocolate ganache, over strawberry soup	
Rice Pudding & Caramelized Peaches	6.50
perfect for a low fat, low carbs, sugar free and low cholesterol needs we use fresh fruits and splenda in this recipe	
Ice Creams or Sorbets	5.50
ask your server for today's tropical flavor	

Dessert Sampler 21.00

house specialty dessert tasting to include; peanut butter and jelly cheese cake, tres leches, ice cream, berries in chocolate sauce, mojito pie and flan cubano

K I D ' S M E N U

Chicken Tenders	7.50
tender breast of chicken battered and fried, served with curly fries and ketchup	
Pasta	7.00
fettuccine pasta with, or without grilled chicken in a creamy parmesan sauce	

Steak & Mashers	9.00
grilled 6oz.tender steak with creamy mashers and sautéed vegetables	
Grilled Chzzzz	7.00
with or without ham.... a perfect triple decker grilled cheese served with curly fries and ketchup	