

AZUCAR CAFÉ
CUBAN RESTAURANT

BREAKFAST

Breakfast Special – Two Eggs, Bacon and Toast	3.99
Azucar Breakfast – Three Eggs, One Empanada, Bacon or Ham and Toast	5.95
Desayuno Habanero – Three Eggs, Two Croquettes, Hash Brown and Toast	4.95
Tortilla Española – Spanish Omelette and Toast	5.95
Bistec a Caballo – Beef Steak, Two Eggs and Hasbrown	6.95
Tortilla a la Orden – Spanish Omelette and Toast	5.95
Cuban Sunrise – Three Eggs, Ham or Bacon, Hash Brown and Toast	4.95
Azucar Breakfast Sampler – Two Croquettes, One Potato Potatoes Ball and Empanada	4.95
Pan con Tortilla – Omelette Sandwich, with Ham, Cheese and Onions	5.95
Cuban BLT – Crispy Bacon, Lettuce and Tomatoes on Cuban Bread	5.50

SANDWICH

Pan con Bistec de Palomilla – Sirloin Steak Sandwich with Onions, Lettuce and Tomatoes	7.95
Pan con Ropa Vieja – Shredded Beef Sandwich	6.50
Sandwich de Jamon y Queso – Ham and Cheese Sandwich	6.50
Classic Cuban Sandwich – Ham, Pork, Swiss Cheese, Mayo, Mustard and Pickles	6.95
Media Noche Sandwich – Ham, Pork, Swiss Cheese, Mayo, Mustard and Pickles	5.95
Sandwich de Pollo – Grilled Chicken Sandwich, Onions, Lettuce and Tomatoes	7.50
Sandwich de Pescado – Fish Sandwich with Onions, Lettuce and Tomatoes	9.50
Sandwich de Tuna Fish – White Tuna Sandwich, Lettuce, Tomatoes and Onions	6.50
Sandwich de Lechon – Grilled Pork Sandwich with Onions and Mojo Sauce	6.95
Croqueta Preparada – Croquettes Sandwich with Ham, Cheese, Pickel, Mayo	7.95
Choripan – Choripan Sausage Sandwich. For the spice Lovers	6.50
Elena Ruth Sandwich – Cream Cheese, Strawberry Jam and Turkey on White Bread	6.95
Club Sandwich – Ham, Cheese, Grilled Chicken, Bacon, Lettuce on White Bread	7.95

SOUP AND SALAD

Ensalada de Atun – Tuna Salad served on a bed of Lettuce with Tomatoes	8.95
Caesar Salad – Fresh Cesar Salad	4.95
Ensalada de La Casa – Our house Salad	4.50
Sopa de Pollo – Home made Chicken Noodle Soup	2.50
Sopa de Mariscos –Seaffos Bisque, with Fish and Shrimp	8.95
Sopa de Crema de Almeja – Creamy Clam Chowder	4.50

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BEEF * VACA

Ropa Vieja – <i>Tender Shredded Beef</i>	7.95
Churrasco – <i>Grilled Skirt Steak</i>	15.95
Azucar Palomilla Steak – <i>Sirloin Steak cut Cuban Style</i>	9.95
Bistec Empanizado – <i>Breaded Top Sirloin Steak</i>	10.95
Milanesa de Res – <i>Breaded Sirloin with Ham, Cheese and Tomatoes Sauce</i>	13.95
Fajita de Res – <i>Beef Fajitas with Bell Pepper and Onions</i>	10.95
Picadillo Habanero – <i>Ground Beef, with olives and potatoes</i>	6.95
Vaca Frita – <i>Shredded fried Beef cooked with Mojo Sauce and Onions</i>	10.95
Rabo Encendido – <i>Stuffed Oax tail cooked with wine and our secret receipt</i>	12.95
Carne con Papas – <i>Beef Stew with potatoes</i>	7.95

CHICKEN * POLLO

Milanesa de Pollo – <i>Breaded Chicken with Ham, Cheese and Tomatoes Sauce</i>	13.95
Bistec de Pollo a la Plancha – <i>Grilled Chicken Steak with Onions</i>	9.95
Arroz con Pollo – <i>Yellow Rice with Chicken</i>	12.95
Chicharron de Pollo – <i>Fried Chicken</i>	8.95
Fricase de Pollo – <i>Chicken Stew with Potatoes</i>	8.95
Azucar Pechuga de Pollo – <i>Fried Breaded Chicken Breast with Mango Salsa</i>	10.95
Limon Saltimbo – <i>Chicken Breast with Creamy Lemon Sauce</i>	12.95
Pollo Festival – <i>Chicken Bread Layered in Lobster Sauce and Shrimp top with Cheese</i>	16.95
Fajitas de Pollo – <i>Chicken Fajitas with Bell Pepper and Onions</i>	10.95

PORK * PUERCO

Bistec de Puerco – <i>Grilled Pork Steak served with Onions</i>	9.95
Chuletras de Pueco a La Plancha – <i>Grilled Pork Chops with Onions</i>	9.95
Chuleta Guajira – <i>Lightly breaded Pork Chops served with Mago Sauce</i>	11.95
Celias Lechon – <i>Roast Pork and Onions, served with Mojo Sauce</i>	9.50
Masas de Puerco – <i>Fried Pork Chunk with Caribbean Mojo Sauce</i>	8.95

SEAFOOD * MARISCOS

Filete de Pescado al Grill – Grill Swai Fish Filet	9.95
Filete de Pargo – Grilled Red Snapper Filet	13.99
Enchilado de Camarones – Shrimp I a red Creole Sauce	10.95
Camarones al Ajillo – Shrimp Scampi	10.95
Pargo Frito – Whole fried Red Snapper	13.99
Tronchos de Pescado – Chunks of Swai Fish in Tomatoes Sauce	10.95
Arroz con Camarones – Zafron Seasoned Rice with Shrimp	10.95
Azucar Filete de Pescado – Breaded Fish Filet served with our Tartar Sauce	10.95
Pargo Habanero – Fried whole Red Snapper topped with Onions and Shrimp	19.99

AZUCAR FAVORITES

Paella Valenciana – Zafron Rice cooked with Seafood and Chicken	For one 13.99 * For two	27.99
Azucar Parrillada – Churrasco, Chicken, Pork Chunks and Sausage		39.95
Alrededor de La Isla – Grill Palomilla Steak, Pork Chunks and Fried Chicken		14.95
Mofongo – Mashed Green Plantain with Crele Sauce	Pork 10.95 * Shrimp	13.95

KIDS MENU * PARA NIÑOS

Bistec de Palomilla pequeño – Small Palomila Steak	6.95
Dedos de Pollo – Chicken Nuggets	5.95
Croquetas de Jamon – Two Ham Croquettes	5.95

**** Dos acompañantes gratis con cada plato ****

**** Two side free with every entrée ****

Arroz Blanco – White Rice	1.95
Congri – Black Rice	2.50
Yellow Rice –	2.25
Yuca Hervida o Frita – Broiled or Fried Yuca, served with Mojo Sauce	2.95
Papas Fritas – French Fries	2.95
Pure de Papas – Mashed Potatoes	2.95
Platanos Maduros Fritos – Sweet Fried Plantain	2.95
Frijoles Negros – Black Beans Soup	2.50
Vegetales Mixtos – A serving of California Blend Vegetables	2.95
Ensalada – Small Garden Salad	2.95

