

PARA EMPEZAR | TO START

1. ACETUNAS - Home marinated Spanish gordal olives £3.50
2. PAN - Homemade sourdough bread, served with a duo of homemade dips - Olive Oil & Balsamic Vinegar & Manchego and basil Pesto. £3.50
3. PAN DE AJO - Rustic garlic bread (ADD CHEESE FOR EXTRA 60P) £3.50
4. PLATO DE MANCHEGO - Spanish Manchego cheese with bread and olives. £8.95
5. PLATO ENTREMESSES - Cured meats with warm bread and olives. £9.95

TAPAS

PESCADO | FISH

6. GAMBAS A LA PLANCHA - Shell on Jumbo King Tiger Prawns cooked in oil and garlic, served with a garlic aioli. £6.95
7. GAMBAS REBOZADAS - King Prawns cooked in a smoked paprika and San Miguel batter, served with a delicious lime mayo £6.50
8. TORTAS DE PESCADO AHUMADO - Handmade smoked Haddock fishcakes with a lime and coriander salsa £5.50
9. CALAMARES - Crispy squid rings in a light fluffy coating, served with a garlic aioli £6.00
10. MEJILLONES AL AJILLO - Mussels cooked in white wine and garlic. £5.95
11. FRITO DE RAPE - Asturias style fried monkfish, Lightly coated with a hint of lemon. £6.50
12. PAELLA DE MARISCO - Fresh made traditional seafood paella. £6.25

CARNE | MEAT

13. ALBONDIGAS CUBANA - Homemade beef meatballs in a rich, slow-cooked tomato sauce £5.50
14. VUELTA DE CARNE- lightly seasoned steak medallions pan and served with salsa. £7.25
15. BROCHETA DE CORDERO - Lamb fillet kebabs marinated in smoked paprika, served with natural yoghurt and honey. £6.25
16. PINCHOS DE POLLO - Skewers of Chicken marinated in house spices. £5.50
17. CORDERO HABANA - Diced lamb in sweet and spicy Caribbean style sauce £5.95
18. CHORIZO AL VINO - Spanish chorizo sausage in a rich red wine sauce £5.50
19. AZUCAR CHILLI - Homemade spicy beef chilli (ADD CHEESE FOR EXTRA 60P) £5.50
20. NACHOS - Stacked with Azucar chilli, sour cream, salsa, guacamole and cheese £6.75
21. POLLO PICANTE - Butterfly chicken breast cooked in our own house piri piri sauce £5.95
22. COSTILLAS - Pork ribs slow roasted in honey & paprika £6.25

VEGETARIANO | VEGETARIAN

23. JALAPOS - Green jalapeño peppers filled with cream cheese in a crispy crumb £4.95
24. CHAMPINONES AL AJILLO - Sautéed mushrooms cooked with garlic and olive oil £4.50
25. TORTILLA DE ESPINACAS - Traditional Spanish style spinach and potato omelette £4.95
26. BERENJENAS RELLENAS - Fresh stuffed eggplant with a spicy filling, topped with cheese £5.75
27. PISTO DE FRIJOLES - Aromatic homemade Cuban vegetable and bean ratatouille (ADD CHEESE FOR EXTRA 60P, GO LARGE FOR EXTRA £1.50) £5.50
28. VEGETARIANO NACHOS - Stacked with Cuban bean ratatouille, sour cream, salsa, guacamole and cheese £6.50



PATATAS | POTATOES

29. PATATAS BRAVAS - Cubed potatoes, topped with our brave spicy tomato sauce. £3.95
30. PATATAS BRAVAS CON AIOLI - Cubed potatoes, topped with our brave tomato sauce and roasted garlic aioli. £4.25
31. PATATAS CHILLI - Cubed potatoes, topped with spicey beef chilli. £5.50
32. PATATAS FRITAS - Crispy skin on fries dusted with our house blend of spice. £3.25
33. BONIATO FRITAS - Sweet Potatoe fries, served with sour cream and chives (ADD CHEESE FOR EXTRA 60P, GO LARGE FOR EXTRA £1.50 ON ALL PATATAS.) £3.95

ARROCES | RICE

34. ARROZ BLANCO - White rice £2.95
35. ARROZ CUBANA - White rice served with a spicy tomatoe sauce. £3.25

ENSALADAS | SALADS

36. ENSALADA MIXTO - Fresh leaves, Carrots, Peppers, lightly dressed with olive oil and seasoned to perfection. £4.25
37. ENSALASA DE TOMATE - A mix of leaves, fresh cherry and beef tomatatoes served with a light dressing. £4.50

1/2 PRICE TAPAS

EVERY TUESDAY FROM 5PM
MENU ITEMS 7-38 INCLUDED - NOT TO BE USED IN CONJUNCTION WITH ANY OTHER OFFERS.

EVERY THURSDAY
SELECTED

COCKTAILS 2 FOR 1

FROM 5PM

FOR LATEST OFFERS AND

EVENTS GO TO

WWW.AZUCARBAR.CO.UK

FOR BOOKINGS CALL

0113 243 5761

5A BREWERY PLACE,
LEEDS, LS10 1NE