



GROUP MENU

AUTUMN 2025

THANK YOU FOR CHOOSING TO DINE WITH US AT AZUCA! WE'RE THRILLED TO WELCOME YOU AND TRULY APPRECIATE YOUR VISIT. AT AZUCA, WE'RE ALWAYS STRIVING TO EVOLVE, SURPRISE, AND DELIGHT OUR GUESTS - AND WE SINCERELY HOPE YOUR GROUP HAS A FANTASTIC EVENING WITH US.

OUR CONCEPT IS ALL ABOUT GLOBALLY INSPIRED TAPAS, SERVED IN A VIBRANT, FAMILY-STYLE SETTING. THROUGHOUT THE EVENING, WE'LL PRESENT A CURATED SELECTION OF DISHES TO YOUR TABLE, PLATE BY PLATE, CREATING A DYNAMIC AND SOCIAL DINING EXPERIENCE.

RED PEPPER WHIPPED FETA

WHIPPED FETA , SPICY HONEY AND
TOASTED BREAD

COCONUT SALMON

CHARRED SALMON TAKING A LAST
SWIM IN RED THAI COCONUT SAUCE

BURRATA WITH BLACK CHERRY

CREAMY BURRATA WITH BLACK
CHERRY VINAIGRETTE MARINATED
TOMATOES, ALMOND PESTO, AND
WARM FOCACCIA

IBERICO PLUMA

MISO-MARINATED IBÉRICO PLUMA,
GRILLED AND FINISHED WITH
SHERRY GLAZE AND MOJO ROJO

ROASTED CAULIFLOWER

ROASTED CAULIFLOWER DRIZZLED
WITH TAHINI SAUCE AND LEMON

THE FRENCH FIX

GOING BACK TO THE ROOTS WITH
THIS ENTRECÔTE DRENCHED IN CAFÉ
DE PARIS SAUCE AND FRENCH FRIES

ARTICHOKE & TRUFFLE

CRISPY FRIED ARTICHOKE WITH
LEMON, PARMESAN, AND TRUFFLE
MAYO

KEBAB BOWL

NICO'S CHICKEN KEBAB SERVED
WITH KALE, RED CABBAGE AND HIS
SECRET SAUCE THAT BRINGS BACK
MEMORIES

AZUCA PAVLOVA

MERINGUE, CRÈME DIPLOMATE,
WHIPPED CREAM, RASPBERRY AND
MANGO SAUCE

PLEASE INFORM US ABOUT SPECIFIC ALLERGIES OR DIETS.