



GROUP MENU

SPRING 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.

SET MENU: €29 PER PERSON

FATHER & SON'S FOCACCIA

WARM ARTISAN FOCACCIA WITH CREAMY AIOLI AND MARINATED OLIVES

THAI-TASTIC SALMON

TENDER SALMON IN A RICH RED THAI CURRY WITH COCONUT, LIME, AND CHILI HEAT

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

FALAFEL DONUTS

GOLDEN FALAFEL WITH CREAMY HUMMUS, ZESTY TAHINI, AND A CRUNCHY SEED TOPPING

MEAT & MASH A.K.A SKOMAKARLÅDA

SLICED SIRLOIN OVER CREAMY MASH, TOPPED WITH BACON, RED WINE SAUCE, AND CHIMICHURRI

ARTICHOKE & TRUFFLE

CRISPY FRIED ARTICHOKE WITH LEMON, PARMESAN, AND TRUFFLE MAYO

MY SWEET FETA SALAD

CRISP GREENS WITH MINT-LIME DRESSING, SWEET POTATO, FETA, AND TOASTED ALMONDS

AZUCA PAVLOVA

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

PLEASE INFORM US ABOUT SPECIFIC ALLERGIES OR DIETS.