

☞ Azúcar Desserts ☞

New desserts are being added regularly.
All desserts available in 10" size (48-hr notice please)

\$4.50-\$5.25

Flan de Queso

Family recipe made with cream cheese, served with coconut confit

Divina

Moist white chocolate cake, passion fruit curd raspberries, finished with a vanilla bean merengue

Key Lime Tart

Graham cracker crust, topped with vanilla crème fraiche and a green polka dot shard

Flamingo

Vanilla bean cake, sliced strawberries, vanilla soak, strawberry pastry cream (*subject to availability*)

Diablo

Dark chocolate cake, chocolate mousse picante, finished with a cocoa nib tuile

Montana

Peanut butter mousse cone over a dark chocolate brownie circle with chocolate spikes

Cinco Leches

Almond cake soaked in five different milks, topped with a dulce de leche glaze and sugar crusted almonds

Artemisa

Cuban rum cake, malibu coconut custard, rum flamed pineapple, topped with coconut and dried pineapple chips

Canela

Rice pudding flavored with vanilla bean and cinnamon in a cinnamon cookie crust - bruleed to order

Varadero

Banana white chocolate coconut cake, sliced bananas, white chocolate mousse

Mango Cheesecake

On coconut shortbread crust - finished with vanilla crème fraiche and a orange polka dot shard

Turrón de Havana

Hazelnut praline crunch, dark chocolate mousse, chocolate hazelnut glaze, and choco puffs

☞ Special Orders ☞

(48-hr notice please)

Cuban Specialties \$16.50/dz.

Scones \$22/dz.

Ginger, coco y pina, strawberry, key lime, white chocolate
(Mini - \$11/dz. - 2 dz. min.)

Banana White Chocolate Coconut Bundt Cakes \$30/dz.

Cupcakes \$30/dz.

Flavors vary daily

Cookies \$13.75/dz.

Biscocho, chocolate chip, mojito, tiger butter (Mini - \$7/dz. - 2 dz. min)

Special Occasion Cakes

6" Cake \$35

9" Cake \$45

Tiered or Custom (call for pricing)

4820 Newport Avenue
San Diego, CA 92107

619-523-2020

Mon-Sat: 7am-6pm,

Sun: 8am-5pm

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A CUBAN STYLE PATISSERIE



619-523-2020

	Single/Double
Coffee/Decaf	0.99/1.50
Extra bold double French roast	
Café Cubano	1.50
Cuban espresso shot sweetened while brewed	
Café con Leche	2.75
Cuban coffee with hot milk	
Espresso	1.50/2.00
Café Latte	2.75/3.25
Espresso with steamed milk, light foam	
Dulce de Leche Macchiato	3.00/3.50
Milk steamed with house made caramel, topped with espresso and a thick layer of velvety foam	
Mocha	3.20/3.70
Espresso with steamed milk, Azúcar dark chocolate sauce, whipped cream	
White Mocha	3.20/3.70
Espresso with steamed milk, Azúcar white chocolate sauce, whipped cream	
Iced Coffee	2.00
16oz chilled house coffee and milk over ice, flavored syrup of choice	
Hot Chocolate	2.75
Made with extra dark cocoa, and a house made marshmallow	
Tea	1.40/1.75
Earl grey lavender, Tropical green, Herbal chamomile, Sweet ginger peach, English breakfast, White pear, Honeybush Caramel, Organic green	
Add Flavored Syrups	0.25
Vanilla, amaretto, hazelnut, caramel, cinnamon, sugar-free vanilla, sugar-free hazelnut	
Substitute Soy Milk	0.35
Extra Shot Espresso	0.45
Extra Bag Tea	0.35
Horizon Organic Milk	1.55

☞ Breakfast Items ☞

Azúcar Quiche	\$3.75
Diced ham or baby tomato, Spanish cheese + egg custard baked in yeasted croissant dough	
½ España	\$3.75
Half of our Spanish style potato and onion omelet sandwich with manchego cheese	
Coconut Almond Granola Cup	\$4.25
House-made with flax seeds + wheat bran, sprinkled over nonfat vanilla yogurt and berries	
Scones	\$2.00
Cuban Pastries	\$1.50
Guava, Guava and Cream Cheese, Cream Cheese, Cuban Meat Pie	
Ham Croquette	\$1.00
Cuban Toast	\$2.00
Freshly baked organic bread toasted with butter or Nutella on a hot press, perfect for dunking in a Café con Leche!	
Cuban Stuffed Potato Ball/ Papa Rellena	\$2.95
Mashed potato with a savory ground beef filling breaded and cooked crisp. Buenisimo with ketchup! <i>(served weekends only)</i>	

☞ Kids ☞

All sandwiches on freshly baked organic honey whole wheat bread. Served with a Manolo cookie + a Horizon Organic milk box chocolate or vanilla (Please no substitutions)

Peanut butter + strawberry jam Grilled cheese, or Turkey	\$4.75
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☞ Azúcar Sandwiches ☞

Made daily on freshly baked organic bread and toasted on a flat press. Choice of mixed baby greens + citrus vinaigrette or plantain chips + mojo dipping sauce.

Cubano	\$7.50
Slow roasted Cuban style pork, thinly sliced ham, Swiss cheese, mustard, pickles	
Havana	\$7.00
Oven roasted turkey breast, cream cheese, guava marmalade	
Berto	\$7.95
Serrano ham, manchego cheese, arugula, drizzle of extra virgin olive oil	
España	\$6.50
Spanish style potato and onion omelet, drizzle of extra virgin olive oil (Add manchego \$.75)	
Azúcar Plate	\$10.00
Serrano ham, Spanish chorizo, Pamplona salami, ginger spread, guava paste, manchego cheese, aged goat cheese, croutons, Spanish olives	

☞ Cold Drinks ☞

100% Pure Coconut Water	2.00
Guava Juice	1.80
Naked Juice Orange	2.50
Santa Lucia Sparkling Water	1.80
Smart Water	1.00
Materva Cuban Soda	1.40
Jones Sodas	1.40
Cane Sugar Cola, Root Beer	
Izze Sparking Fruit Juice	1.80
Apple, Pomegranate, Grapefruit, Clementine	
Ironbeer Cuban Soda	1.00
Honest Teas Iced Tea	1.80
Honey Green, Peach Ooh-La-Long, Pomegranate White Tea	