

LOS SANDWICHES

"EL CUBANO GRANDE"

Our celebrated pressed sandwich of roasted pork, sweet ham, swiss cheese, thinly sliced Kosher pickles and mayo, that beat Bobby Flay in Food Network's Throwdown 11.95

PAN CON LECHON

Chopped Creole pork sandwich with lots of garlic and onions 9.50

IVETTE'S SANDWICH DE POLLO

Marinated boneless grilled chicken breast layered between lettuce, tomatoes, buttered onions, mayo and lime potato sticks 10.95

CHORIZON

Our specially made chorizo, grilled with onions and peppers 10.75

COMPLEMENTOS/ SIDE ORDERS

TOSTONES CON MOJO CRIOLLO

Twice fried green plantains served with a garlic sauce 6.

PLATANOS MADUROS

Sweet fried plantains 4.

YUCA CON MOJO

Boiled cassava served with our garlic infused olive oil and onions 4.

FRIJOLE NEGROS TROPICAL

My mom's special black bean soup 6.

MOROS Y CRISTIANOS

A Cuban specialty of rice cooked with black beans and bacon 5.

PAPITAS "CHA CHA CHA"

Kosher salt and pepper spiced Cuban fries 7.

ARROZ CUBANO A LA ANTIGUA

Cuban white rice made the old fashioned way 4.

VEGETALES CASANOVA

Seasonal vegetables sautéed in garlic butter 7.

ENSALADAS/ SALADS

ENSALADA AZÚCAR

Bell peppers, garbanzos, red onion, cherry tomatoes and olives served over mixed greens 9.

ENSALADA CON POLLO A LA PARILLA

Strips of marinated grilled chicken breast served over mixed greens 12.



RESTAURANT HOURS:

MONDAYS CLOSED

TUESDAY - THURSDAY 12PM - 10PM

FRIDAY & SATURDAY 12PM - 11PM

SUNDAY 12PM - 10PM

BAR & LOUNGE OPEN LATE ON FRIDAY & SATURDAY

Lunch • Dinner • Happy Hour • Dancing

171 Schraalenburgh Rd. Closter, NJ 07624

WWW.AZUCARCUBANCUISINE.COM

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TAPAS/APPETIZERS

GAMBAS CATALAN

Classic shrimp tapas cooked in garlic infused extra virgin olive oil, seasoned with lime, black pepper and dried red chili flakes 10.

BROCHETAS DE GAMBAS Y TOCINO

Manchego filled shrimp wrapped in Bacon 16.

EMPANADAS DE CARNE

Two turnovers filled with lean ground sirloin, potatoes, onions and raisins 6.

CHICHARRÓN DE POLLO

Deep fried lime marinated chicken on the bone 8.

MASITAS DE PUERCO FRITAS

Our famous deep fried pork morsels 15.

CHORIZO AL JEREZ

Our specially made chorizo, pan roasted with onions and peppers and kissed with Spanish brandy 10.

CROQUETAS DE JAMÓN O POLLO

Spanish ham or chicken croquettes, dipping sauce 12.

MADUROS A LA TENTACIÓN

We take sweet plantain and wrap them in bacon, then we deep fry them. Do we need to say anything else but YUM! 9.

EMPANADAS DE CUATRO QUESOS

Queso Blanco, Asiago, Monterey Jack and Cheddar cheese filled turnovers 8.

MARIQUITAS DE PLATANOS VERDE

Fried plantain chips served with our culantro and mojo dipping sauce 6.

BUÑUELOS DE BACALAO

Fluffy cod fritters 10.

ESPECIAL DE EMPANADA

The Chefs special turnover of the day 10.

YUCA FRITA

Savory cassava fries with our culantro dipping sauce 7.

TÍPICOS ANTOJOS CUBANO

When in doubt, our chef selected 3 plate tower of Cuban tapas is the one for you! 27.

GUACAMOLE CUBANO

Cuban style guacamole with plantain chips 10.

MEJILLONES SALTEADOS

Shelled mussels in a garlic, saffron and white wine sauce 12.

CARNES/ MEATS

VACA FRITA "FRIED COW"

Pan fried shredded beef cooked with onions and our special mojo! 15.

ABUELAS PIERNA ASADA CUBANA

Slow cooked roasted pork served with yuca 18.

ROPA VIEJA

Peppers, onions and shredded flank steak cooked in a savory beef and tomato based stew 19.

PICADILLO A LA HABANERA

Lean ground sirloin cooked with raisins, potatoes, olives and plum tomatoes. 12.

LA COMPLETA

The complete Cuban experience of deep fried lime and garlic marinated pork chunks served with sweet plantains 19.

LAS CHULETAS "SANCTI SPIRITUS"

Two marinated pork chops on the bone, grilled to perfection 34.

BISTEC EMPANIZADO CAMPESTRE

Pounded breaded and then deep fried, lime marinated top sirloin steak we famously call "EL Grande" 22.

EL NACIONAL

Grilled Black Angus certified filet mignon wrapped with strips of bacon, originally served in the Nacional Hotel in Havana 36.

LYLIAS BISTEC DE PALOMILLA

Pan seared top sirloin that is pounded and served with sautéed butter onions 19.

EL ENCENDIDO CIENFUEGOS

Strips of sirloin cooked with onions in a hot peppery beef sauce. Tell us how much heat you want! 21.

FILETE DE RES TROPICAL

Medallions of pan seared filet mignon cooked with tropical fruits and nuts in a sweet sauce 32.

MARISCOS/ SEAFOOD

CAMARONES BLANCO AL AJILLO

A true Cuban favorite made with jumbo Panamanian shrimp, white wine and garlic 28.

CAMARONES A LA PLANCHA

Skewered grilled shrimp seasoned with lime, fresh herbs and black pepper 24.

CAMARONES ENCHILADOS

Jumbo shrimp cooked in our spicy creole sauce 27.

PESCADO HEMINGWAY

Catch of the Day (available when we go fishing)

POLLO CLÁSICO/ CHICKEN

BISTEC DE POLLO AL GRILL

Grilled marinated boneless breast smothered in onions and garlic peppers 18.

"EL PIO PIO"

Garlic and lime marinated chicken pieces on the bone 14.

PECHUGITAS DE POLLO AL AJILLO

Grilled chopped boneless breasts cooked in white wine, garlic and saffron 17.

MASITAS DE POLLO FRITA

Boneless Chicken pieces, seasoned, lightly floured and deep fried 14.

POLLO CON VEGETALES

Spicy chopped boneless chicken breast sautéed in garlic vegetables 18.

POLLO EMPANIZADO

Marinated boneless breast that is pounded, breaded and deep fried 19.

ARROZ CON HUEVOS FRITOS

Two fried eggs with rice and maduros, my childhood favorite 11.