

Azucar

339 S Belardo Rd Located inside La Serena Villas Hotel 92262-7307 · +18449328044 · Updated: Jan 14, 2026

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SPECIALTY COCKTAILS 6

	AVAILABLE OPTIONS
The Azucar Margarita	
Classic, Blood Orange, Watermelon, Tamarindo, Passionfruit "Ask to make it Spicy!"	\$14.00
	\$16.00
Spanish Negroni	\$18.00
Dark Rum, Campari, Carpano Antiqua, Cold Brew "Make it Oaxacan with Mezcal"	
Rule Of Plum	\$18.00
Hennessy VSOP, Cointreau, Lemon Juice, Plum Bitters, Cinnamon Simple Syrup	
Honey I'm Home	\$16.00
Nikka Vodka, Chambord, D'aristi, Lemon Juice, Rhubarb Bitters, Tonic Water	
Jalisco Bramble	\$16.00
Nikka Days Bourbon, Nikka Grain Bourbon, Lejay, Lemon Juice, Blackberry Mint Syrup	
The Lavender Project	\$18.00
Verde Mezcal, Lemon Juice, Orange Juice, Lavender Rosemary Syrup, Lavender Bitters	

STARTERS & SALADS 10

Guacamole (GF)	\$15.00
Avocado, Serrano chili, cilantro, tomato, lime, cilantro, pepitas, micro bulls blood	
Yucca Fries (GF)	\$10.00
Served with green goddess dip	
Sweet Potato Fries	\$10.00
Honey, lime, cilantro	
Artichoke (VG)	\$14.00
Garlic roasted whole artichoke, Maldon salt, served with garlic lemon aioli *Vegan aioli available	
Spanish Crudit�	\$20.00
Tzatziki, romesco, hummus, seasonal veggies and warm pita	
Shrimp Cocktail (GF)	\$21.00
Chilled 8/12 shrimp, in house cocktail sauce	
Ahi Tuna Tartare (GF)	\$21.00
Ahi tuna, seaweed salad, pickled ginger, tamari, sesame, served with Lotus Chips	

Azucar Salad (GF)	\$16.00
Arugula, mustard green, Cana de Cabra Goat Cheese, toasted cashew, date vinaigrette	
Caesar Salad	\$16.00
Crisp Romain and Baby Gem, house-made baguette breadcrumb, shaved Manchego cheese, horseradish Caesar dressing Add 3 anchovy filet +3	
Seasonal Salad (GF)	\$18.00
Arugula, Asian pear, candied walnut, gorgonzola, raspberry vinaigrette Add: Chicken +10 Shrimp +14 Salmon +16 Steak +18	

MAINS 8

King Salmon	\$45.00
Green Beans, lemon bur Blanc	
Scallop	\$45.00
U10 Hokkaido Scallops, Toasted Paprika Curry Sauce, Charred Cipolini	
Patatas Brava Stuffed Poblano (GF)	\$30.00
Potatoes, bell peppers, onion, salsa brava, garlic aioli, tortilla strips	
Pollo Mole (GF)	\$28.00
Rodger's Farm airline chicken, mole rojo, Spanish rice	
Dungeness Crab Stuffed Poblano Pepper (GF)	\$38.00
Crab folded in with parmesan, mascarpone, Pamplona chorizo, served with pinto beans and salsa ranchera	
Surf and Turf (GF)	\$55.00
Brandt Beef Ribeye, tiger prawns, chimichurri	
Brandt Beef Tenderloin (GF)	\$65.00
Brandt Farm 8oz tenderloin, red skin mashed potatoes, saffron dem	
Halibut (GF)	\$45.00
Potato Chip crusted seared Halibut, purple cauliflower puree, black garlic cream sauce, fried caper berry	

SIDES 3

Potatoes	\$10.00
Sauteed Yukon Potatoes, Eevo, Rosemary	
Brussels Sprouts	\$10.00
Roasted Brussels Sprouts, Pomegranate, Balsamic	
Sauteed Greens (VG)	\$10.00
Spinach, Kale, Chard, Eevo, Garlic	

DESSERTS 4

Toffee Brownie	\$12.00
Vanilla Bean Gelato or Salted Caramel Gelato	

Mini Key Lime Cheesecake	\$12.00
Graham Cracker Base	
Raspberry or Mango Sorbet	\$8.00
Azúcar Delight	\$12.00
Vanilla bean pudding topped with in house whipped cream, drizzled with Abuelita chocolate. Served with warm churros	