



DINING MENU

Bienvenido

25 Homestead Rd N #23

Lehigh Acres

(239) 674-7444

orders@azucar.cafe

About Us

Our story begins with Mamama — our grandmother, Bertha Molina — whose black beans and homemade Cuban sweets filled every family gathering with warmth, laughter, and love. Her kitchen was the heart of every celebration, where neighbors became family and no one was ever a stranger.

When we opened our family-owned restaurant in 2010, we carried her spirit with us, striving to recreate that same feeling of welcome and connection. Every dish we serve honors Mamama's recipes and the traditions she passed down, while sharing her Cuban hospitality with the town we proudly call home.

Our name, Azúcar Café, is a tribute to that legacy. Azúcar — meaning “sugar” — reflects the joy and sweetness Mamama poured into every meal, while Café celebrates the comfort of a cafecito and the conversations that bring people together. Together, they capture the spirit of who we are: family, tradition, and connection — one plate, one cup, one memory at a time.

DE LA BARRA

Cafés Calientes / Hot Coffees

Cafecito	\$2.00
Colada	\$2.75
Cortadito	\$3.75
Café con Leche	\$4.25
Cappuccino	\$4.50
Café Americano	\$3.75
Té	\$2.00

Cafés Frios / Iced Coffees

Iced Shaken Colada	\$4.00
Iced Café Americano	\$4.00
Iced Café con Leche	\$4.50
Frozen Frappé	\$6.00
Affogato	\$6.50
Leche	\$3.00
Leche con Chocolate	\$3.50

Sabores/Flavors: Azucar (Sugar), Vanilla, Caramel, Chocolate Mocha, White Chocolate Mocha

Batidos / Milk Shakes

Mango	\$5.50
Guava	\$5.50
Mamey	\$5.50
Fresa (Strawberry)	\$5.50
Chocolate	\$5.50
Trigo (Wheat)	\$5.50
Maracuyá (Passion Fruit)	\$5.50

Jugos / Juices

Mango	\$5.50
Guava	\$5.50
Manzana (Apple)	\$3.50
Naranja (Orange)	\$5.50
Maracuyá (Passion Fruit)	\$5.50

Sodas

Soda Can	\$2.50
Jarritos	\$3.50
Iced Tea	\$2.50
Lemonade	\$2.50
Sparkling Water	\$3.00
Water Bottle	\$2.50

Cerveza / Beer

Bottle \$5.00 • Pitcher \$20.00

Budweiser
Bud Light
Presidente
Heineken
Corona
Beck's
Coors
Modelo
Stella

Vino / Wine

Cup \$8.00 • Bottle \$24.00

Cabernet Sauvignon
Merlot
Pinot Noir
Chardonnay
Pinot Griogio
Prosecco
Sangria
Sauvignon Blanc
White Zinfandel

Cócteles / Cocktails

Cup \$12.00

Mimosa
Azucar Mojito
Tropical Sunrise
Beso de Guava
Michelada Habanera

**No servimos licor; todos los cócteles son a base de vino o cerveza.*

**We do not serve liquor; all cocktails are beer or wine-based.*

DESAYUNO

Desayuno servido hasta las 11:30 AM – Breakfast served until 11:30 AM

Tapas / Small Bites

Croquetas de Jamón (2) Ham croquettes	\$3.00	Tamal con Tocino Tamal with bacon	\$8.50
Empanada Beef, chicken or ham & cheese	\$3.50	Ensalada de Frutas Seasonal fruit salad	\$8.50
Papa Rellena Stuffed mash potato ball	\$3.50	Azucar Ensalada de Papa Seasonal potato salad	\$8.50

Platos de Desayuno / Breakfast Plates *Con una tostada de acompañante *Served with a side of toast

Café con Leche y Tostada Buttered Cuban toast made for dipping into café con leche	\$6.50
*Desayuno Completo 2 eggs served with choice of ham, bacon or sausage	\$10.50
Desayuno Especial 2 eggs served with an empanada and choice of ham, bacon or sausage	\$12.50
*Desayuno Azucar 2 eggs served with choice of ham, bacon or sausage & side of potatoes	\$14.50
*Huevos Habanera Scrambled eggs with onions, peppers, tomatoes with side of potatoes	\$11.50
*Huevos con Jamón Scrambled eggs with diced ham served with side of potatoes	\$11.50
Bistec a Caballo Thin-cut sirloin steak topped with 2 eggs served with side of potatoes	\$14.50
Havana Hash Hash brown bowl topped with 2 eggs, ground chorizo, onions, peppers	\$12.50
*Tortilla Española Traditional Spanish omelette with onions, potatoes & chorizo	\$12.50

Sandwiches de Desayuno / Breakfast Sandwiches

Pan con Tortilla Omelette with onions & ham with Swiss cheese on Cuban bread	\$12.50
Sandwich de Desayuno Scrambled eggs, ham & Swiss cheese on Cuban bread	\$11.50
Sandwich de Huevos y Bacon Scrambled eggs, bacon & Swiss cheese on Cuban bread	\$11.50
Sandwich de Jamón y Queso Ham & Swiss cheese with butter or mayo on Cuban bread	\$9.50
<i>Más opciones de sándwich en la página siguiente - More sandwich options on the next page</i>	

Acompañantes / Sides

Huevos Two fresh eggs	\$4.00	Tostada Buttered Cuban toast	\$2.50
Jamón Three slices of ham	\$4.00	Papas Hash Crispy golden hash browns	\$4.00
Tocino Three strips of crispy bacon	\$4.00	Papas Fritas Classic French fries	\$4.00
Salchicha Two juicy sausage links	\$4.00	Tomates Fresh sliced tomatoes	\$4.00



PARA EMPEZAR

Tapas / Small Bites

Empanada de Carne, Pollo o Jamón y Queso	Beef, chicken, or ham & cheese empanada	\$3.50
Croquetas de Jamón	Two ham croquettes (2) served with crackers and lime	\$3.00
Tamal Solo o con Masas de Puerco	Tamal solo or served with fried pork chunks (+4.00)	\$4.25
Las Mariquitas	Long banana chips served with mojo sauce	\$6.50
Yuca Rellena con Queso	Stuffed yuca with cheese	\$10.50
Tostones Rellenos con Camarones o Picadillo	Stuffed plantains with ground beef or shrimp	\$14.50
Camarones Empanizado	Fried breaded shrimp served with mango sauce	\$12.50
Picadera de Chicharrones	Fried pork belly strip served with tostones, fried yuca & tamal	\$22.50

Sopas / Soups

Clam Chowder / Crema de Almejas	\$8.50
Seafood Bisque / Bisque de Mariscos	\$10.50
Chicken Soup / Sopa de Pollo	
Pequeña / Small	\$5.00
Grande / Large	\$8.00

Ensaladas / Salads

Ensalada de Casa / House Salad	\$5.00
con pollo / with chicken	\$10.50
con camarones / with shrimp	\$12.50
Ensalada Cesar / Caesar Salad	\$5.00
con pollo / with chicken	\$10.50
con camarones / with shrimp	\$12.50
Ensalada de Aguacate / Avocado Salad	\$6.50

Sandwiches

Classic Cuban Sandwich	Ham, pork, Swiss cheese, mayo, mustard, pickles on Cuban bread	\$11.50
Croqueta Preparada	Three croquettes added to the Cuban sandwich	\$13.50
Media Noche Sandwich	Ham, pork, Swiss cheese, mayo, mustard, pickles on sweet bread	\$11.50
Pan Con Bistec de Palomilla	Sirloin steak, onions, lettuce, tomatoes and potato sticks	\$13.50
Pan con Lechon	Pork grilled with onions and mojo sauce on Cuban bread	\$11.50
Sandwich de Pollo	Grilled or fried chicken breast, onions, lettuce, tomatoes and mayo	\$12.50
Sandwich de Pescado	Fried fish fillet on Cuban bread with tomatoes, onions and lettuce	\$13.50
Sandwich de Atún	Tuna salad, mayo, lettuce, tomatoes and onions on Cuban bread	\$10.50
Sandwich de Jamón y Queso	Ham and cheese with mayo on Cuban bread	\$9.50
Medio Cubano con arroz y frijoles	Half a Cuban sandwich with rice and black beans	\$11.50



ESPECIALES DE LA CASA

Comes with your choice of two sides. Incluye dos acompañantes.

Carnes / Meats

Bistec de Palomilla	Seared sirloin steak cut Cuban style topped with onions	\$16.50
Palomilla Empanizado	Crispy breaded Sirloin steak	\$18.00
Carne con Papa	Slow simmered "beef and potatoes" stew	\$16.50
🔥 Cordero	Tender braised lamb shanks	\$19.50
🔥 Churrasco	Juicy skirt steak with Chimichurri sauce (Add shrimp +\$6)	\$28.00
Fajita de Res	Sizzling beef fajitas with onions and bell peppers	\$18.50
Ropa Vieja	Shredded beef in Creole sauce	\$16.50
Picadillo	Ground beef Cuban style "Picadillo"	\$15.50
🔥 Rabo Encendido	Rich and hearty oxtail stew	\$36.00
Vaca Frita	Crispy shredded beef with zesty mojo sauce	\$16.50

Pollo / Chicken

🔥 Arroz con Pollo	Seasoned saffron rice with juicy chicken cuts (rice counts as 1 side)	\$19.50
Pechuga de Pollo Empanizado	Crispy golden chicken breast with mango sauce	\$18.00
Pollo a la Plancha	Grilled chicken breast topped with onions	\$16.50
Chicharrón de Pollo	Crispy fried chicken	\$16.50
Fajitas de Pollo	Sizzling chicken fajitas topped with peppers & onions	\$18.50
Fricassé de Pollo	Cuban-style chicken stew with potatoes & peppers	\$18.50
🔥 Limon de Salimbo	Chicken steak in a creamy lemon butter bechamel with capers	\$20.50
Milanesa de Pollo	Breaded chicken breast topped with ham & cheese on marinara	\$19.50
🔥 Pollo Festival	Chicken breast and shrimp layered in a lobster sauce	\$22.50

Puerco / Pork

Bistec de Puerco	Juicy fried pork steak	\$18.00
Celia's Lechon Asado	Slow roasted pork in citrusy mojo	\$16.00
Chuletas de Puerco	Fried pork chops	\$18.00
Masas de Puerco	Fried pork chunks with mojo sauce	\$16.00



ESPECIALES DE LA CASA

Incluye dos acompañantes. Comes with your choice of two sides.



Mariscos / Seafood

🔥 Arroz con Camarones	Saffron seasoned rice with shrimp cooked in special sauce	\$20.50
Camarones al Ajillo	Shrimp Scampi served in a garlic butter sauce	\$18.50
Camarones al Grille	Grilled shrimp cooked in a light lemon butter sauce on the grill	\$18.50
Enchilado de Camarones	Shrimp in red Creole sauce	\$18.50
Filete de Pargo	Snapper fish filet cooked on the grill served with lemon slices	\$22.50
Filete de Pescado Empanizado	Fried breaded fish filet served with tartar sauce	\$20.00
Filete de Pescado al Grille	Fish fillet cooked in a light lemon butter sauce on the grill	\$18.50
🔥 Pescado Varadero	Breaded fish topped with lobster sauce	\$22.50
Salmon al Grille	Salmon cooked in a light lemon butter sauce on the grill	\$20.50

Niños / Kids

Baby Palomilla	Kids' portion sirloin steak served with white rice or french fries & soda	\$8.50
Croquetas de Jamón	2 ham croquettes served with white rice or french fries & soda	\$6.00
Chicken Nuggets	5 pieces of dino chicken nuggets served with french fries & soda	\$7.00

Acompañamientos / Sides

Arroz Blanco	White Rice	\$3.00
Arroz Amarillo	Yellow Rice	\$4.00
Congri	Rice with Black Beans	\$4.00
Frijoles Negros	Black Beans	\$4.00
Yuca y Mojo	Boiled Yuca & Mojo	\$4.00
Maduros	Sweet Plantains	\$4.00
Tostones	Fried Plantains	\$4.00
Fufu de Platano	Mashed Plantains	\$5.00
Ensalada	House Salad	\$4.00
Papas fritas	French Fries	\$4.00
Pure de papa	Mashed Potato	\$5.00
Vegetales Mixto	Mixed Vegetables	\$4.00

Salsas / Sauces

Mojo
Chimichurri
Mango
Caesar
Ranch
Blue Cheese
Honey Mustard
1000 Island
Tartar Sauce

Postres / Desserts

Flan	Tres Leches	Sensación	Arroz con Leche
\$6.00	\$6.50	\$7.00	\$5.50



GRACIAS



*Thank you for visiting us — from our family to yours!
Stay connected and be the first to know about our
new dishes, events, and specials.*

*Gracias por visitarnos, ¡de parte de nuestra familia!
Mantente conectado y sé el primero en descubrir
nuestros nuevos platos, eventos y especiales.*

*Instagram: **@azucarcafeinc***

*Order online: **toasttab.com/azucar-cafe***

