

Acú

BISTRO BAR

Culinaria's Restaurant Week Lunch Menu

1st Course

Brisket Stuffed Pita

Slow braised brisket that is shredded and stuffed into a homemade pita sandwich topped with Tzatziki.
Paired with any choice of side, salad, or soup.

Or

Margherita Pizza

2nd Course

Baklava

Crispy Filo Dough filled with pistachios and walnuts glazed with a citrus infused honey. Served with Ice Cream.

Acú Bistro Bar
acubistrobar@gmail.com
(210) 530-1190
21715 IH-10 West Suite 111
San Antonio, TX 78257

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BISTRO BAR

Culinaria's Restaurant Week Dinner Menu

1st Course

Squash Soup

Labneh and Turmeric based broth with woodfired zucchini and rice pilaf.

Or

Spinach & Baby Kale Salad

Fresh baby spinach and baby kale with heirloom cherry tomatoes, sliced red onion, and chopped Marcona almonds dressed with a date vinaigrette.

Or

Hummus

Creamy hummus with the topping of the day

2nd Course

Paella Acu

Singles Serving Paella that includes chicken, pork, Spanish chorizo, shrimp, calamari, bay scallops, and mussel with saffron rice.

Or

Brown Butter Quail

Woodfired quail basted in a compound butter served on a bed of hummus and Brussel sprout chips.

3rd Course

Baklava

Crispy Filo Dough filled with pistachios and walnuts glazed with a citrus infused honey. Served with Ice Cream.

Or

White Chocolate Bread Pudding

Topped with a mixed berry sauce and served with vanilla ice cream

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