# Azure

## FROM SEA AND GARDEN TO YOUR PLATE

**Heirloom Tomato Tartare |v|g|d|** 32
basil mousse, avocado burrata, sourdough baguette and fresh basil

**Grilled Tuna Niçoise Salad |sf|** 28
crispy sweet potato, green beans, anchovy, olives, cherry tomato and balsamic dressing

**Caesar Salad |p|d|sf|g|**
baby cos lettuce, crisp pancetta, parmesan crumbs, poached egg and Spanish white anchovies

Poached Chicken 34
Tiger Prawns 38

**Milaidhoo Salad |n|cr|v|** 32
organic hydro leaves, watercress, avocado, tomato, mango, mangosteen, peppers and hazelnut emulsion

**Roasted Cauliflower Bowl |sp|d|v|** 28
cauliflower Manchurian, chimichurri, Mexican slaw, avocado, pickled onions, sprouts cilantro, quinoa and chickpeas

**Bowl Add-Ons:**
Prawns [sf] | Tuna [sf] | Salmon [sf] | Chicken

**Azure Don (Donburi) |sf|** 26
rice, nori, wakame, spring onion, pickled ginger, boiled egg, fried chickpea, tuna, avocado, cherry tomatoes and lemon vinaigrette

**Tiger Prawns Rice Paper Rolls |sp|sf|n|** 34
with peanut sauce, prawns, Maldivian arugula, coriander, mint leaves and cucumber

**Sashimi and Nori Rolls |sf|**
with soy sauce, pickled ginger and wasabi

Chef's Daily Special Sushi 37
Daily Fresh Sashimi 32
Combination of Sushi and Sashimi 41

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– vegan | – sustainable | cr – chef recommendation

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## AZURE DELIGHTS

**Azure Fish and Chips |sf|a|d|g|** 30
battered mahi-mahi with tartar sauce, steak fries and lemon cheek

**Grilled Angus Beef Burger |g|d|** 48
guacamole, pico de gallo, spinach, pickled cucumbers served with your choice of sweet potato, steak fries or French fries

**Maldivian Tuna Burger |sf|cr|g|** 32
shredded local lettuce, onion, mango chutney served with your choice of sweet potato, steak fries or French fries

**Levantine Falafel Shawarma |g|** 28
chickpea, parsley and tahini fritters, pita bread and drizzled with vegan lemon mayonnaise

**"Veef Burger" |g|** 32
plant-based meat, seasoned king oyster mushroom, caramelised onion, tomato, beetroot hummus, lettuce and pickles served with your choice of sweet potato, steak fries or French fries

**Gambas Al Ajillo |sf|sp|g|** 37
garlic, dried chilli, olive oil, sautéed prawns with sundried tomatoes and grilled sourdough

**Spicy Octopus |sp|sf|** 28
our local version of pulpo a la gallega slow cooked octopus tentacles, curry leaves, lemongrass, Maldivian chilli, potatoes and paprika

**Lamb Kebab with Mint |d|g|** 28
with tzatziki sauce, hummus, fattoush salad and flatbread

**Hummus |v|g|** 32
house-made trio hummus, marinated olives, tabouleh, crispy chickpeas, warm pita, falafels and herbed kofta

**Beef Babotie Spring Rolls |sp|g|d|** 24
beef spring rolls, chilli, fruit chutney, chakalaka, beansprouts and mint raita

**Thai Smoked Pork Ribs |p|g|sp|** 28
with spicy Thai dipping sauce (nam jim) and roasted breadfruit

**Wood Grilled Catch of the Day |sf|** 42
our catch of the day is lightly seasoned and wood-grilled with the chef's accompaniments

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## ACCOMPANIMENTS

| | |
|---|---|
| **Pickled Vegetables** | 10 |
| **Potato Harra** | 10 |
| **Stewed White Beans in Tomato Sauce** | 10 |
| **Spiced Barbecued Corn** | 12 |

## FROM THE STONE OVEN

**San Marzano |g|d|n|v|** 32
roasted tomato sauce, buffalo mozzarella, confit cherry tomatoes, crispy parmesan, basil and lemon pesto

**Soppressata |g|d|sp|** 34
dry salami, cured layers of cheese, tomato sauce and jalapeños.

**Umami |g|sf|d|** 34
shiitake mushroom cream sauce, mozzarella, pecorino, white anchovies, bonito flakes, shredded nori, green onions, sesame and soy sauce.

**Capetonian |g|d|** 34
dry wors, fennel, caramelised red onion, buffalo mozzarella and tomato sauce

**Fungi |g|d|v|** 34
shiitake mushroom cream sauce, porcini mushrooms, buffalo mozzarella, wild arugula, chilli and black truffle

**Seafood |g|sf|d|** 36
prawns, tuna, avocado, roast zucchini, parmesan cheese, mozzarella, rocket and lemon oil

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## AZURE TEMPTATIONS

**Mango Sundae |d|** 15
with Greek frozen yoghurt, macaroons and fresh mango compote

**Toast of Manhattan Sundae |d|a|** 15
vanilla ice cream, strawberry compote, chocolate and fudge brownie, dragon fruit, exotic jelly, red vermouth and Jim Beam

**Fruit Skewers** 15
coconut chips, passion fruit and mint coulis

**Ice Creams|d|**
french vanilla bean crème
72% valrhona chocolate crème
coconut crème
berry relish crème
illy coffee crème
screwpine crème

**Sorbets** 8 per sccop
lemongrass & lime sorbet
tangerine sorbet
passion fruit sorbet
mango sorbet

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