






# Azure

## FROM SEA AND GARDEN TO YOUR PLATE

<b>Heirloom Tomato Tartare  v g d </b>	32
basil mousse, avocado burrata, sourdough baguette and fresh basil	
<b>Grilled Tuna Niçoise Salad  sf </b> 	28
crispy sweet potato, green beans, anchovy, olives, cherry tomato and balsamic dressing	
<b>Caesar Salad  p d sf g </b>	
baby cos lettuce, crisp pancetta, parmesan crumbs, poached egg and Spanish white anchovies	
Poached Chicken	34
Tiger Prawns	38
<b>Milaidhoo Salad  n cr v </b> 	32
organic hydro leaves, watercress, avocado, tomato, mango, mangosteen, peppers and hazelnut emulsion	
<b>Roasted Cauliflower Bowl  sp d v </b>	28
cauliflower Manchurian, chimichurri, Mexican slaw, avocado, pickled onions, sprouts cilantro, quinoa and chickpeas	
<b>Bowl Add-Ons:</b>	
Prawns [sf]   Tuna [sf]   Salmon [sf]   Chicken	
<b>Azure Don (Donburi)  sf </b>	26
rice, nori, wakame, spring onion, pickled ginger, boiled egg, fried chickpea, tuna, avocado, cherry tomatoes and lemon vinaigrette	
<b>Tiger Prawns Rice Paper Rolls  sp sf n </b>	34
with peanut sauce, prawns, Maldivian arugula, coriander, mint leaves and cucumber	
<b>Sashimi and Nori Rolls  sf </b> 	
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

Prices are in USD dollars and do not include 10% Service Charge and 17% Government Tax








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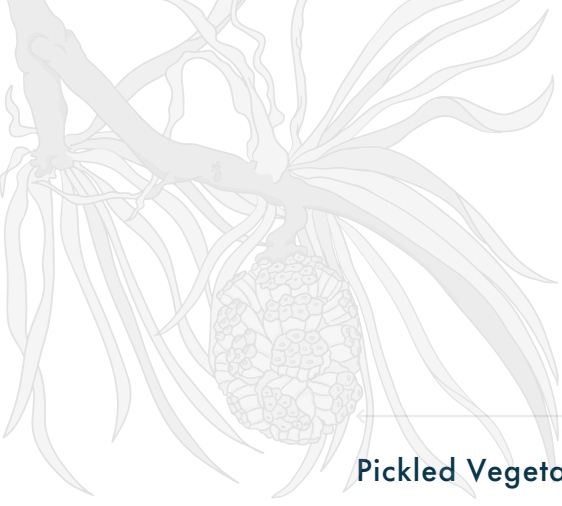
## AZURE DELIGHTS

<b>Azure Fish and Chips  sf a d g </b> 	30
battered mahi-mahi with tartar sauce, steak fries and lemon cheek	
<b>Grilled Angus Beef Burger  g d </b>	48
guacamole, pico de gallo, spinach, pickled cucumbers served with your choice of sweet potato, steak fries or French fries	
<b>Maldivian Tuna Burger  sf cr g </b> 	32
shredded local lettuce, onion, mango chutney served with your choice of sweet potato, steak fries or French fries	
<b>Levantine Falafel Shawarma  g </b> 	28
chickpea, parsley and tahini fritters, pita bread and drizzled with vegan lemon mayonnaise	
<b>“Veef Burger”  g </b> 	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	
<b>Gambas Al Ajillo  sf sp g </b>	37
garlic, dried chilli, olive oil, sautéed prawns with sundried tomatoes and grilled sourdough	
<b>Spicy Octopus  sp sf </b> 	28
our local version of pulpo a la gallega slow cooked octopus tentacles, curry leaves, lemongrass, Maldivian chilli, potatoes and paprika	
<b>Lamb Kebab with Mint  d g </b>	28
with tzatziki sauce, hummus, fattoush salad and flatbread	
<b>Hummus  v g </b>	32
house-made trio hummus, marinated olives, tabouleh, crispy chickpeas, warm pita, falafels and herbed kofta	
<b>Beef Babotie Spring Rolls  sp g d </b>	24
beef spring rolls, chilli, fruit chutney, chakalaka, beansprouts and mint raita	
<b>Thai Smoked Pork Ribs  p g sp </b>	28
with spicy Thai dipping sauce (nam jim) and roasted breadfruit	
<b>Wood Grilled Catch of the Day  sf </b> 	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

<b>San Marzano  g d n v </b> roasted tomato sauce, buffalo mozzarella, confit cherry tomatoes, crispy parmesan, basil and lemon pesto	32
<b>Soppresata  g d sp </b> dry salami, cured layers of cheese, tomato sauce and jalapeños.	34
<b>Umami  g sf d </b> shiitake mushroom cream sauce, mozzarella, pecorino, white anchovies, bonito flakes, shredded nori, green onions, sesame and soy sauce.	34
<b>Capetonian  g d </b> dry wors, fennel, caramelised red onion, buffalo mozzarella and tomato sauce	34
<b>Fungi  g d v </b> shiitake mushroom cream sauce, porcini mushrooms, buffalo mozzarella, wild arugula, chilli and black truffle	34
<b>Seafood  g sf d </b> prawns, tuna, avocado, roast zucchini, parmesan cheese, mozzarella, rocket and lemon oil	36

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## AZURE TEMPTATIONS

### Mango Sundae |d|

with Greek frozen yoghurt, macaroons and fresh mango compote

15

### Toast of Manhattan Sundae |d|a|

vanilla ice cream, strawberry compote, chocolate and fudge brownie, dragon fruit, exotic jelly, red vermouth and Jim Beam



15

### Fruit Skewers

coconut chips, passion fruit and mint coulis

15



### Ice Creams |d|

french vanilla bean crème  
72% valrhona chocolate crème  
coconut crème  
berry relish crème  
illy coffee crème   
screwpine crème 

### Sorbets

lemongrass & lime sorbet  
tangerine sorbet  
passion fruit sorbet  
mango sorbet

8 per sccop

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