






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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d – dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian
 – 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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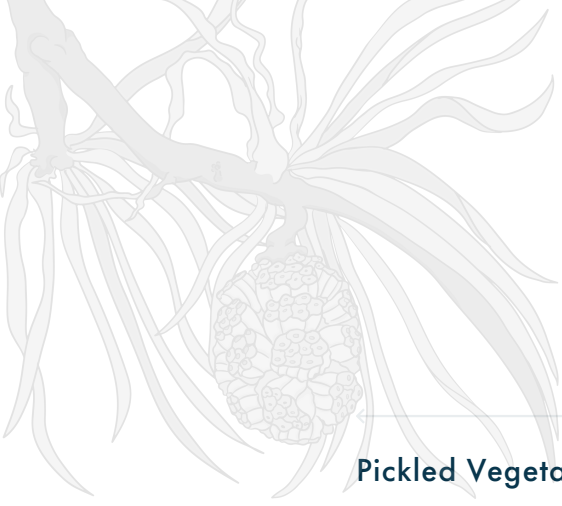
AZURE DELIGHTS

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

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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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