Azure

FROM SEA AND GARDEN TO YOUR PLATE

Heirloom Tomato Tartare |v|g|d|n| — 40
basil mousse, avocado burrata, sourdough baguette and fresh basil

Grilled Tuna Niçoise Salad |f|e| — 35
crispy sweet potato, green beans, anchovy, olives, soft boiled egg, cherry tomato and balsamic dressing

Milaidhoo Salad |n|v| — 44
organic hydroponic leaves, watercress, avocado, tomato, mango, mangosteen, peppers and hazelnut emulsion

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

- grilled breast of free-range chicken — 44
- spicy prawns — 48

Roasted Cauliflower Bowl |sp|d|v|n| — 41
cauliflower Manchurian, chimichurri, Mexican slaw, avocado, pickled onions, sprouts, cilantro, quinoa and chickpeas

Bowls Add-Ons:
Prawns [cr] | Tuna [f|se] | Salmon [f] | Chicken

Azure Don (Donburi) |f|e|se| — 34
rice, nori, wakame, spring onion, pickled ginger, boiled egg, fried chickpeas, tuna, avocado, cherry tomatoes and lemon vinaigrette

Tiger Prawns Rice Paper Rolls |sp|cr|pe| — 44
with peanut sauce, prawns, Maldivian arugula, coriander, mint leaves and cucumber

Sashimi and Nori Rolls |f|d|g|sy|cr|e|se|sp|
accompanied with soy sauce, wakame, sesame seeds, pickled ginger and wasabi

- chef's daily sushi special — 42
- fresh daily sashimi — 48
- combination of sushi and sashimi — 52

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

All items on this menu are included in the full-board and Milaidhoo Gourmet Plan.
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AZURE DELIGHTS

Azure Fish and Chips |f|a|d|g|ce| 38
battered mahi-mahi with tartare sauce, steak fries and lemon wedge

Grilled Angus Beef Burger |g|d| 62
guacamole, pico de gallo, spinach, pickled cucumbers, served with your choice of sweet potato, steak fries or French fries

Maldivian Tuna Burger |f|g|d| 42
shredded local lettuce, onion, mango chutney, served with your choice of sweet potato, steak fries or French fries

Levantine Falafel Shawarma |g|se| 42
chickpea, parsley and tahini fritters, pita bread, drizzled with vegan lemon mayonnaise

"Veef Burger" |g|sy|ce| 44
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 |cr|sp|g| 48
garlic, dried chilli, olive oil, sautéed prawns with sun-dried tomatoes and grilled sourdough

Spicy Octopus |sp|mc| 36
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|se| 36
with tzatziki sauce, hummus, fattoush salad and flatbread

Hummus |v|g|se| 42
house-made trio of hummus, marinated olives, tabbouleh, crispy chickpeas, warm pita, falafel and herbed kofta

Beef Babotie Spring Rolls |sp|g|d| 32
beef spring rolls, chilli, fruit chutney, chakalaka, bean sprouts and mint raita

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Thai Smoked Pork Ribs |p|g|sp|se| 32
with spicy Thai dipping sauce (nam jim) and roasted breadfruit

Wood Grilled Catch of the Day |f|d| 56
our catch of the day is lightly seasoned and wood-grilled with the chef's accompaniments

FROM THE STONE OVEN

San Marzano |g|d|n|v|ce| 42
roasted tomato sauce, buffalo mozzarella, confit cherry tomatoes, crispy parmesan, basil and lemon pesto

Soppressata |g|d|sp|ce| 44
dry salami, cured layers of cheese, tomato sauce and jalapeños.

Umami |g|f|d|sy|se| 44
shiitake mushroom cream sauce, mozzarella, pecorino, white anchovies, bonito flakes, shredded nori, spring onions, sesame and soy sauce

Capetonian |g|d|ce| 44
dry wors, fennel, caramelised red onion, buffalo mozzarella and tomato sauce

Fungi |g|d|v|sp| 44
shiitake mushroom cream sauce, porcini mushrooms, buffalo mozzarella, wild arugula, chilli and black truffle

Seafood |g|f|d|cr|ce| 48
prawns, tuna, avocado, roasted zucchini, parmesan cheese, mozzarella, rocket and lemon oil

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ACCOMPANIMENTS

Pickled Vegetables |v|	12
Potato Harra |v|	12
Stewed White Beans in Tomato Sauce|v|ce|	12
Spiced Barbecued Corn |v|sp|	14

AZURE TEMPTATIONS

Mango Sundae \|d\|n\| 20
with Greek frozen yoghurt, macaroons and fresh mango compote

Toast of Manhattan Sundae \|d\|a\|n\| 20
vanilla ice cream, strawberry compote, chocolate and fudge brownie, dragon fruit, exotic jelly, red vermouth and Jim Beam

Fruit Skewers 20
coconut chips, passion fruit and mint coulis

Ice Cream \|d\|e\|
French vanilla bean crème
72% Valrhona chocolate crème
coconut crème
berry relish crème
Illy coffee crème
screwpine crème

Sorbet 8
per scoop
lemongrass and lime sorbet
tangerine sorbet
passion fruit sorbet
mango sorbet

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