

AZURA

sea, smoke & sun

A MEDITERRANEAN TABLE —COOKED SLOWLY, SEASONED SIMPLY,
SHARED GENEROUSLY. FISH FROM THE COAST, HERBS FROM THE GARDEN,
EVERYTHING THAT CAN BE, OVER LIVE FIRE.

STARTERS

AZURA STARTERS

TZATZIKI 6€

Classic tzatziki w/ cucumber tartare
greek yogurt · cucumber · tarragon · olive oil
3,8,7

HUMMUS & SUNGOLD 7€

Hummus & herb marinated cherry tomatoes
chickpea · cherry tomato · sun-dried tomato · olive oil
11

BABA GANOUSH 7€

Chopped baba ganoush
fire-roasted eggplant · tahini · pomegranate · pita · garlic
1,11

LABNEH 7€

House-made labneh
strained yogurt · sun-dried tomato · kalamata · olive oil · garlic
7,12

FETA CLOUD 9€

Feta mousse & kalamata olives
whipped feta · olive · crispy almond · sun-dried tomato · mint · garlic
7,12,8

IMAM BAYILDI 6€

Imam Bayildi
slow-cooked eggplant · tomato · bell pepper · onion · olive oil · garlic
12

ADJIKA 4€

Spicy adjika
red pepper · chili · garlic · herbs
8,10

RAW & COLD

AZURA RAW & COLD

SEA CARPACCIO 15€

Shrimp carpaccio
shrimp · citrus · olive oil · guacamole · arugula · fennel
3

STEAK TARTARE 17€

Beef tartare
hand-cut beef · yolk · shallot · anchovy · parmesan
2,4,7,9

TABBOULEH 12€

Tabbouleh & smoked Greek yogurt
herbs · bulgur · smoked yogurt · cured plum
1,7,12

HORIÁTIKI 15€

Big Greek salad
tomato · cucumber · feta · olive · oregano · tomato sauce · onion
7,12

EGGPLANT CARPACCIO 9€

Baked eggplant carpaccio
roasted eggplant · hummus · parmesan
7,8,11

FROM THE POT

BOUILLABAISSE 21€

Mediterranean Bouillabaisse
fish · shellfish · tomato · herbs · saffron
1,3,5,7,8,14

AVGOLÉMONO 12€

Lemon chicken & orzo soup
chicken · orzo · lemon · egg · chives
1,3,7

AZURA

FIRE & OVEN

AZURA FIRE & OVEN

SALMON 21€

Salmon steak
sous-vide · lemon · olive oil · bouillabaisse sauce
1,3,5,7,8,13,14

SAGANÁKI SHRIMP 23€

Shrimp saganaki
tomato · basil · feta · herbs
2,4,6,7,9,12

WHOLE SEA BREAM 21€

Grilled sea bream
charcoal · lemon beurre blanc · gremolata
4,5,6,7,8,9,12

SALT-CRUST SEA BASS 8€ (100g)

Salt-crusted sea bass
whole fish · sea salt · cracked at the table
5

OCTOPUS 21€

Octopus BBQ
charred · tomato · adjika · chive butter
1,2,4,6,7,9,10,12,14

COAL CHICKEN 15€

Marinated chicken thigh BBQ
thigh · tzatziki · herb · lemon
1,7,9,13

COAL VEAL 18€

Veal BBQ
caramelized shallot · brown butter · herbs
1,7,9,12

BEEF KEBAB 16€

Beef kebab
flatbread · adjika · herbs · butter
1,7,9,10,12

LAMB KEBAB 16€

Lamb kebab
flatbread · adjika · herbs · butter
1,7,9,10,12

MOUSSAKA CHEF'S VERSION 18€

Slow-cooked lamb moussaka
pulled lamb · eggplant · tomato · bechamel
1,7,8,9,12

LAMB SHANK 26€

Braised Lamb Shank
slow-braised · chickpea · baby potato · cherry tomato
1,4,6,7,9,12

BABY CHICKEN 19€

Chicken "Yu"
charcoal grill · baby potato · herbs
1,4,6,7,9,12

FLANK STEAK 14€ (100g)

Flank Steak
sliced · pepper demi-glace · chive
1,4,6,7,9,12

ON THE SIDE

BÁTATA 8€

Batat
roasted sweet potato · feta
7

EMBER POTATOES 8€

Charcoal-grilled potatoes
charcoal · sea salt · sour cream
7

Reserve

GARDEN GRILL 8€

Charcoal-grilled vegetables
seasonal vegetables · olive oil
7

SWEET

PAVLOVA 8€

Pavlova
meringue · cream · seasonal fruit
3,7,6

CHEESECAKE 9€

Cheesecake
baked · vanilla · seasonal
1,3,6,7,8

TIRAMISÙ BRÛLÉE 10€

Crème brûlée TIRAMISÙ
mascarpone · espresso · caramelized sugar
1,3,7

AZURA

ALLERGEN DESCRIPTION

GLUTEN/WHEAT	1
NUTS/PEANUTS	2
MILK	3
MUSTARD	4
EGGS	5
CELERY	6
MOLLUSCS	7
ONION	8
GARLIC	9
HONEY	10
CILANTRO	11
CITRUS	12

AZURA

Bar selection

SIGNATURE COCKTAILS

APRICOT CROISSANT 14€

Butter wash, Whiskey, almond cordial,
Apricot liqueur, croissant foam

PASSION FIZZ 14€

Kaffir lime inf., Rum, passion fruit, vanilla,
clarified with banana milk, acid, CO2

MANGO CITRUS CAKE 14€

Mango yoghurt wash., Rum, cookie, peach liqueur,
citrus cordial, lemon-calamansi foam

NUT MILK PUNCH 14€

Whiskey, cocoa liqueur, macadamia syrup, tonka beans,
lemon juice, clarified with almond milk

YUMMY SOUR 14€

Gin, coconut liqueur, Midori, lemongrass syrup,
peach bitter, lemon juice, albumen foam

EASY RIDER 14€

Amaro Averna, Frangelico, caramel,
lemon juice, albumen foam

STRAWBERRY&TOMATO

NEGRONI 14€

Tequila, strawberry inf., Campari, sweet
vermouth, tomato liqueur, salt, vinegar

WORLD FAMOUS

MIMOSA 12€

Fresh orange juice, Prosecco

FRENCH 75 12€

Gin, sour mix, Prosecco

NEGRONI 12€

Gin, Campari, Azura vermouth mix

PORN STAR MARTINI 12€

Vanilla vodka, passion fruit puree,
passion fruit liqueur, vanilla, lemon, Prosecco

AMARETTO SOUR 12€

Bourbon, amaretto, apricot liqueur,
lemon juice, albumen foam

BASIL SMASH 12€

Gin, sour mix, fresh green basil

PENICILLIN 12€

Scotch whisky, ginger syrup, honey syrup,
lemon juice, Islay whisky

DRY MARTINI 12€

Gin or vodka, dry vermouth, orange bitter

BLOODY MARY 12€

Vodka, Azura Mary Mix, honey, lemon juice, celery

GRASSHOPPER 12€

Cocoa liquor, mint liquor, cream

WHISKEY SOUR 12€

Bourbon, lemon juice,
simple syrup, albumen foam

APEROL 12€

Aperol, prosecco, sparkling water

MOCKTAILS

MANGO & CITRUS MOCKTAIL 8€

Passion fruit, citrus cordial, mango water,
lemon-calamansi foam

CLEAR PENICILLIN 8€

Ginger syrup, honey syrup, almond whey, acidity

ALMOND MOCKTAIL 8€

Almond cordial, orgeat, croissant foam

BLOODY MARY N/A 8€

Azura Mary Mix, honey, lemon juice, celery

300 ML

FRESH JUICES

FRESH ORANGE JUICE 6€

FRESH MIX JUICE 6€

FRESH GRAPEFRUIT JUICE 6€

LEMONADES

GINGER & MANGO 8€

Ginger syrup, mango water,
lemon juice, mango lemonade

BASIL & ELDERFLOWER 8€

Elderflower syrup, fresh green basil,
lemon juice, fig lemonade

GRAPEFRUIT & PASSION FRUIT 8€

Passion fruit puree, passion fruit syrup,
lemon juice, pink grapefruit lemonade

WATER & SOFT DRINKS

ACQUA PANNA 3/4,5€

250/750 ml

THREE CENTS FIG LEAF 4.5€

200 ml

SAN PELEGRINO 3/4,5€

250/750 ml

THREE CENTS TONIC WATER 4.5€

200 ml

COCA ZERO, COLA, SPRITE 3.5€

250 ml

THREE CENTS DRY TONIC 4.5€

200 ml

THOMAS HENRY MANGO SODA 4,5€

200 ml

THREE CENTS AEGEAN TONIC 4.5€

200 ml

THREE CENTS PINK GRAPEFRUIT 4.5€

200 ml

AZURA

COFFEE

ESPRESSO /MACCHIATO 3,5€	FREDDO CAPPUCCINO (ICED) 4,5€
AMERICANO 3,5€	ESPRESSO TONIC 4,5€
CAPPUCCINO 4,5€	MATCHA CITRUS TONIC 5€ <small>(lemon, orange, grapefruit)</small>
LATTE 4,5€	MATCHA LATTE ICED/HOT 4,5€
FREDDO ESPRESSO (ICED) 3,5€	

400 ML

TEA

ASSAM BLACK 5€	LEMON GINGER 5€
CHINA JASMINE 5€	MILKY OOLONG 5€
RED DREAM 5€	FRESH MINT 5€

BOTTLED BEER

DINKELACKER PRIVAT 4.5€ <small>330ml</small>	SANWALD HEFEWEIZEN 5.5€ <small>500ml</small>
SCHWABEN BRAU DAS HELLE 5.5€ <small>500ml</small>	SCHWABEN BRAU DAS SCHWARZE 5.5€ <small>500ml</small>

AZURA

50 ML

ALCOHOL

Vodka

KETEL ONE 12€

CIROC 13€

BELVEDERE 13€

Gin

GIN MARE 12€

THE BOTANIST 13€

NORDES 12€

TANQUERAY NO. TEN 14€

HENDRICK'S 13€

MONKEY 47 15€

ROKU GIN 13€

PORTOFINO DRY GIN 16€

Rum

CAPUCANA HANDCRAFTED CACHACA 12€

ZACAPA 23 15€

PLANTATION ORIGINAL DARK 12€

ZACAPA XO 24€

PLANTATION PINEAPPLE 12€

DON PAPA MASSKARA 14€

PLANTATION XAYMACA SPECIAL DRY 14€

DON PAPA MASSKARA 14€

DIPLOMATICO RESERVA EXCLUSIVA 13€

Tequila/Mezcal

PATRON SILVER 13€

CLASE AZUL PLATA 28€

PATRON REPOSADO 14€

CLASE AZUL REPOSADO 38€

PATRON ANEJO 15€

CLASE AZUL MEZCAL DURANGO 50€

MONTELOBOS ESPADIN 14€

AZURA

50 ML

WHISKEY

Scotch Whiskey

CHIVAS RIGAL 18 YO 16€

CHIVAS REGAL 21 YO ROYAL SALUTE 20€

CHIVAS RIGAL 25 YO 40€

Single Malt

GLENFIDDICH 12 YO 13€

GLENFIDDICH 18 YO 20€

THE BALVENIE 18 YO PEDRO
XIMENEZ CASK 26€

THE BALVENIE 21 YO
PORT WOOD 32€

MACALLAN 12 YO DOUBLE CASK 20€

MACALLAN 15 YO DOUBLE CASK 24€

MACALLAN 18YO DOUBLE CASK 45€

MACALLAN HARMONY
COLLECTION FINE CACAO 165€

Islay

LAPHROAIG SELECT 14€

ARDBEG 10 16€

BRUICHLADDICH
OCTOMORE 14.1 35€

Irish Whiskey

WEST CORK BOG OAK 12€

REDBREAST 12 YO 14€

Bourbon & Rye

WOODFORD RESERVE BOURBON 12€

RITTENHOUSE STRAIGHT RYE 12€

JIM BEAM SINGLE BARREL 14€

Tennessee

GENTLEMAN JACK 12€

JACK DANIEL'S SINGLE BARREL 14€

Japanesse

NIKKA FROM THE BARREL 16€

HIBIKI JAPANESE HARMONY 20€

AZURA

50 ML

ALCOHOL

Brandy/Cognac/Grappa/Pisco

POLI GRAPPA 10€	COURVOISIER VSOP 14€
NONINO GRAPPA MOSCATO 10€	METAXA GRANDE FINE 20€
PISCO BARSOL PRIMERO QUEBRANTA 10€	HENNESSY XO 30€
	MARTELL CORDON BLEU 32€

Vermout/Bitters/Amaro

APEROL 9€	CYNAR 10€
CARPANO ANTICA FORMULA 9€	PUNT E MES 11€
DOLIN ROUGE/DRY/BLANC 9€	FERNET BRANCA 11€
NOILLY PRAT ORIGINAL DRY 9€	AMARO AVERNA 10€
CAMPARI 10€	AMARO DI ANGOSTURA 11€
COCCHI STORICO 10€	VECCHIO AMARO DEL CAPO 11€
COCCHI EXTRA DRY 10€	

Liquer

SILVIA CARTA LIMONCELLO 9€	CHAMBORD 11€
AMARETTO DISARONNO 10€	ST. GERMAIN 12€
SKINOS MASTIHA 10€	BENEDICTINE 11€
FRANGELICO 10€	GRAND MARNIER 13€
CASSIS 10€	ABSENTE VAN GOGH 13€
BUMBU CREAM 10€	

AZURA

Kali óreksi.

GOOD APPETITE • BUON APPETITO • ENJOY

All dishes are prepared à la minute.
Please inform us of allergies or dietary preferences —
the kitchen is happy to adjust.