

# 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

## TUNA & AVOCADO 14€

preserved tuna · roasted peppers  
· onion · capers · lemon-tuna sauce  
5

## FETA CLOUD 12€

whipped feta · olive · crispy almond · sun-dried tomato  
7,8,12

## SMOKED EGGPLANT 11€

charred eggplant · tahini · harissa sauce  
· gremolata sauce · pomegranate  
7,12

## BELL PEPPERS & ANCHOVIES 13€

roasted bell pepper · yoghurt · cream cheese  
· capers · anchovies  
7,5

# RAW AND COLD

## TRIO CRUDO 23€

gambero rosso · langoustine tartare  
· yellowfin tuna · olive oil  
3,5

## TUNA TARTARE 21€

yellowfin tuna · avocado · raspberry  
· mango-honey sauce  
5

## SCALLOP CARPACCIO 21€

passion fruit sauce · sliced chili  
8

## BEEF TARTARE 21€

hand-cut beef · yolk · shallot · anchovies · Parmigiano Reggiano  
2,4,7,9

# SALADS

## GARDEN GREENS 13€

arugula · spinach · avocado · grapes  
· green apple · nut dressing  
10

## BURRATA SALAD 14€

heirloom tomato · pesto · basil  
7,10

## TABBOULEH 12€

herbs · bulgur · smoked yoghurt · cured plum  
1,7,12

## MEDITERRANEAN VILLAGE 16€

tomato · cucumber · feta · olive · oregano  
7,12

# PASTA & RISOTTO

## GNOCCHI & BEEF RIB 28€

slow cooked beef rib · demi-glace sauce  
1,2,4,7,13,14

## SPAGHETTI CACIO E PEPE & TRUFFLE 23€

Pecorino Romano cheese · truffle · truffle oil  
2,7

## TOMATO FETTUCCINE & BURRATA 19€

burrata · tomatoes · basil  
2,4,7

## SQUID-INK LINGUINE 29€

sea bass · squid · octopus · mussels · shrimps · bisque sauce  
1,2,3,4,5,7,8,14

## MUSHROOM RISOTTO 25€

oyster mushrooms · truffle oil  
1,2,7,14

# FROM THE SEA

## WHOLE SEA BREAM 23€

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

## SALMON 25€

sous-vide salmon · tenderstem broccolini · bouillabaisse sauce  
1,3,5,7,8,13,14

## SALT-CRUST SEA BASS 70€ (2 ppl to share)

whole fish · sea salt · opened by the table  
5

## CHARCOAL SEAFOOD GRILL 35€

octopus · shrimp · scallops · squid · potatoes  
3,8

## SAGANÁKI SHRIMP 25€

tomato sauce · basil · feta  
2,4,6,7,9,12

## MEDITERRANEAN OCTOPUS 26€

octopus · baby potatoes · tomatoes · pesto sauce  
1,3,5,8,13

# LAND & FIRE

## COAL CHICKEN 16€

chicken thigh BBQ · tomato herbs sauce · corn · potatoes  
1,7,9,13

## COAL VEAL 28€

veal BBQ · corn · potatoes · herbs  
1,7,9,12

## LAMB BROCHETTES 18€

adjika · corn · potatoes · herbs  
1,7,9,10,12

## BABY CHICKEN 23€

charcoal grill chicken · baby potatoes  
1,4,6,7,9,12

## TURNEDOS ROSSINI 39€

fillet mignon · truffle mashed potato · foie gras · pepper demi-glace sauce  
1,7,14

## RACK OF YOUNG LAMB 39€

rack of lamb · potatoes · roasted BBQ sauce  
9,13

## MOUSSAKA CHEF'S VERSION 21€

pulled lamb · eggplants · tomatoes · bechamel  
1,7,8,9,12

## FLANK 49€

sliced flank steak · pepper demi-glace · chive  
1,14

## RIBEYE 59€

charcoal-grilled ribeye · sauce BBQ  
9,13

## LAMB SHANK 27€

slow-braised · chickpeas · baby potatoes · cherry tomatoes  
1,4,6,7,9,12

# SOUPS

## GAZPACHO 12€

tomato gazpacho · burrata · olive oil  
7

## BOUILLABAISSSE 25€

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

## LEMON & ORZO 12€

chicken · orzo · lemon · herbs  
1,3,7

# SIDES

## BROCCOLINI 11€

tenderstem broccolini · Cretan Graviera cheese  
7

## CRISPY BÁTATA 8€

citrus aioli sauce  
4

## EMBER POTATOES 8€

sour cream · herbs  
7

## GARDEN GRILL 8€

seasonal vegetables grilled · olive oil  
1,2,3,4,5,7,8,14

## SWEET CORN GRILL 7€

grilled  
7

## SET OF DIPS TO SHARE 23€

tzatziki · hummus · baba ganoush · muhammara · labneh  
1,3,7,8,10,11,12

# DESSERT

## PAVLOVA 11€

meringue · cream · seasonal fruit  
3,7,6

## AZURA CHEESECAKE 12€

baked · vanilla cream cheese · pistachio crust  
1,3,6,7,8

## CRÈME BRÛLÉE À LA TIRAMISU 12€

vanilla custard · espresso soaked ladyfingers  
· caramelized sugar crust  
1,3,7

## ORANGE & LEMONGRASS 10€

traditional Greek orange cake · orange syrup · lemongrass montee  
2,4,7

## ASSORTED MINI CANNOLI 12€

orange ricotta · chocolate ricotta · pistachio ricotta  
2,4,7,10

## CHOCOLATE TART 11€

dark chocolate crèmeux · glossy chocolate glaze  
· crispy chocolate tart shell  
2,4,7,10

300 ML

## FRESH JUICES

FRESH ORANGE JUICE 6€

FRESH MIX JUICE 6€

FRESH GRAPEFRUIT JUICE 6€

## LEMONADES

GINGER & MANGO 8€

ginger syrup, mango water,  
sour mix, mango lemonade

CLASSIC LEMONADE 8€

mint cordial, sour mix, simple syrup.

GRAPEFRUIT & PASSION FRUIT 8€

passion fruit puree, tangerine puree,  
sour mix, pink grapefruit lemonade

BASIL & ELDERFLOWER 8€

elderflower syrup, fresh green basil,  
sour mix, fig lemonade

## WATER & SOFT DRINKS

ACQUA PANNA 3.5/5.5€

250/750 ml

THREE CENTS FIG LEAF 4.5€

200 ml

SAN PELEGRINO 3.5/5.5€

250/750 ml

THREE CENTS TONIC WATER 4.5€

200 ml

COLA ZERO, COLA, SPRITE, SPRITE ZERO 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€

AMERICANO/  
ICE AMERICANO 3,5€

FLAT WHITE 4,5€

DOPPIO 3,5€

CAPPUCCINO 4,5€

LATTE 4,5€

FREDDO ESPRESSO (ICED) 3,5€

FREDDO CAPPUCCINO (ICED) 4,5€

ESPRESSO TONIC 4,5€

MATCHA CITRUS TONIC 5€

(lemon, orange, grapefruit)

MATCHA LATTE ICED/HOT 4,5€

# TEA

EARL GREY 5€

ASSAM BLACK 5€

CHINA JASMINE 5€

RED DREAM 5€

LEMON GINGER 5€

MILKY OOLONG 5€

FRESH MINT 5€

# BOTTLED BEER

DINKELACKER PRIVAT 4.5€

330ml

SCHWABEN BRAU

DAS HELLE 5.5€

500ml

SANWALD HEFEWEIZEN 5.5€

500ml

SCHWABEN BRAU

DAS SCHWARZE 5.5€

500ml

# AZURA

50 ML

# SPIRITS

## 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 7 Y.O 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

# SPIRITS

## Brandy/Cognac/Grappa/Pisco

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

## Vermouth/Bitters/Amaro

APEROL 6 €	CYNAR 8€
CARPANO ANTICA FORMULA 9€	PUNT E MES 7€
DOLIN ROUGE/DRY/BLANC 7€	FERNET BRANCA 7€
NOILLY PRAT ORIGINAL DRY 7€	AMARO AVERNA 7€
CAMPARI 6€	AMARO DI ANGOSTURA 7€
COCCHI STORICO 7€	VECCHIO AMARO DEL CAPO 7€
COCCHI EXTRA DRY 7€	

## Liquer

SILVIA CARTA LIMONCELLO 7€	CHAMBORD 8€
AMARETTO DISARONNO 8€	ST. GERMAIN 8€
SKINOS MASTIHA 8€	BENEDICTINE 8€
FRANGELICO 8€	GRAND MARNIER 7€
CREME DE CASSIS 8€	ABSENTE VAN GOGH 10€
BUMBU CREAM 8€	

# WHISKEY

## Scotch Whiskey

CHIVAS RIGAL 18 YO 16€

CHIVAS REGAL 21 YO ROYAL SALUTE 20€

CHIVAS RIGAL 25 YO 40€

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## 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€

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## Islay

LAPHROAIG SELECT 14€

ARDBEG 10 16€

BRUICHLADDICH  
OCTOMORE 14.1 35€

## Irish Whiskey

WEST CORK BOG OAK 12€

REDBREAST 12 YO 14€

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## Bourbon & Rye

WOODFORD RESERVE BOURBON 12€

RITTENHOUSE STRAIGHT RYE 12€

JIM BEAM SINGLE BARREL 14€

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## Tennessee

GENTLEMAN JACK 12€

JACK DANIEL'S SINGLE BARREL 14€

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## Japanesse

NIKKA FROM THE BARREL 16€

HIBIKI JAPANESE HARMONY 20€

# ALLERGEN DESCRIPTION

CELERY	1
CEREALS CONTAINING GLUTEN	2
CRUSTACEANS	3
EGGS	4
FISH	5
LUPIN	6
MILK	7
MOLLUSCS	8
MUSTARD	9
NUTS	10
PEANUTS	11
SESAME SEEDS	12
SOYA	13
SULPHUR DIOXIDE	14
<small>SOMETIMES KNOWN AS SULPHITES</small>	