

AZURE
AZURE
BEACH - MARBELLA ESTEPONA

AZURE FAVOURITES

KIMCHI EDAMAME kimchi-glazed edamame with chili garlic sauce (DF)	9	SALMON TERIYAKI BOWL grilled teriyaki salmon, steamed jasmine rice, furikake, bok choy (DF)	27
KING FISH SASHIMI kingfish with furikake, ponzu, mango sauce, spring onion, yuzu salt (DF)	22	AZURE CLUB SANDWICH Cajun chicken breast, bacon, lettuce, tomato, egg-caper mayo (DF)	24
SEABASS CEVICHE fresh seabass, red onion, mango, edamame, radish, chili, coriander, leche de tigre (GF)	24	FALAFEL WRAP falafel, hummus, pickled onions, gherkins, tomato, lettuce, tahini (V)	20
TUNA COCONUT CEVICHE bluefin tuna, pomelo, cucumber, fried leek, red chili, coriander, coconut milk (GF, DF)	32	CHICKEN MINI BURGERS Japanese fried chicken, white and red cabbage, kimchi mayo, brioche bun	25
CHICKEN SKEWERS grilled chicken thigh skewers basted with teriyaki sauce, aonori seaweed, sesame seeds (DF)	18	WAGYU MINI BURGERS 100% wagyu beef patty, bacon, lettuce, tomato, cheddar cheese, burger sauce, caramelized onion, brioche bun	35
TUNA TARTARE bluefin tuna in Asian dressing, grilled shiitake mushrooms, wasabi mayo, mashed avocado (DF)	35	PULLED LAMB SANDWICH slow-cooked roasted lamb, rocket, rosemary goat cheese, tomato chutney, aioli, brioche bun	29
SALT & PEPPER SQUID crispy squid, lime herb aioli (DF)	24	PRAWN TACOS grilled prawn, avocado, kimchi mayo, aioli, coleslaw, mango salsa, coriander, corn tortilla (GF, DF)	19
CHICKEN KARAAGE BOWL karaage chicken, sweet chili salsa, sushi rice, red chili, sesame seeds (DF)	28	FRIES (GF, DF, V) • Truffle • Sweet Potato	9 8

PIZZA

MARGHERITA buffalo mozzarella, tomato sauce, fresh basil, oregano (V)	17	CHILI CHICKEN mozzarella, cheddar cheese, tomato sauce, chili chicken, bell pepper, jalapeño, red onion, chilli flakes	23
BBQ WAGYU mozzarella, tomato sauce, wagyu, red onion, Asian BBQ sauce	45	WILD MUSHROOMS mozzarella, tomato sauce, shiitake mushrooms, white button mushrooms, portobello mushrooms, shimeji mushrooms, garlic & parsley dressing (V)	19
SPICY SALAMI buffalo mozzarella, tomato sauce, chorizo, spicy salami, oregano	19	TRUFFLE mozzarella, pecorino cheese, truffle cream sauce, black truffle paste (V)	26
AZURE mozzarella, provolone, gorgonzola, parmesan, coppa, roasted potato, oregano	24		

NIGIRI SUSHI & URAMAKI

SASHIMI MIX 16pcs 4 tuna, 4 salmon, 4 yellowfin, 4 tuna belly (GF, DF)	40
AZURE MIX 24pcs uramaki & nigiri chef's selection, 2 tuna sashimi (DF)	56
AZURE MIX 40pcs uramaki chef's selection, 8 nigiri mix, 8 sashimi mix, 1 vegetarian hosomaki, 3 salmon sashimi, 3 tuna sashimi, 3 yellowtail (DF)	105
NIGIRI SUSHI MORIAWASE 8pcs, 4 selections (DF)	22
VEGETARIAN URAMAKI asparagus, avocado, pickled radish, cucumber, sesame seed (DF, VG, GF)	14
SALMON URAMAKI fresh salmon, green apple sauce, red onion, avocado, salmon caviar (DF, GF)	18
BBQ EEL URAMAKI shrimp tempura, BBQ eel, avocado, teriyaki sauce, fried leek (DF)	24
SPICY TUNA URAMAKI bluefin tuna, avocado, cucumber, jalapeño, shichimi (DF, GF)	20
TORO HOSOMAKI bluefin tuna belly, cucumber, takuan, caviar (DF)	18
LOBSTER URAMAKI shrimp tempura, asparagus, lobster, togarashi, spring onion, masago, spicy mayo (DF)	32
SPICY SCALLOPS URAMAKI scallops, asparagus, cucumber, takuan, chive, spicy mayo (GF, DF)	17

SALADS

GOAT CHEESE mesclun leaves, mango, onion, red beetroot, candied walnuts, strawberry, goat cheese, yuzu cherry vinaigrette (GF, V)	19
RED QUINOA red and white quinoa, beetroot, sweet potato, red radish, cucumber, fried caper, mix leaves, crispy kale, onion, edamame, honey and soy dressing (DF, V)	19
CHICKEN & CASHEW spiced chicken, mixed leaves, cherry tomato, onion, watermelon, candied cashew nuts, sweet chili, sesame dressing (DF)	23
NIÇOISE SALAD mesclun leaves, egg, seared tuna, green beans, red radish, cucumber, cherry tomato, artichoke, black olives, crispy anchovies, calamansi vinaigrette (GF, DF)	26

DESSERTS

SUMMER FRUIT PLATE	18
FRUIT PLATTER FOR 2	34
ALMOND PARFAIT raspberry compote, almond, white chocolate, pineapple, matcha sauce (V)	14
COCONUT DELICE coconut crunch, milk chocolate ganache, passion fruit and mango sauce, chocolate montée (GF, V)	15
MIXED MOCHI ICE CREAM rice cake filled with ice cream (V)	14
BIO VEGAN CHOCOLATE BROWNIE sweet potato, crunchy hazelnut, yuzu crèmeux, lychee gel (VG)	15
ICE CREAMS & SORBETS mango, wild raspberry, chocolate shavings, yuzu with citronella, kefir and lime, Mexican vanilla, emerald pistachio (GF, V)	9