

Azara Lunch Menu

Small Bites

Mussels with Chilli, Celery and Tomato (A) Served with charred bread	15 USD
Baked Scallops with Chilli Oil Served with pomelo salad and coconut dressing	14 USD
Fish Cake With Green Papaya and cashew nut salad and chilli jam	8 USD
Prawn and Glass Noodle Fire Crackers With avocado and coriander sauce	14 USD
Potato and Green Pea Samosa (V) With mango chutney	8 USD
Chicken Satay (N) With peanut sauce	12 USD

Salads and More

Green Melon Gazpacho With candied watermelon and feta cheese	14 USD
Tom Yum Goong Spicy Thai hot and sour soup with tiger prawn and aromats	20 USD
6 Freshly Shucked Oysters Served natural with lime and tobasco	30 USD
Yellow Fin Tuna Carpaccio with cucumber, mint, oregano and lemon salad with saffron vinaigrette	16 USD
Grilled Tiger Prawns Salad With watermelon, grilled halloumi cheese and fresh mint	20 USD
Sushi and Sashimi (N) A trio or sashimi with maki and nigiri sushi with pickles and soy	16 USD
Poached Slipper Lobster and Mango Rice Paper Rolls With cucumber and chilli nouc cham	18 USD
Salt and Pepper Calamari (N) With shredded green papaya salad and chilli dressing	18 USD
Dhevanafushi Greek Salad (V) Cherry tomato, cucumber, roasted peppers, shallot, and fried feta dressed with a chilli and lemon dressing	16 USD
Caesar Salad (P) Baby romaine, crispy bacon, soft boiled egg, anchovy, garlic croute and parmesan mayonnaise	20 USD
With corn fed chicken	24 USD
With garlic prawns	28 USD

Healthy choice (H), Vegetarian (V), Contains nuts (N), Spicy dish (S), Alcohol (A), Pork (P)
All prices are in USD, subject to 10% service charge and prevailing government taxes

Sandwiches and Burgers

Azara Sliders Wagyu beef kofta with beet compote, lobster, fennel and watercress served with crispy fish with mango coleslaw	18 USD
Toasted Panini (V) (N) Served with grilled vegetables, roasted tomato, spinach and buffalo mozzarella	24 USD
Angus Beef Open Steak Sandwich Served with romaine lettuce, tomato, avocado, sweet and sour onion and gorgonzola	25 USD
Dhevanafushi Burger (P) Black Angus beef patty, tomato, lettuce, BBQ onion, Emmenthal and tomato, Parma ham and chilli relish	25 USD
Tandoori-style Chicken Wrap Tandoori marinated chicken, tomato, cucumber and coriander chutney in a rumali roti with tamarind onions and vegetable riata	24 USD

From the Pizza Oven

Margherita (V) Tomato, basil and mozzarella	25 USD
Napoletana Tomato, mozzarella and anchovies	30 USD
Quattro Formaggi Tomato, mozzarella, gorgonzola, gruyere and appenzeller	35 USD
Kandiu Mas Tomato, mozzarella, chilli flakes and Maldivian tuna	25 USD
Piccante Tomato, mozzarella and spicy sausage	30 USD
Fungi (V) Mushroom, gorgonzola, goat's curd and caramelized onion	30 USD
Gamberi Chilli prawns, buffalo mozzarella, roasted peppers and salsa verde	35 USD
Pollo Tandoori roasted chicken, mozzarella, roasted peppers and salsa verde	30 USD
Jamon Iberico (P) Tomato, mozzarella cheese, mushrooms and Iberico ham	55 USD

From the Hot Kitchen

Spaghetti (N) With crab, zucchini, pine nuts, mint, chilli & pecorino	28 USD
Fettuccini (V) With tomato sauce, fresh basil and parmesan	22 USD
Linguini (A) With clams, lemon and parsley	26 USD
Pad Thai Noodles (N) Flat rice noodles with prawn and tofu	20 USD
Nasi Goreng (N) Indonesian fried rice with chicken and prawn served with chicken satay, fried egg and sambal tomato	28 USD
Grilled Reef Fish Salad (H) Served with semi dried tomatoes, baby beans, olives, capers, rocket and radish	30 USD
BBQ Tuna steak (H) With broad beans, olive and caper salsa and chilli and lemon dressing	32 USD
Black Angus Striploin With hand cut chips, mustard butter and watercress salad	34 USD

Desserts

Yoghurt and White Chocolate Mousse With pineapple, passion fruit and sweet chili jam	16 USD
Chilled Tropical Fruit With spiced passion fruit both, yoghurt sorbet	16 USD
Lemon Meringue Cupcake With star anise syrup coriander cream	16 USD
Watermelon and Strawberry Tart With balsamic ice cream	16 USD
Fresh Ice Cream and Sorbet Selection of freshly made ice cream and sorbet from our pastry Chefs	12 USD
Tropical Cut Fruit Plate With lime sorbet	14 USD
Selection of Artesian Cheese Served with fresh fig, grapes, honey and beetroot pickle	
Selection of artesian cheese served with fresh fig, grapes, honey and beetroot pickle. Selection of 3	23 USD
Selection of 5	32 USD