

STARTERS

CRISPY TUNA \$38
CRISPY RICE CAKE, BIG EYE TUNA, SPICY MAYONNAISE,
AVOCADO CREMA, YAKITORI SAUCE, WASABI TOBIKO

TRUFFLE BURRATA \$33
PISTACHIO BUTTER, ENDIVE, TREVASINO,
GRAPES, PINENUTS, CROUTON

OCTOPUS \$28
PAPRIKA VINAIGRETTE, CHICK PEAS, ROUILLE

BEEF CARPACCIO \$28
A*SUBSTITUTE HEARTS OF PALM (AGED BALSAMIC,
TRUFFLE HONEY) BLACK PEPPER AIOLI, ARUGULA,
PARMIGIANO REGGIANO, PINE NUTS

LOBSTER ARANCINI \$30
SAFFRON CHEESE SAUCE

BRIE EN CROUTE \$28
BAKED BRIE, PUFFY PASTRY,
FIG JAM, TRUFFLE HONEY

SALADS

WATERMELON SALAD
FETA AND GOAT CHEESE,
PISTACHIO, MINT, SUMAC

\$18

GREEN SALAD
MIXED GREENS, GRAPES, HEIRLOOM CHERRY
TOMATOES, CANDIED PECANS, SOUR DOUGH
CROUTONS, AGED BALSAMIC VINAIGRETTE

\$16

CESAR SALAD
TRADITIONAL PREPARED
TABLE SIDE

\$19

MEZZE

BABAGANOUSH, TZATZIKI, OLIVES,
MUHAMMARA WITH FRIED ZUCCHINI AND EGGPLANT

\$28

FRESH PASTA

**PATES FLAMBEES DANS UNE
MEULE DE PECORINO** \$70
TABLESIDE, IN PECCORINO WHEEL CHEESE AGED 12 MONTH,
MARTELL VS COGNAC FLAMED, MUSHROOM SAUCE

SPAGHETTI A LA CHITARRA \$32
POMODORO SAUCE, BASIL, BURRATA

RAVIOLI DE ROMANS \$49
HOUSE MADE RICOTTA, COMTE,
EMMANTOL AND TRUFFLE, CHAMPIGNON SAUCE

LOBSTER TAGLIATELLE \$78
WHOLE LOBSTER, TOMATO, THYME, CALABRIAN CHILI,
FAVA BEAN, OLIVE OIL

FETTUCCINI GOLDEN OSSETRA CAVIAR \$155
LEMON CREAM SAUCE, CURED EGG, CHIVE

TRUFFLE RISOTTO \$72
WILD MUSHROOMS, PECORINO FOAM

OYSTERS ORIGIN DEPENDS ON MARKET AVAILABILITY | ASK YOUR WAITER FOR GLUTEN FREE OPTIONS
CONSUMER INFORMATION: CONSUMING RAW FOOD OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS,
YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

PRICES DO NOT INCLUDE TAX 9% AND SERVICE CHARGE 20% - IT WILL BE ADDED TO YOUR CHECK.
WE ACCEPT A MAXIMUM OF 4 CREDIT CARDS FOR GROUPS OF 5 PEOPLE OR MORE. VILLA AZUR OPENS MONDAY THROUGH SUNDAY FOR DINNER AT 6.30PM

SPECIAL EVENTS

VILLA AZUR IS AVAILABLE TO ACCOMMODATE UNFORGETTABLE EVENTS.
CONTACT: EVENTS@VILLA AZURLV.COM

RAW BAR

PLATEAU DE FRUITS DE MER \$369
WHOLE LOBSTER, KING CRAB LEGS, SHRIMP COCKTAIL,
OYSTERS MIGNONETTE, SCALLOP CEVICHE

PETROSSIAN CAVIAR SERVICE \$155
GOLDEN OSSETRA CAVIAR, BLINI,
CREME FRAICHE, TRADITIONAL ACCOMPANIMENTS

HAMACHI CRUDO \$23
YUZU-WATERMELON GRANITE, CHILI,
PEARL ONION, RADISH

SHRIMP COCKTAIL \$33
1/2 LB SHRIMP, SPICY COCKTAIL SAUCE

FOR SHARING

**40 OZ DRY AGED PRIME
TOMAHAWK STEAK** \$300
BORDELAISE, BEARNAISE AND CHIMICHURRI SAUCES

2 LB PRIME CHATAUBRIAND \$165
BORDELAISE, BEARNAISE AND CHIMICHURRI SAUCES

WHOLE SALT CRUSTED FISH OF THE DAY \$57 lb

MAIN

8 OZ PRIME BEEF TENDERLOIN \$61
SAUTÉED SPINACH, CARROT PUREE, PEPPERCORN SAUCE
ADD ON FOIE GRAS +\$16

DOVER SOLE MEUNIÈRE \$80
WHOLE FISH, FILLETED, CAPER, LEMON,
BROWN BUTTER PREPARED TABLESIDE

GRILLED 14 OZ PRIME NY STRIP STEAK \$72
SAUTÉED SPINACH, CARROT PUREE,
PICKLED MUSTARD, MUSHROOM DEMI-GLACE

WHOLE BRANZINO \$55
ROASTED TOMATOES AND POTATOES

10 OZ WAGYU STRIP STEAK \$150
SAUTÉED SPINACH, CARROT PUREE, BORDELAISE SAUCE

GRILLED SALMON \$40
TZATSIKI, ROASTED TOMATOES AND POTATOES

HALF ROASTED CHICKEN \$32
GARLIC CHICKEN JUS, CELERY ROOT
PUREE, BABY VEGETABLES

SIDES

CREAMED CORN \$15 | SWEET POTATO FRIES \$12 | ASPARAGUS, CHIVE HOLLANDAISE \$14 | CARAMELIZED BACON, CANDY GLAZE \$14

MASHED POTATO \$15 | TRUFFLE PARMESAN ROSEMARY FRIES \$18 | FRIED ARTICHOKE WITH CARROT HARISSA, ORANGE GREMOLATA \$17



NUTS



VEGETARIAN



VEGAN