



DINNER

AZURA BERMUDA

STARTERS

Roasted Local Pumpkin Soup

Topped with Spice Almonds Cream
\$16.00

Smoked Salmon Rosettes

Smoked Salmon Rosettes served with Confit Baby Leeks,
Bell peppers, Micro Frisée and Dill Mousse
\$23.00

Fresh Mussel and Shrimps

Mussels and Shrimps simmered with Chili Garlic Onion
Capsicum and Smoked Applewood Pancetta,
served with Grilled Crostini
\$25.00

Pan Seared Sea Scallops

Pepper crusted, Served with Saffron Risotto, Pancetta Chips
and Drizzled with Truffle Oil
\$26.00

SALADS

Mediterranean Salad

Root Vegetables, Tabbouleh Salad, Feta Cheese
with Cilantro Garlic Lime Dressing
\$17.00

Grilled Bermuda Butternut Squash

Grilled Bermuda Butternut Squash, Green Kale,
Marinated Heirloom Tomato and Fresh Parmigiano,
drizzled with Balsamic Vinaigrette
\$19.00

Baby Spinach & Beets Salad ✓

Baby Spinach, Radish, Roasted Beetroot
with Cherry Herb Vinaigrette
\$25.00

*Add: Chicken \$10.00, Fish \$12.00,
Shrimp \$14.00, Grilled Steak \$16.00*

MAINS

Classic Beef Burger (8oz)

Traditional Home Made Burger with Cheese,
Lettuce and Tomato. Choice of Fries or Salad
\$29.00

Grilled Tuna

Grilled Tuna served with Baked Vegetables,
with Chili Fruit Chimichurri and Hummus
\$43.00

Local Catch of the Day

Saffron Risotto, Charred Vegetables, edged
with Herbs Garlic Butter Champagne Sauce
\$45.00

Crispy Quinoa Cake 🌱

Crispy Quinoa, Wild Mushrooms, Roasted
Peppers, Onion and Cabbage, served on
Curry Crimson Garbanzo Ragout
\$34.00

Pan Roasted Rack of Lamb

Served with Rosemary Mustard Glaze, Butternut
Squash Puree, Grilled Onions and Broccoli.
Topped with Roasted Garlic Malbec Jus
\$58.00

Grilled French Cut Chicken 🍴

Grilled French Cut Chicken, Spice Garlic
Herbs Roasted Butternut Squash, Green
Beans and Cremini Mushroom Velouté
\$39.00

Angus Beef Sirloin Steak 10oz 🍴🌱

Angus Sirloin Steak served with Smoked
Applewood Bacon, Sautee Vegetables and
Brown Garlic Cognac Pepper Sauce
\$45.00