



ALL DAY MENU

AZURA BERMUDA

SOUPS & SALADS

Roasted Local Butternut Squash Cognac Coconut Spice, Garlic and Herb Croutons	\$15
Bermuda Fish Chowder Black Seal Rum, Sherry Pepper Sauce	\$17
Seasonal Green Salad Olives, Peaches, Grape Tomato, Onion, Feta Cheese, Balsamic Herb Vinaigrette	\$18
Energy Bowl Mixed Greens, Chickpeas, Lentils, Grilled Butternut Squash, Tomato, Red Onion, Cucumber, Radish, Feta Mustard Herb Dressing	\$18
Classic Caesar Salad Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Anchovies House Dressing	\$19

Add proteins of your choice with Italian Herb or Tandoori seasonings:

Chicken \$10.00 | Fish \$12.00 | Shrimp \$12.00 | Grilled Steak \$16.00

SANDWICHES

All sandwiches come with your choice of French Fries or Salad

Caprese Sandwich Mozzarella, Tomato, Peppers, Fresh Basil, Balsamic Herb Vinaigrette Add: Salami Milano or Smoked Pancetta \$5.00	\$20
Ta'ameya Falafel, Flat Bread, Hummus, Tomato, Onion, Cilantro Garlic Tahini Dressing	\$20
Reuben Sandwich Your choice of Mustard Glazed Ham or Marinated Smoked Turkey Lettuce, Tomato, Peppers, Onion, Sauerkraut, Pepper Jack Cheese	\$24
Bermuda Fish Sandwich Lettuce, Tomato, Onion, Coleslaw, Toasted Raisin Bread	\$25
Angus Burger Cheese, Applewood Smoked Bacon, Caramelized Onions, Lettuce, Tomato, Fresh Brioche Bun	\$28

A la Carte plus 17% gratuities. Please notify us of any food allergies.



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SUSHI

Spicy Tuna Roll	\$20
Avocado, Cucumber, Tuna Tartare	
Azura Roll	\$22
Shrimp, Crab, Cucumber, Cream Cheese, Avocado	

ENTRÉE SPECIALS (DINNER ONLY)

French Cut Chicken 🍴	\$36
Roasted Potatoes, Tuscan Charred Vegetables, Prosecco Peppercorn Sage Sauce	
Local Catch of the Day	\$39
Warm Tabbouleh, Roasted Vegetables, Saffron Caper Butter Sauce	
New York Steak 🍴	\$44
Greek Salad: Onion, Cucumber, Grape Tomato, Olives, Feta Cheese Malbec Horseradish Roasted Garlic Sauce	

DESSERT & ICE CREAM

Local Ice Cream and Sorbets	\$14
Two Scoops served with Chantilly Cream and Salted Caramel Bermuda Honey Sauce	
Ice Cream Flavours: Vanilla, Chocolate, Rum Raisin Sorbet Flavours: Mango, Lemon	
Warm Apple Mango Crumble	\$17
Rum Raisin or Vanilla Ice Cream	
Chocolate Caramel Crème Brûlée	\$18
Chantilly Cream and Berries	