

LUNCH

AZURA BERMUDA

APPETIZERS

Local Farm Salad | \$18.00

Shaved Fennel, Orange, Avocado, Candied Almonds, Goat Cheese, Honey, Mustard Dressing

Insalata Di Verdure | \$20.00

Green Leaves, Snow Peas, Asparagus, Avocado, Grilled Broccolini, Basil Pesto Dressing

Baby Gem Salad | \$16.00

Baby Gem Leaves, Grana Padana, Crouton Crumble, White Anchovy Dressing

Ahi Tuna Crudo | \$20.00

Fennel, Orange, Peppered Pineapple Salsa, Ginger Soya Dressing, Puffed Rice

Local Roasted Beets | \$17.00

Whipped Feta, Candied Walnuts, Frisee, Fennel

Cauliflower Tabouli | \$18.00

Garlic Hummus, Grilled Naan, Tomato Salad

Grilled Calamari | \$22.00

Olive Tapenade, Tzatziki, Charred Lemon

Tandoori Chicken Kabob | \$20.00

Fragrant Basmati Pilaf, Tzatziki

Bermuda Fish Chowder | \$18.00

Bermuda Traditional Goslings Black Seal Rum, Sherry Peppers

Add Protein:

Chicken \$12.00 | Shrimp \$16.00 | Rockfish \$18.00

ENTRÉE

Chicken Schnitzel | \$28.00

Toasted Ciabatta, Tomato Jam, Creamy Slaw, Butter Lettuce

Harissa Spiced Salmon Tacos | \$27.00

Pico De Gallo, Cilantro, Lime Sour Cream, Avocado Crema

Chicken Souvlaki Gyros | \$24.00

Marinated Chicken, Tzatziki, Lettuce, Tomato, Pickled Red Cabbage, Pita Bread

The Zeus Burger | \$34.00

Wagyu, Humboldt Fog Goat Cheese, Applewood Smoked Bacon, Butter Lettuce, Tomato, Brioche Bun,

Bermuda Fish Sandwich | \$29.00

Rockfish, Avocado, Pickled Cabbage, Raisin Bread

Tuna Crunch Bowl | \$26.00

Pickled Cucumber, Snow Peas, Pepper Ginger Slaw, Avocado Soya Ginger Dressing, Puffed Rice

Garden Burger | \$22.00

Lettuce, Avocado, Tomato, Jam, Goat Cheese, Yogurt Dill Sauce, Brioche Bun

Turkish Beef Orzo Bowl | \$42.00

Grilled Sirloin, Feta, Olives, Tomato, Minted Yogurt, Cucumber, Herb Orzo

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