Azul
BY BLUE ROATAN

AZUL MENU

ISLAND FUSION CUISINE

CHEF'S EXPERIENCE

Chef Experience 1	Chef Experience 2	Chef Experience 3
5 Courses	7 Courses	9 Courses
(per person)	*(per person)*	*(per person)*

WINE PAIRING EXPERIENCE FOR $46

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BY BLUE ROATAN

CHEF'S EXPERIENCE

We bring a Caribbean fusion to you, experience the island's flavors through our chef's food where he personally creates a tailored menu based on your preferences.

DISCOVER A ONE OF A KIND EXPERIENCE

Enjoy a delicious selection of Chef's favorite seasonal dishes, perfectly sized to your group's desire.

Chef Experience 1	Chef Experience 2	Chef Experience 3
5 Courses	7 Courses	9 Courses
(per person)	*(per person)*	*(per person)*
$104	***$138***	***$155***

Experience the best of your chef experience with a specially curated

WINE PAIRING EXPERIENCE FOR $46

Please note, the full table will need to choose from this selection.
Minimum 24h reservation
All taxes included

AZUL MENU

APPETIZERS

Lobster Mac and Cheese $ 18

Made with our signature cheddar sauce, fresh lobster, and elbow pasta.

Shrimp Cocktail $ 25

Jumbo shrimp cooked to perfection served with our cocktail sauce.

Caribbean Ceviche $ 23

Mix of fish and shrimp cooked in lemon juice with avocado, onion, peppers, tomato, cilantro, and corn. Served with plantain or corn chips.

Conch Carpaccio $ 20

Served with lemon juice, capers and parmesan on a white wine reduction.

Fried Ceviche $ 23

Fish ceviche fusion served with aji-amarillo sauce.

Grilled Octopus $ 22

Served with chimichurri and mashed cassava.

AZUL MENU

BURGERS & TACOS

Burgers

Blue Classic — **$ 23**

Grilled beef with blue cheese, onion, cheddar cheese, bacon, lettuce, and tomato.

Blue Lobster — **$ 32**

Grilled lobster served with our home-made yogurt dressing.

Snapper Sandwich — **$ 24**

Grilled snapper with chimichurri, guacamole, pickles, onion rings, tomato, lettuce, and yogurt dressing served in our home-made beet bun.

Tropical Tacos

Served with purple cabagge, corn, chismol, avocado and chipotle mayo.

Lobster	$ 28
Shrimp	$ 26
Fish	$ 26
Steak	$ 25
Chicken	$ 21

PASTAS & SALADS

Pasta — $ 16

Sauce:

- *Pomodoro*
- *White wine*
- *Aioli*

Meat:

Lobster	$ 18
Shrimp	$ 12
Chicken	$ 6

Lobster mac and cheese — **$ 31**

Made with our signature cheddar sauce, fresh lobster, and elbow pasta.

Tropical Salad — $ 17

Mix lettuce, quinoa, avocado, walnuts, cucumber, tomatoes, purple cabbage,corn, mushrooms, onion, pineapple, and carrots with a yogurt dressing.

Add-ons:

Shrimp	$ 12
Lobster	$ 15
Chicken	$ 6
Steak	$ 10

AZUL MENU

MAIN COURSE

Garlic Cream Conch $ 29

Wild conch sautéed in our home-made garlic cream.

Whole Snapper $ 24

Fried, grilled or smoked served with rice, beans, tostones, and encurtido.

Coconut Cream Lobster $ 46

Served with our coconut and garlic cream.

Grilled Snapper Fillet $ 31

Served with home-made chimichurri.

Manchego Lobster $ 58

Served with our coconut and garlic cream in white wine and plentiful Manchego cheese.

Shrimp $ 40

Fresh shrimp prepared in a variety of ways

- *Shrimp "Blue"*
- *Ginger Coconut Shrimp*
- *Potato Wrapped Shrimp*
- *Crazy Spicy Shrimp*

Steak

Premium quality steak is hand cut and grilled in our kitchen.

Tomahawk steak 48 onz	$ 155
Tomahawk Wagyu 32 onz	$ 403
New York strip (angus) 16 onz	$ 56
New York strip Wagyu 16 onz	$ 104
Ribeye steak (angus)	$ 67
Fillet Mignone	$ 46

AZUL MENU

SIDES

- Tostones
- Rice and beans
- Vegetables with butter
- Herb potatos
- Fried cassava
- Salad

KIDS MENU

Chicken nuggets	$ 16
Fish nugget	
Grilled cheese	
Pasta with pomodoro sauce	
Cheese burger	

SOFT DRINKS

Coffee

Espresso	$ 3
Americano	$ 3
Capuccino	$ 5

Smoothies/Juices

Strawberry and mint	$ 5
Mixed berries	$ 5
Pineapple and ginger	$ 5
Lemonade with mint	$ 5
Watermelon, mint and lemon	$ 5
Mango	$ 5

Soda

Coke	$ 3
Diet Coke	$ 3
Sprite	$ 3

Tea $ 3

Beer

Local	$ 4
Imported	$ 5