VILLA AUR™

RESTAURANT & LOUNGE
MIAMI BEACH

Cocktails

SEASONAL

Finally Old Fashioned | 20

Bulleit rye, amaro of bonollo,
demerara, cherry smoke, bitters

St. Barth | 17

Grey goose cucumber infused vodka,
Pavan liqueur, lime juice, mint and fresh cucumber

Blu-Elyx Mule | 17

Absolut Elyx, blueberry purée,
fresh lime, Fever-Tree ginger beer

Samba | 15

Leblon cachaça, limes, passion fruit purée, fresh mint,
sugarcane syrup

Spicy 309 | 16

Avion Silver, lime juice, agave nectar,
jalapeño cointreau, black salt

PRICES DO NOT INCLUDE 9% TAX AND 20% TAXABLE SERVICE CHARGE

Appetizers

Truffle Burrata | 65
16oz burrata, shaved truffle, filone toast

Caviar | 97
BLINIS, EGG WHITE, EGG YOLK, SHALLOTS, CREME FRAICHE

Seafood Tower | 250
1Lb Main Lobster, 12 oysters, 4oz Crab Cocktail,
6 Jumbo Shrimp, 8oz King Crab Legs

Tuna Tartare | 21
Orange segments, pickled vegetables, lemon emulsion,
avocado salsa verde

King Crab | 38
Yuzu beurre blanc, toasted brioche, herbs

Baked Bucheron Cheese | 22
French "Goat cheese", butternut, hazelnut honey, filone toast

Artichoke Hearts | 18
Olive oil poached artichokes, baby arugula, radicchio, shaved artichokes,
parmesan frico, mustard vinaigrette

Villa Azur Salad | 16
Baby gem, cured olive, chick pea, feta, dried cherry tomato, piquillo coulis

Arancini Lobster | 18
Fried lobster risotto spheres, truffle aïoli, cauliflower, parmesan cheese

Seared Octopus | 19
White bean purée, smoked paprika vinaigrette

Beef Tartare | 27
Prime diced fillet, caper remoulade, crumbled egg,
oscetra caviar, melba toast

Local Burrata | 21
Plum tomato-garlic concassé,
balsamic glaze, filone toast, romesco sauce

Apple Crab Louie | 24
Mint citrus avocado mash, fresh crab salad,
lemon emulsion, apple batonetes, fennel salad

Prime Carpaccio | 24
Caper aïoli, fresh lemon vinaigrette, caper berries,
shaved parmesan, arugula

Fresh Pasta

Pâtes a la meule | 48
Tableside, in parmigiana wheel; cognac flamed, mushroom sauce
Upgrade your cognac Remy Martin XO – 50, XIII – 150

Raviole de Romans | 36
Comte cheese, truffle cream, shaved fresh truffle

Spaghetti alla Chitarra | 25
Guitar noodles, fresh tomato sauce, basil, stracciatella

Vegan

Cauliflower "Crabcake" | 24
Cauliflower, kataifi dough, piquillo pepper coulis

Zucchini Rotolo | 25
Zucchini roulade, cashew-ricotta cheese,
rustic tomato sauce

From The Land

Tomahawk Steak | 250
42OZ D/A Tomahawk Steak, roasted to your liking,
Bordelaise & Béarnaise sauces, served with 2 sides of your choice
- please allow 40 minutes to prepare -

Whole Roasted Chicken | 60
All natural, butter herb crust, rosemary garlic chicken jus,
choice of 2 sides

Prime Filet Mignon | 44
8oz, sautéed spinach, mushroom bordelaise sauce

Chateaubriand au Poivre | 125
2lbs, prime filet mignon, roasted to your liking,
bordelaise & béarnaise sauces
– please allow 40 minutes to prepare –

From The Sea

Dover Sole Meunière | 70
Whole fish, caper, lemon, brown butter
- prepared table side -

Pan Seared Sea Bass | 43
Charred aubergine, fresh orange reduction

Whole Branzino | 70
Sun-dried tomato vinaigrette, lemon crown, roasted tomates
- prepared table side -

Tuna Romesco | 36
Spice crusted ahi, charred broccolini,
sweet pepper-almond sauce

Enhance your dishes

SEARED FOIE GRAS "ROSSINI" | 18
OSCETRA CAVIAR | 42/0.5oz

WHITE TRUFFLE | 35/GR
BLACK TRUFFLE | 20/GR

Garnitures

Asparagus & Polenta | 14
Roasted asparagus, brown butter polenta, aged balsamic vinaigrette

Forest Mushrooms | 12
Garlic, parsley, white wine

Sautéed Brussels Sprouts | 7
Sweet dijon glaze

Homemade Mashed Potato | 8
Butter, heavy cream; add truffle | 11

Pommes Frite | 8
Fresh cut, crisp; add truffle | 11

Broccolini | 8
Lemon-garlic oil, pepper flakes, smoked aubergine

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vegetarian (V) vegan nuts

CONSUMER INFORMATION — consuming raw food or undercooked meat, seafood, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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 a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Sweetness

Nutella Mousse | 12
fresh berries

Warre's LBV Bottle Aged Port 2002

Classic Tiramisu | 22
coffee, crumble, whipped cream

TO SHARE

Dolce Late Harvest 2012

Crème Brûlée Cheesecake | 15
crème brûlée cheesecake, brown sugar brûlée

Graham's 20 Year Tawny Port

Lemon Meringue Tart | 12
fresh lemon, both tart and sweet, Italian meringue

Petit Guiraud Sauternes 2016

Ice Cream & Sorbet | 13
flavor of the day

Baked Tres Leches | 17

Coffee & Tea

Espresso | 5	Green Tea | 6
Macchiato | 5	Chamomile | 6
Double Espresso | 7	Earl Grey | 6
Capuccino | 6.5	Black Tea | 6
Latte | 6.5	Jasmine Tea | 6

Liquid Sweetness

Muscat, Terra Vecchia, Corsica 2018 | 10

Sauternes, Petit Guiraud 2016 | 15

Sauternes, Chateau d'Yquem 2005 | 145

Dolce, Late Harvest, Napa Valley 2012 | 28

Port, Warre's, LBV Bottle Aged 2002 | 18

Port, Graham's, 20 Year Tawny | 25

PX Sherry, Toro Albalá, Gran Reserva 1990 | 23

Digestives

C O G N A C

Hennessey V.S | 15

Hennessy V.S.O.P | 24

Hennessey X.O | 69

Hennesey Paradis

0.5oz – 75 | 1oz– 150 | 2oz – 300

Martell V.S | 15

Martell V.S Blue Swift | 16

Martell V.S.O.P | 22

Martell Cordon Bleu | 55

Grand Marnier | 16

Cuvée du Centenaire

Remy Martin V.S.O.P | 23

Remy Martin 1738 | 20

Remy Martin X.O | 69

Remy Martin Louis XIII

0.5oz - 85 | 1oz -170 | 2oz -340

A R M A G N A C

Larresingle V.S.O.P | 22

Larresingle X.O | 60

C O R D I A L S

Amaro Montenegro | 14

Amaro Del Capo | 14

Amarone Of | 19

Grappa Gra'it | 15

Grappa Sassicaia | 35

Limoncello Villa Massa | 15

Sambuca Romana | 15

Sambuca Romana Black | 16

Coffee Spirits

Carajillo | 16
Licor 43, freshly brewed coffee

Golden Espresso | 18
Absolut elyx, coffee borghetti, espresso shot, hint of Bailey's

Irish Coffee | 16
Irish whiskey, freshly brewed coffee, brown sugar, whipped cream

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suggested wine paring