

## - APPETIZERS -

### SEAFOOD TOWER | 250

1LB MAINE 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

### BAKED BUCHERON CHEESE | 22

FRENCH "GOAT CHEESE", BUTTERNUT,  
HAZELNUT HONEY, FILONE TOAST

### ARTICHOKE HEARTS | 18

OLIVE OIL POACHED ARTICHOKE,  
BABY ARUGULA, RADICCHIO, SHAVED ARTICHOKE,  
PARMESAN FRICO, MUSTARD VINAIGRETTE

### SEARED OCTOPUS | 19

WHITE BEAN PURÉE,  
SMOKED PAPRIKA VINAIGRETTE

### APPLE CRAB LOUIS | 24

MINT CITRUS AVOCADO MASH,  
FRESH CRAB SALAD, LEMON EMULSION,  
APPLE BATONNET, FENNEL SALAD

### PRIME CARPACCIO | 24

CAPER AIOLI, FRESH LEMON VINAIGRETTE,  
CAPER BERRIES,  
SHAVED PARMESAN, ARUGULA

### KING CRAB | 55

YUZU BEURRE BLANC, TOASTED BRIOCHE,  
HERBS

### LOCAL BURRATA | 21

PLUM TOMATO-GARLIC CONCASSÉ,  
BALSAMIC GLAZE, FILONE TOAST,  
ROMESCO SAUCE

### CAVIAR | 97

BLINIS, EGG WHITE, EGG YOLK, SHALLOTS,  
CRÈME FRAÎCHE

### TRUFFLE BURRATA | 65

16OZ BURRATA, SHAVED TRUFFLE,  
FILONE TOAST

### OYSTERS ½ DOZEN | 20

COCKTAIL SAUCE,  
MIGNONETTE, TABASCO

### VILLA AZUR SALAD | 16

BABY GEM, CURED OLIVE, CHICK PEA, FETA,  
DRIED CHERRY TOMATO, PIQUILLO COULIS

### ARANCINI LOBSTER | 18

FRIED LOBSTER RISOTTO SPHERES,  
TRUFFLE AIOLI, CAULIFLOWER,  
PARMESAN CHEESE

### BEEF TARTARE | 27

PRIME DICED FILLET, CAPER REMOULADE,  
CRUMBLLED EGG, OSCETRA CAVIAR,  
MELBA TOAST

## - FRESH PASTA -

### SPAGHETTI ALLA CHITARRA | 25

GUITAR NOODLES, FRESH TOMATO SAUCE,  
BASIL, STRACCIATELLA

### PÂTE À LA MEULE | 48

TABLESIDE, IN PARMIGIANA WHEEL,  
COGNAC FLAMED, MUSHROOM SAUCE

### UPGRADE YOUR COGNAC

REMY MARTIN XO - 50, XIII - 150

### RAVIOLES DE ROMAN | 36

DELICATE PETIT FRENCH RAVIOLES  
COMTE CHEESE, TRUFFLE CREAM,  
SHAVED FRESH TRUFFLE

## - VEGAN -

### CAULIFLOWER "CRABCAKE" | 21

CAULIFLOWER, KATAIFI DOUGH  
PIQUILLO PEPPER COULIS

### ZUCCHINI ROTOLO | 25

ZUCCHINI ROULADE,  
CASHEW-RICOTTA CHEESE,  
RUSTIC TOMATO SAUCE

## - FROM THE SEA -

### DOVER SOLE MEUNIÈRE | 70

WHOLE FISH, FILLETED, CAPER, LEMON,  
BROWN BUTTER  
- PREPARED TABLE SIDE -

### TUNA ROMESCO | 36

SPICE CRUSTED AHI,  
CHARRED BROCCOLINI,  
SWEET PEPPER-ALMOND SAUCE

### PAN SEARED SEABASS | 43

CHARRED AUBERGINE,  
FRESH ORANGE REDUCTION

### WHOLE BRANZINO | 70

SUN-DRIED TOMATO VINAIGRETTE,  
LEMON CROWN, ROASTED TOMATO  
- PREPARED TABLE SIDE -

## SPECIAL EVENTS

VILLA AZUR IS AVAILABLE TO ACCOMMODATE UNFORGETTABLE EVENTS.  
CONTACT: [EVENTS@VILLAAZURMIAMI.COM](mailto:EVENTS@VILLAAZURMIAMI.COM)

## - FROM THE LAND -

### TOMAHAWK STEAK | 300

42OZ D/A TOMAHAWK STEAK, ROASTED TO YOUR LIKING,  
BORDELAISE & BÉARNAISE SAUCES  
AND 2 SIDES OF YOUR CHOICE |  
PLEASE ALLOW 40 MINUTES TO PREPARE

### PRIME FILET MIGNON | 48

6OZ, SAUTÉED SPINACH,  
MUSHROOM BORDELAISE SAUCE

### CHATEAUBRIAND AU POIVRE | 145

2LBS, PRIME FILET MIGNON, ROASTED TO YOUR LIKING,  
BORDELAISE & BÉARNAISE SAUCES |  
PLEASE ALLOW 40 MINUTES TO PREPARE

### WHOLE ROASTED CHICKEN | 60

ALL NATURAL, BUTTER HERB CRUST,  
ROSEMARY GARLIC CHICKEN JUS,  
CHOICE OF 2 SIDES

### NEW YORK STEAK | 80

16OZ ROASTED CAULIFLOWER PURÉE, PEPPERCORN SAUCE,  
MUSTARD SEEDS PICKLED

## - GARNITURE -

FOREST MUSHROOMS | 12   
GARLIC, PARSLEY, WHITE WINE

BROCCOLINI | 8   
LEMON-GARLIC OIL, PEPPER FLAKES,  
SMOKED AUBERGINE

HOMEMADE MASHED POTATO | 8   
BUTTER, HEAVY CREAM  
ADD TRUFFLE | 11

SAUTÉED BRUSSELS SPROUTS | 7   
SWEET DIJON GLAZE

POMMES FRITES | 8   
FRESH CUT, CRISP ; ADD TRUFFLE | 11

ASPARAGUS AND POLENTA | 14  
ROASTED ASPARAGUS, BROWN BUTTER POLENTA,  
AGED BALSAMIC VINAIGRETTE

*Enhance your dishes*

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

WHITE TRUFFLE | 35/GR (SEASONAL)  
BLACK TRUFFLE | 20/GR

## - DESSERTS -

NUTELLA MOUSSE | 12

CREME BRULEE CHEESECAKE | 15

ICE CREAM & SORBETS | 13

CLASSIC TIRAMISU | 22  
TO SHARE

LEMON MERINGUE TART | 12

BAKES TRES LECHES | 17



NUTS



VEGETARIAN



VEGAN

OYSTERS ORIGIN DEPENDS ON MARKET AVAILABILITY | ASK YOUR WAITER FOR GLUTEN FREE OPTIONS  
CONSUMER INFORMATION: CONSUMING RAW FOOD OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE 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 GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

PRICES DO NOT INCLUDE TAX 9% AND SERVICE CHARGE 20% - IT WILL BE ADDED TO YOUR CHECK.

WE ACCEPT A MAXIMUM OF 4 CREDIT CARDS FOR GROUPS OF 5 PEOPLE OR MORE. VILLA AZUR OPENS MONDAY THROUGH SUNDAY FOR DINNER AT 6.30PM