

Seafood & Caviar

LE VILLA AZUR \$200

16 OYSTERS
4 TIGER SHRIMPS
4 SNOW CRAB CLAWS
1 JUMBO PRAWN
1 MAINE LOBSTER

LE TREMENDOUS \$400

24 OYSTERS
8 TIGER SHRIMPS
2 JUMP PRAWNS
8 SNOW CRAB CLAWS
2 MAINE LOBSTERS
6 SHOTS BELUGA VODKA

OYSTERS & SEAFOOD

EAST COAST OYSTERS	M P
WEST COAST OYSTERS	M P
TIGER SHRIMP	\$7 EACH
JUMBO PRAWN	\$29 EACH
KING CRAB (1LBS)	\$75
MAINE LOBSTER (1.5LBS)	\$55
LANGOUSTINE SCAMPI	\$12 EACH

KALUGA FUSION ROYAL AMBER

1 OZ (28GR): \$90
2 OZ (57GR): \$175

RUSSIAN ROYAL OSSETRA

1 OZ (28GR): \$155
2 OZ (57GR): \$305

Served With Crème Fraîche and Blinis

PAIR WITH A SHOT OF VODKA TO ENHANCE THE FLAVORS

Appetizers

WARM ASPARAGUS DUO \$19

GREEN AND WHITE ASPARAGUS, SPECK PROSCIUTTO,
BABY ARUGULA, TRUFFLE PECORINO

CALAMARI \$16

FRITTO CALAMARI RING, TOMATOES COMPOTE,
BLACK AÏOLI, BABY ARUGULA

VILLA AZUR MEDITERRANEAN SALAD \$21

SWEET HEART OF LETTUCE, MARINATED OLIVE,
ROASTED BELL PEPPER, CURED FETA CHEESE,
CHERRY TOMATOES, CUCUMBER, PROVENÇAL HERBS VINAIGRETTE

V.A BEEF CARPACCIO STYLE \$18

BEEF TENDERLOIN LIGHTLY SEARED, LEMON OIL,
TRUFFLE PEARL, ARUGULA SALAD, AGED PARMIGIANO,
CRISPY BAGUETTE

MAINE LOBSTER SALAD \$29

UNSHELL 1LBS LOBSTER, BLACK QUINOA, AVOCADO,
FLORIDA CITRUS, SALMON CAVIAR,
CREAMY CILANTRO VINAIGRETTE

AHI TUNA MINI BURGER \$22

CUCUMBER, AVOCADO, CILANTRO,
CREAMY PONZU DIPPING SAUCE

HAND CUT ANGUS BEEF TARTARE \$26

PREPARED AT YOUR TABLE, CRISPY BREAD

TRUFFLE BRIE CHEESE \$21

BRIE CHEESE "AOC", HOMEMADE TRUFFLE CREAM,
MIXED GREENS, TOASTS

RUBY RED TUNA ROLL \$24

MARINATED ZUCCHINI, EGGPLANT,
TOMATO COULIS, FRESH BASIL

OCTOPUS CARPACCIO \$17

LEMON JUICE, TOMATOES, CHIVES, POTATO CONFIT,
OLIVE, RED BELL PEPPER

BURRATINA* 6oz-\$21 OR 16oz-\$39

MARINATED WARM TOMATOES, BASIL COULIS,
TOASTED COUNTRY BREAD

PATA NEGRA** 2oz \$32

IBERICO PATA NEGRA 5 JOTAS, GARLIC BREAD,
CRUSHED TOMATOES, BASIL

Italian Corner

LOBSTER SPAGHETTI \$41

UNSHELL 1LBS LOBSTER, MIX MUSHROOM,
GREEN ASPARAGUS, CREAMY SEAFOOD LOBSTER BISQUE

ARTICHOKE BARIGOULE GNOCCHI \$29

HOMEMADE POTATO GNOCCHI,
BARIGOULE ARTICHOKE, GARLIC CHIPS, PARSLEY

TRUFFLE FRENCH RAVIOLES \$31

MINI CHEESE FRENCH RAVIOLE DE ROMANS,
TRUFFLE SAUCE, TRUFFLE CARPACCIO

RISOTTO OF THE DAY - MP

RISOTTO CARNAROLI ACQUERELLO

OYSTERS ORIGIN DEPENDS ON MARKET AVAILABILITY

THIS DISH CONTAINS NUTS* / THIS DISH CONTAINS PORK** / 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.

Fish

BLACK COD FISH \$38
MARINATED BLACK COD FILLET, CRUSHED POTATOES,
PONZU SAUCE, ROASTED SESAME SEEDS

JUMBO PRAWN AU PASTIS \$29
FRENCH ANIS LIQUOR, EGGPLANT, PARMIGIANO,
FRESH THYME SAUCE

MEDITERRANEAN BRANZINO \$45
ZUCCHINI SCALE, BLACK OLIVE TAPENADE,
CRUSHED POTATOES, BASIL COULIS

SCALLOPS \$31
GRILLED ON A ROSEMARY SKEWER,
MINI RATATOUILLE, CRISPY MICRO GREEN

MAINE WILD HALIBUT FILLET \$38
WILD CAUGHT HALLIBUT, BRAISED
WITH O D'AZUR ROSÉ WINE, SHALLOT CONFIT,
TOMATOES COMPOTE, GRILLED VEGETABLES

Meat

ROASTED CHICKEN \$32
HALF ROASTED CHICKEN "FARM RAISED",
FINGERLING POTATOES, RAPINI,
PROVENÇAL HERBS AND MUSTARD SAUCE

LAMB CHOP, COUSCOUS STYLE \$42**
LAMB SAUSAGE, SEMOULE, VEGETABLE COMPOTE,
HARISSA, CHICKPEAS

BAROLO WINE BRAISED SHORT RIBS \$37
CRISP POLENTA, CARROT PURÉE, OLIVE, CRISPY MICRO GREENS

ANGUS BEEF TENDERLOIN \$38
BEEF TENDERLOIN (8OZ), WILD MUSHROOMS,
ASPARAGUS, RED WINE SAUCE

VEAL CHOP \$45
ROASTED VEAL CHOP, CRUSHED FINGERLING POTATOES,
VIRGIN SAUCE

Dare to share

FISH SOUP "BOURRIDE STYLE" \$65
MUSSELS, FISH FILLETS, SHRIMP, SCALLOPS, CRISPY BREAD,
SAFFRON AÏOLI

WHOLE YOUNG TURBOTIN SOUFFLÉ \$130
MAINE SCALLOPS MOUSSE, ASPARAGUS, WILD MUSHROOMS

WHOLE BUTTERFLIED BRANZINO \$75**
PAELLA STYLE RISOTTO, SAFFRON BISQUE, CHORIZO

DOVER SOLE \$55
WILD CAUGHT, SEARED OR GRILLED

WHOLE BAKED LOCAL SNAPPER \$46
ROASTED POTATOES, TOMATOES, VIRGIN SAUCE

CHATEAUBRIAND \$105
ANGUS BEEF 32OZ, CAFÉ DE PARIS BUTTER

AGED 24oz RIBEYE \$72
CHEF'S SPICES, GARLIC CONFIT, MARINATED TOMATOES,
FRESH HERBS

TOMAHAWK 42oz \$160
CHEF'S SPICES, GARLIC CONFIT, MARINATED TOMATOES,
FRESH HERBS

42oz ROASTED VEAL RACK \$150
GARLIC CONFIT, MARINATED TOMATOES, FRESH HERBS

ROASTED RACK OF LAMB \$120
DIJON MUSTARD AND FRESH HERBS

Villa Azur Signature

PÂTES A LA MEULE \$50/PP
LINGUINI SERVED WITH CREAMY MUSHROOM SAUCE,
TOASTED IN A PARMIGIANO WHEEL WITH COGNAC
ENHANCE WITH YOUR CHOICE OF COGNAC
VS \$15 | VSOP \$25 | XO \$55 | LOUIS XIII \$170
ADD TRUFFLE \$25

10oz WAGYU BEEF BURGER \$30
WILD MUSHROOM, ONION COMPOTE, MELTED TRUFFLE
PECORINO, BRIOCHE BUNS, HOMEMADE FRENCH FRIES

CAMEMBERT EN CROÛTE \$29
IMPORTED CAMEMBERT CHEESE, BAKED IN PUFF PASTRY,
TRUFFLE HONEY, MIXED GREEN SALAD

Sides & Sauces

PROVENÇAL RATATOUILLE \$10
ORGANIC MIXED GREEN SALAD \$7
SAUTÉED BABY SPINACH WITH GARLIC \$7
SAUTÉED WILD MUSHROOMS \$10
POTATO GRATIN DAUPHINOIS \$11
FOIE GRAS ROSSINI \$18

PEARL BARLEY RISOTTO \$10
HOMEMADE FRENCH FRIES \$8
HOMEMADE MASHED POTATOES \$8
PAN SEARED ASPARAGUS \$11
FRESH TOMATOES \$8
TRUFFLE MAC & CHEESE \$14

BÉARNAISE \$3
GREEN PEPPER \$3
TRUFFLE \$3
CREAMY MUSHROOM \$3
DEVIL SAUCE \$3

ADD SEASONAL TRUFFLE OR AGED PARMIGIANO TO YOUR SIDES

MP

Events & Catering

VILLA AZUR IS AVAILABLE TO ACCOMMODATE UNFORGETTABLE EVENTS.
CONTACT: INFO@VILLAAZURMIAMI.COM

PRICES DO NOT INCLUDE TAXES 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 7 DAYS OF THE WEEK FOR DINNER AT 6.30PM