

Seafood & Caviar

LE VILLA AZUR \$200

12 OYSTERS
8 CLAMS
4 TIGER PRAWNS
1 JUMBO SHRIMP
1 MAINE LOBSTER

LE TREMENDOUS \$400

24 OYSTERS
16 CLAMS
8 TIGER PRAWNS
2 JUMBO SHRIMP
2 MAINE LOBSTERS
6 SHOTS BELUGA VODKA

OYSTERS & SEAFOOD

EAST COAST OYSTERS	M P
WEST COAST OYSTERS	M P
TIGER PRAWNS	\$7 EACH
JUMBO SHRIMP	\$29 EACH
KING CRAB	M P
MAINE LOBSTER	M P

KALUGA FUSION ROYAL AMBER

1OZ (28GR): \$90
2OZ (57GR): \$175
5OZ (142GR): \$430

RUSSIAN ROYAL OSSETRA

1OZ (28GR): \$155
2OZ (57GR): \$305
5OZ (142GR): \$750

Pair with a shot of vodka to enhance the flavors

Appetizers

"Dare to Share?"

WARM ASPARAGUS SALAD \$19
JUMBO GREEN ASPARAGUS,
TRUFFLE PECORINO, BABY ARUGULA

CALAMARI \$16
GRILLED CALAMARI, BASIL, LEMON ZEST,
BLACK AIOLI, BABY ARUGULA

BABY ARTICHOKE CARPACCIO \$21
BABY ARTICHOKE, PARMIGIANO,
BABY ARUGULA, LEMON DRESSING

BEEF CARPACCIO STYLE \$17
BEEF TENDERLOIN LIGHTLY TURNED, CRISPY BAGUETTE,
BALSAMIC VINEGAR, PARMIGIANO CREAM,
BASIL COULIS, MICRO ARUGULA

LOBSTER SALAD \$29
HALF MAIN LOBSTER, CITRUS, AVOCADO,
LETTUCE, CHERRY TOMATOES

SALMON "BRIOCHES" \$15
NATURAL SALMON AND SMOKED SALMON TARTARE,
CUCUMBER, RADISH, MAYONNAISE, LIME, FRIED BUNS

RED BELL PEPPER & RICOTTA \$12
GRILLED RED BELL PEPPER, RICOTTA CHEESE,
BASIL, EGGPLANT "CAVIAR"

WARM SHRIMP \$19
WARM SHRIMP, EXTRA VIRGIN OLIVE OIL,
BASIL, BABY ARUGULA

ROASTED DATE** \$14
DRIED DATE, MANCHEGO CHEESE,
BAYONNE PROSCIUTTO, MANCHEGO CREAM, HONEY

PROVENCAL OCTOPUS \$25
PAN SEARED OCTOPUS, FINGERLING
POTATOES, PARSLEY, CAPERS, CHERRY
TOMATOES, GARLIC, TAGGIASCA OLIVES, BASIL

TUNA CARPACCIO \$17
GRADE A TUNA, GARBANZO BEANS,
ORANGE DRESSING, MICRO ARUGULA

TRUFFLE BRIE CHEESE \$21
BRIE CHEESE "AOC", HOMEMADE TRUFFLE CREAM,
MIXED GREENS, TOAST

ARTICHOKE CROQUETTES \$15
BABY ARTICHOKE, FETA CHEESE, LEMON,
TOMATO DRESSING

TUNA TARTARE \$20
TUNA GRADE A, SCALLIONS, SHALLOTS, HERB SALAD,
LEMON DRESSING, LIME WHIPPED CREAM, POPPY SEEDS

BURRATINA* 6OZ-\$21 OR 16OZ-\$39
SMOKED BURRATINA, ROASTED TOMATO
BASIL COULIS, FARMERS BREAD, BASIL, PINE NUTS

PATA NEGRA** 2OZ \$32
IBERICO PATA NEGRA 5 JOTAS, GARLIC BREAD
AND CRUSHED TOMATOES, BASIL

SEAFOOD SALAD** \$17
LITTLE NECK CLAMS, MUSSELS, FAVA BEAN PURÉE,
EXTRA VIRGIN OLIVE OIL, GARLIC FLOWER,
CHORIZO IBERICO

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.

Italian Corner

"Because life is a combination of Magic and Pasta"

LOBSTER SPAGHETTI \$32
GRAGNANO SPAGHETTI, HALF LOBSTER,
JUMBO GREEN ASPARAGUS, LOBSTER BISQUE

ARTICHOKE GNOCCHI \$28
HOMEMADE POTATO GNOCCHI,
CRISPY ARTICHOKEs, GARLIC CHIPS, PARSLEY

RAVIOLES \$31
FRENCH RAVIOLE DE ROMANS,
TRUFFLE SAUCE, TRUFFLE CARPACCIO

RISOTTO OF THE DAY - MP
RISOTTO CARNAROLI ACQUERELLO

Fish

"Enjoy some vitamin Sea"

SNAPPER \$38
WHOLE ROASTED SNAPPER, LEMON,
THYME, CRISPY PARSLEY, ROASTED TOMATOES

TUNA \$34
LIGHTLY TURNED TUNA, MASHED CARROTS,
LEMON ZEST, BABY CARROTS, YUZU DRESSING

JUMBO PRAWNS \$25
PAN SEARED JUMBO PRAWNS,
TOMATO PERSILLADE, GRILLED VEGETABLES

SEA BASS \$39
ROASTED SEA BASS, JUMBO GREEN
ASPARAGUS, CRUSHED TOMATOES,
TOMATO VINAIGRETTE

DOVER SOLE \$55
WHOLE GRILLED DOVER SOLE, FAVA BEANS,
CILANTRO, SCALLIONS, TOMATOES

BRANZINO \$45
WHOLE BUTTERFLIED BRANZINO, LEMON OIL,
THYME, VIRGIN SAUCE

SCALLOPS \$41**
PAN SEARED SCALLOPS, CHORIZO CRUST,
SAUTÉED ZUCCHINI AND MUSSELS

Meat

Catch Of The Day

"Follow your primary instinct"

ROASTED CHICKEN \$33
HALF ROASTED CHICKEN "POULET ROUGE",
FINGERLING POTATOES, THYME,
ROSEMARY, GARLIC, CHICKEN SAUCE

BEEF TENDERLOIN \$42
PRIME BEEF TENDERLOIN (8OZ), GARLIC
CONFIT, GRAIN MUSTARD MASHED POTATO

COLORADO LAMB CHOP* \$29
LAMB CHOP, APRICOT SAUCE, CARAMELIZED CARROTS,
MASHED FRENCH PEAS AND MINT, ALMONDS

RIBEYE FOR 2 \$69
ROASTED PRIME RIBEYE (24 OZ), THYME,
ROSMARY, GARLIC BUTTER

10 HOUR SHORT RIBS \$29
SHORT RIBS SLOWLY COOKED, COCA COLA SAUCE,
PARSNIP CREAM, SWEET MASHED POTATOES

CHATEAUBRIAND FOR 2 \$115
PRIME BEEF FILET (32 OZ), THYME,
ROSEMARY, GARLIC CONFIT

IBERICO PORK SLIDER \$28**
IBERICO BRAISED PORK TENDERLOIN, CRISPY BASIL,
TOASTED HOMEMADE BRIOCHE, TOMATOES,
FRIED SWEET POTATOES

Sauces

BÉARNAISE	\$2
GREEN PEPPER	\$2
TRUFFLE	\$3
MOREL MUSHROOM	\$4

Ask About Our Special Of The Day

Side Orders

ORGANIC MIXED GREEN SALAD	\$7
SAUTÉED BABY SPINACH WITH GARLIC	\$7
SAUTÉED MUSHROOMS	\$8
POTATO GRATIN DAUPHINOIS	\$8
FOIE GRAS ROSSINI	\$18
SEASONAL TRUFFLE	MP

HOMEMADE FRENCH FRIES	\$7	SEASONAL TRUFFLE	\$9
HOMEMADE MASHED POTATO	\$7		\$9
ROASTED ASPARAGUS	\$8		\$18
FRESH TOMATO	\$8		
TRUFFLE MAC & CHEESE (FOR 2)	\$18		

Events & Catering

VILLA AZUR IS AVAILABLE TO ACCOMMODATE UNFORGETTABLE EVENTS: BIRTHDAYS, BACHELORETTE PARTIES, WEDDINGS, BRUNCH RECEPTIONS, BABY/BRIDAL SHOWERS, CORPORATE DINNERS/PARTIES AS WELL AS INTIMATE VIP DINNERS & MUCH MORE.

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