

WELCOME TO AZURA

The small plate dishes found within our menu have been inspired by The Aegean.

Our talented chefs have creatively curated a culinary selection of dishes designed for sharing. Each dish complements the other and the fusion of flavours and ingredients are tastefully enhanced when eaten collectively. So, we encourage you to order a mixture of dishes to fully enjoy the Azura experience.

MEZE OF THE PEOPLE

Tzatziki / 6.5

Greek yoghurt, cucumber, garlic, extra virgin olive oil (V) (D)

Hummus / 6.5

Chickpea purée, tahini, lemon juice, garlic (Vegan) (S)

Greek Salad / 8.5

Cherry tomatoes, cucumber, peppers, kalamata olives, feta, paximadi (D) (G)

Çiğ Köfte / 7

Fine bulgur, isot, green chipotle ezme, romano pepper (Vegan) (G)

Assorted Greek Olives / 4

Amfissa green, Kalamata, Koroneiki, sundried Thruva, donkey olives served with herb oil (Vegan)

Azura Salad / 8.5

Beluga lentils, black-eyed beans, vanilla beans, courgettes, cherry tomatoes, mint, orange (Vegan)

Saganaki / 11

Graviera cheese balls, kadaifi, thyme honey, white truffle (V) (D) (G)

Breads - Pitta or Simit / 4

Choice of Greek pitta or traditional circular sesame bread (G) (S)

Falafel / 7

Deep-fried and served with hummus (G) (S)

MEZE OF THE SEA

Aegean Ceviche / 15

Sea bass, lemon vinaigrette, chilli (F)

Tuna & Scallop Tartare / 17

Yellowfin tuna, king scallop, Yuzu kosho, cucumber, lemon (M) (F)

Crispy Baby Squid / 12

Deep-fried miniature squid, tartare sauce (G) (M)

Octopus / 21

Chargrilled octopus tentacles, rock samphire, capers (M)

Grilled King Prawn / 19

Isot-marinated king prawns, samphire salad (D) (M)

Deep-fried Whitebait / 8

Marinated whitebait, lime (F) (G)

Levrek Rolls / 16

Sea bass, nori, spinach sauté, micro rocket (F)

MEZE OF THE LAND

Börek / 8

Filo, feta, dill, tarhana tempura, muhammara (V) (D) (G) (N) (S)

Azura Nazik / 13

Smoked aubergine, braised beef, wrapped in filo, spicy tomato sauce (D) (G)

Chicken Souvlaki / 12

Robata-grilled chicken thighs, pepper sauce (D)

Beef Sliders / 12

Homemade veal & lamb patty, smoked cheese, tomato jam (D) (G) (S)

Kleftiko Tacos / 9

Slow-cooked lamb, shallots, cucumber sauce, chilli (D) (S)

Lamb Chops / 23

Chargrilled, shallot and olive sauce (D)

New Potatoes / 6.5

Truffle, smoked cheese (D)

Tenderstem Broccoli / 6.5

Chargrilled, roasted almond flakes (N)

We take food allergies and intolerances seriously and have carefully labelled each dish with a dietary type. However, allergens are present in our Aegean kitchen so we cannot guarantee that our dishes are 100% allergen-free. Should you require more information about our dishes, please speak to an Azura team member who will be happy to assist you further.

V Vegetarian
 D Contains Dairy
 A Contains Alcohol
 G Contains Gluten
 N Contains Nuts
 S Contains Sesame
 M Molluscs
 F Fish
 V Vegan

A discretionary service charge of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.

