AZURA Vafentines Menu

3 Courses £60pp | Complimentary Glass of Prosecco

To Start

Basket of Bread and Olives

Marinated greek olives & hot bread (D)(G)(E)

Harissa & Hummus

Vegetable crudités, chickpeas, tahini, harissa chilli with an aged olive oil, garlic & lemon juice (Vegan)(S)

Cured Salmon

Pickled kohrabi, yuzu pear, yoghurt & herbs dressing (F)(D)

Truffle Arancini

Truffle arancini mini balls, Parmesan cheese and truffle mayo (D)(S)

Deep Fried Squid

Fresh crispy calamari served with tartare sauce (D)(G)(F)

To Follow

Corn Fed Chicken Supreme

With creamy toscan sauce, baby potatoe, spinach, olives and sundry tomatoes (D)(S)

Char-Grilled Whole Seabass

Served with garden mixed leaves salad and chips (F)

Grilled Rib-Eye Steak

Served with chips and peppercorn sauce (D)(S)

Lamb Cutlets

Marinated char-grilled lamb chops served with bulgur pilaf, salad, mint & yoghurt drip (D)

Lamb Shank

Served with mash potatoe, steamed brocoli and gravy sauce (D)(S)

To Finish

Chocolate Mousse Heart

(D)(E)(S)

Apple Tarte Tatin

A fresh whole apple sliced and caramelised on a buttery puff pastry with vanilla ice cream (D)(E)(G)(S)

Two Scoops Of Sorbet

Vanila / Chocolate / Strawberry (D)(E)(S)(N)

Extras

Broccoli / 7.95 Chips / 6.95 Bulgur Pilaf / 6 Mixed Salad / 6 Sweet Potato Fries / 7.95 Mashed Potatoes / 6.95 Pita Bread / 4.95