

Starters

1. Mixed Olives	3,50	7. Crispy Duck Salad	7,95
2. Bread Basket	3,95	With baby spinach, spring onion, cucumber and home-made hoisin dressing	
3. Greek Dips	7,95	8. Nachos	
Hummus, tzatziki and taramasalata with warm pitta		Classic 7,50 Chicken 8,50	
4. French Mussels	7,95	Spicy Beef 8,50	
White wine, shallots, cream, parsley and lemon		Tortilla chips topped with tomato salsa, melted cheese, sour cream, guacamole and jalapeños	
5. Quesadillas	6,95	9. Bruschetta	6,95
Grilled tortilla sandwich filled with mex-mix cheese, Cajun chicken, pico de gallo, served with sour cream		Cherry tomatoes, garlic, extra virgin olive oil, oregano and basil on toasted bread with a home-made balsamic reduction & rocket leaves	
6. Calamari	7,95	10. Mushrooms	7,95
With tartare sauce and mixed leaves		Cheese, garlic and herb portobello mushrooms in panko breadcrumbs, served with sour cream and mixed leaves	

Pasta, Risotto & Salad

16. Tagliatelle Ragu	13,95	19. Spinach and Ricotta Ravioli	13,95	21. Mixed Shellfish Risotto	17,50
Tossed in a home-made beef ragu		With wild mushrooms, roasted pine nuts, cream and parmesan		With tomato, white wine and extra virgin olive oil	
17. Tagliatelle Smoked Chicken	13,95	20. Spaghetti King Crab	17,50	22. Chicken and Avocado Salad	14,95
Parmesan cream and crispy kale		With garlic, chilli, spring onion, cherry tomato and extra virgin olive oil		Chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and mustard dressing	
18. Penne al Salmone	15,95				
With fresh salmon, shallots, dill, white wine and a touch of tomato cream					

Meat & Fish

23. Jacobs Ladder (Beef Ribs)	19,95	26. Chimichanga	
2 hours slow braised barbecue beef rib served with French fries and mixed salad		Cajun Chicken 13,95 Chilli Con Carne 14,95	
24. Fajitas		Deep-fried tortilla filled with Cajun chicken or chilli beef topped with creamy salsa, served with guacamole, sour cream, tortilla chips and rice	
Chicken 14,95 Steak 16,95 King Prawns 16,95		27. Chilli Con Carne	14,95
Sizzling fajitas, onions and peppers served with guacamole, sour cream, tomato salsa, cheese and warm tortillas		Spicy beef chilli con carne, with Mexican rice, sour cream and tortilla chips	
		28. Fish Platter	22,00
		Sea bass fillet, salmon supreme and tiger prawns with white wine, butter and cream sauce, served with a choice of rice or French fries	
		29. Chargrilled Whole Black Bream	18,50
		Served with a warm salad of crushed new potatoes, artichokes, kalamata olives, sun blushed tomatoes, rocket leaves and drizzled lemon oil	
		30. Pan Fried Fillets of Sea Bass	16,95
		Served with braised fennel, white wine, butter and cream sauce	

Please note:
Our sizzling fajitas are made with a touch of our famous azaaya fajita sauce. Plain fajitas are available upon request

25. Enchiladas	
Cajun Chicken 13,95 Chilli Con Carne 14,95	
Tortilla filled with cheese, salsa, Cajun chicken or chilli beef served with guacamole, sour cream, tortilla chips and Mexican rice	

11. Cream Cheese Jalapeños	7,95
Breadcrumbs cream cheese stuffed jalapeño peppers served with red pepper jam dip	
12. Chargrilled Halloumi Cheese	8,50
Served with mixed salad, sour cream and sweet chilli reduction	
13. Meatballs	8,50
With our home-made Italian style tomato sauce, feta cheese and Malbec crostini	
14. Avocado Crab	10,50
King crab mayonnaise with avocado, cucumber, capers and tarragon with herb crostini	
15. King Prawns Gratinee	10,50
In a white wine, garlic, chilli and tomato sauce with toasted garlic croutons	

Grills

31. Butterfly Chicken Breast	14,95	33. Chargrilled Lamb Cutlets	19,50
Chargrilled, served with gratin potatoes, wild mushrooms and thyme sauce		With creamy mash and red wine jus	
32. Chicken Souvlaki	15,95	34. Azaaya Mixed Grill	26,50
Greek style skewers with tomato, cucumber, red onion salad, tzatziki, rocket leaves and cracked wheat pilaf		Chargrilled sirloin steak, lamb cutlets and chicken breast served with French fries	

Steaks

All our steaks are in-house, 30-day dry aged and served chargrilled with French fries

35. 300gr Sirloin Steak	22,50	36. 300gr Rib Eye Steak	22,50	37. 250gr Fillet Steak	29,50
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Large Cuts to Share

For minimum 2 guests. 2 sides and choice of sauce included

38. T-Bone Steak	7,00 per 100gr
39. Cote Du Boeuf	7,00 per 100gr
40. 800gr Tomahawk Steak	45,00

Choice of Sauces

41. Garlic Butter	1,50
42. Wild Mushroom Sauce	2,95
43. Peppercorn Sauce	2,75
44. Jack Daniels Glaze	2,75

Burgers

45. Classic Beef	13,50	47. Chargrilled Chicken	13,50
8oz beef burger with a toasted brioche bun, cheese, tomato, baby gem lettuce, red onion, gherkin, chipotle sauce dip and French fries		8oz chicken with a toasted brioche bun, cheese, tomato, baby gem lettuce, red onion, gherkin, chipotle sauce dip and French fries	
46. Mexican Beef	14,50	48. Vegan	14,50
8oz beef burger with spicy beef chilli con carne in a toasted brioche bun, cheese, tomato, baby gem lettuce, red onion, gherkin, chipotle sauce dip and French fries		With vegan cheese, toasted brioche bun, caramelized red onion, baby gem lettuce, tomato, gherkin and French fries	

Side Orders

49. Creamy Mash	3,50	52. French Beans	3,50	55. Glazed Carrots	3,75
50. Gratin Potatoes	3,50	53. Crispy Kale	4,00	56. Sweet Potato Fries	3,95
51. Creamed Spinach	3,75	54. French Fries	3,50	57. Greek Salad	6,50

VEGETARIAN OR GLUTEN FREE MENU AVAILABLE

Please ask your server for details and for additional allergen information. We handle numerous allergens in our kitchen and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens.

An optional gratuity of 12.5% will be added to your bill. All gratuities go directly to the staff in this restaurant.

Cocktails

Woo Woo Vodka, Archers, cranberry juice and lime	8,50
Blue Lagoon Vodka, blue curacao and chilled lemonade	8,50
Raspberry Caipirinha Fresh lime, caster sugar, raspberry puree and cachaca	9,50
Passion Fruit Caipiroska Classic vodka, fresh lime juice, sugar syrup and passion fruit puree	9,50
Tequila Sunrise Cuervo silver, orange juice and grenadine	9,50
Sex On The Beach Vodka, Bacardi, Archers, shaken with cranberry and orange juice	9,50
Sex In The Jungle Vodka, Bacardi, Archers, blue curacao shaken with cranberry and pineapple juice	9,50
Acapulco Spritz A refreshing mix of Aperol, prosecco, grapefruit and a splash of 100% pure agave tequila	9,50
Aperol Spritz Aperol, prosecco, fresh squeezed orange wedge and soda	9,50

Freddy Dark rum, Archers, banana liqueur and pineapple juice	9,50
Pink Sling Pink gin, cherry brandy, sweet and sour grenadine and chilled soda	9,50
Jungle Juice Vodka, rum, gin, mango puree and cranberry	10,50
Margarita Shaken on the rocks	10,50
Cosmopolitan Orange liqueur, vodka, Cointreau, cranberry and lime	10,50
Passion Fruit Martini Vanilla vodka, passoa, passion fruit puree and prosecco	10,50
Espresso Martini Absolute, Kahlúa, espresso coffee and sugar syrup	10,50
Chiquito Vodka, Malibu, coconut puree, cranberry and pineapple	10,50
Amaretto Cream Vodka, Amaretto, Baileys, chocolate liqueur and cream	10,50

Mojito Original Strawberry Passion Fruit Raspberry Bacardi and Havana, sugar syrup, fresh mint and lime with chilled soda	10,50
Baileys Banana Baileys, banana liqueur, whiskey, coconut puree and cream	10,50
Blue Hawaiian Light rum, blue curacao, Malibu, coconut puree and pineapple	10,50
Pina Colada Light and dark rum, coconut puree, pineapple juice and cream	10,50

Alcohol Free

Billy The Kid Orange, pineapple juice, grenadine and chilled lemonade	6,50
Peach Bellini Peach syrup, sweet and sour, grenadine and chilled soda	6,50
Virgin Colada	6,50
Virgin Mojito	6,50

Iced Teas

Long Island Vodka, Bacardi, tequila, Triple sec, splash of coke and lime	11,95
Long Beach Vodka, Bacardi, tequila, blue curacao, Triple sec, splash of lemonade and lime	11,95
Jack Daniels Vodka, Bacardi, tequila, gin, Triple sec, Jack Daniels, splash of coke and lime	11,95
Amaretto Amaretto, vodka, Bacardi, tequila, gin, Triple sec, splash of coke and lime	11,95
Black Russian Vodka, Bacardi, tequila, gin, Triple sec, Kahlúa, splash of coke and lime	11,95

Shooters (50ml)

B52 Kahlua, Baileys and Grand Marnier	5,95
Kamikaze Vodka and Blue Curacao liqueur	5,95
Brain Peach schnapps, Baileys and grenadine	5,95
Slippery Sambuca and Baileys	5,95
Bj Baileys, banana liqueur and whipped cream	5,95
Heaven Tia Maria, Baileys and whipped cream	5,95
Blackjack Black Sambuca and Jack Daniels	5,95
Jäger Bomb Jägermeister and Red Bull	6,50

Soft Drinks

Mixers for Spirits	1,00	Juices	
Lemonade	3,00	Orange Juice	2,85
Bitter Lemon	3,00	Apple Juice	2,85
Soda	3,00	Cranberry Juice	2,85
Tonic	3,00	Pineapple Juice	2,85
Slimline Tonic	3,00	Tomato Juice	2,95
Canada Dry	3,00	Kingsdown Still Water (750ml)	3,75
Coke(330ml) Diet Coke(330ml) Coke Zero(330ML)	3,50	Kingsdown Sparkling Water (750ml)	3,75
Red Bull	4,50		

azaya
bar + restaurant

Drinks

All spirits in multiples of 50ml - 25ml available on request

Beers

San Miguel	4,75
Peroni Nastro Azzuro	4,75
Corona	4,75
Guinness	5,00

Gin (50ml)

Gordons	7,50
Bombay Sapphire	8,50
Tanqueray No.10	8,50
Hendricks	9,00

Tequila (50ml)

Cuervo Silver	7,50
Tequila Rose	7,50
Cuervo Gold	8,00
Cazcabel Honey	9,00
Cazcabel Coffee	9,00
Patron	18,00

Rums (50ml)

Malibu	7,50
Bacardi	7,50
Havanna Blanco	7,50
Wray and Nephew	8,50
Captain Morgan	7,50
Morgan's Spiced	7,50
Havana 3yr	8,00
Sailor Jerry	8,50
Havanna Anejo 7yr	9,00

Brandy, Cognac & Armagnac (50ml)

Courvoisier	8,00
Calvados	8,00
Janneau	9,00
Hennessy Fine	9,50
Remy Martin	9,00

Whisky, Bourbon & Scotch (50ml)

Southern Comfort	7,50
Jack Daniels	7,50
Makers Mark	7,50
Bulliet	7,50
Woodford Reserve	8,00
Bells	7,50
Jamesons	7,50
Johnnie Walker Black	9,00
Chivas Regal	9,00
Talisker 10yr	9,00
Glenfidich 12yr	9,00
Glenlivet 12yr	9,00

Vodka (50ml)

Smirnoff	7,50
Finlandia	8,00
Absolute	8,00
Belvedere	9,50
Grey Goose	9,50

Wine

White

	Glass (250ml) Bottle
58. Bianco Borgo SanLeo, Veneto, Italy	7,00 22,00
59. Pinot Grigio DOC Ventiterre, Veneto, Italy	8,00 24,50
60. Chenin Blanc Du Toitskloof, Western Cape, South Africa	8,50 26,00
61. Picpoul de Pinet Domaine de La Madone, Languedoc, France	29,50
62. Chardonnay Reserva Dos Almas, Colchagua Valley, Chile	32,00
63. Rioja Blanco DOCa Sancho Garces, Rioja Alta, Spain	33,50
64. Pecorino Falerio DOC CasalFarneto, Sardinia, Italy	34,50
65. Sauvignon Blanc Hähä, Marlborough, New Zealand	12,00 35,50
66. Gavi di Gavi DDCG Cossetti, Piemonte, Italy	39,50
67. Sancerre La Gremiere, Loire Valley, France	65,00
68. Chablis Maison Antoine Geoffroy, Burgundy, France	67,00
69. Mersault Maison Antoine Geoffroy, Burgundy, France	125,00

Red

	Glass (250ml) Bottle
70. Rosso Borgo SanLeo, Veneto, Italy	7,00 22,00
71. Montepulciano d'Abruzzo DOC Ventiterre, Abruzzo, Italy	8,00 24,50
72. Shiraz Du Toitskloof, Western Cape, South Africa	8,50 26,00
73. Malbec Proemio (Organic) Mendoza, Argentina	29,50
74. Merlot DOC Zonin, Friuli, Italy	9,50 28,50
75. Nero d'Avola Surya Principi di Butera, Sicily, Italy	30,50
76. Cabernet Sauvignon Reserva Dos Almas, Colchagua Valley, Chile	32,00
77. Primitivo 'Sasseo' IGT Masseria Altemura, Puglia, Italy	37,00
78. Chianti Classico DDCG (Organic) Castello di Albola, Tuscany, Italy	38,00
79. Rioja Crianza DOCa (Vegan) Sancho Garces, Rioja, Spain	39,00
80. Pinot Noir Maison Antoine Geoffroy, Burgundy, France	55,00

Rosé

	Glass (250ml) Bottle
81. Tempranillo Rosé El Paso del Lazo, Castilla, Spain	24,00
82. Pinotage Rosé Du Toitskloof, Western Cape, South Africa	26,00
83. Pinot Grigio Blush DOC Zonin, Veneto, Italy	27,50

Sparkling & Champagne

	Glass (125ml) Bottle
84. Prosecco DOC Brut Borgo SanLeo, Veneto, Italy	6,00 29,50
85. Prosecco Rosé DOC Millesimato Brut, Zonin, Veneto, Italy	32,50
86. Marquills de Marillac Champagne, De Venoge, Épernay, France	69,00
87. Laurent Perrier	85,00
88. Dom Pérignon	195,00