



## APPETIZERS

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**CRUDO** \$15  
Local fish, burned avocado, capers, basil, parmigiano.

**SALMON** \$16  
Jalapeño aguachille, apples, cancha powder, sweet potato.

**GRILLED SCALLOPS** \$15  
Parmigiano, lemon, crispy potatoes, yellow chili.

**CHARCOAL OCTOPUS** \$19  
Azar chimi, potato, black olives, piquillo.

**SHRIMP "AL AJILLO"** \$18  
Chicharron, chili, corn puree, burned corn.

**TUNA TATAKI** \$17  
Passion fruit beurre noisette, avocado, radish.

**PICANHA TARTAR** \$16  
Shoyu egg yolk, Dijon, cornichons, grilled sourdough.

**CROQUETS BOMBON** \$14  
Roasted chicken, bechamel, chili.

**ROASTED FETA** \$14  
Saffron peach jam, sour dough, za'atar.

**Week's creation.** M/P

## VEGETABLES

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**CABBAGE CONFIT** \$15  
Apple, Asian beurre Blanc.

**ROASTED CARROTS** \$14  
Dukkha, labane, orange, cilantro, pickled carrots.

**GRILLED LETTUCE** \$15  
Vinaigrettes, bacon, parmesan, grapes, miso Caesar.

**AZAR SALAD** \$13  
Lettuce, cherry, carrots, fresh cheese, roasted corn, house vinaigrette.

## SPECIALTIES

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**PESCA** \$40  
Chef selection of the day.

**PORK DUROC COWBOY** \$42  
Bone in pork chop, red wine port demi-glace, pear and cardamon puree, Azar Chimi.

**SHORT RIB** \$46  
Sous Vide 1855 Black Angus, Korean BBQ, Bok choy, peanuts, sweet potato puree.

**MAR Y TIERRA (Lobster +Tenderloin)** \$56  
Aligot potato, red wine, lobster café de paris.

**MISO GLAZED SALMON** \$35  
Green onions, wasabi peas foam.

**AZAR BURGER** \$24  
Bacon jam, cambozola cheese, grilled onions, pickles.

**WEEK'S CREATION.** M/P

## FIREWOOD ROTISSERIE OVEN

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**POLLO AL AZAR (Chicken Azar)**  
House marinated whole chicken, Peruvian chili sauce, French fries, house salad.

**Whole Chicken** \$33  
**HALF CHICKEN** \$23  
**Add Azar Chimi** \$2



## KOPA FIREWOOD OVEN/GRILL

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**1855 Black Angus Beef**  
Choose a sauce with your cut.

**BIFE ANCHO** \$59  
16 oz. (Ribeye Steak)

**ENTRAÑA** \$46  
12 oz. (Outside skirt steak)

**PICANHA** \$42  
12 oz. (Top round)

**LOMO** \$58  
10 oz. (Tenderloin)

**ENTRECOTE** \$49  
14oz. (New York steak)

**Week's Special Cut** M/P

## SIDES

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**SHISHITO PEPPERS** \$9  
Soy, lime, garlic, katsobushi.

**FRIED YUCA** \$9  
Huancaína, sauce.

**TRUFFLE FRIES** \$8  
Parmesan, truffle.

**FRENCH FRIES** \$6  
Kosher sea salt.

**ROASTED CORN** \$8  
Miso butter, queso fresco.

**CHARRED ONIONS** \$9  
Gruyere cheese, truffle.

**ALIGOT POTATO** \$9  
Super soft mashed potato, gruyere, butter.

**ASPARRAGUS** \$9  
Rocoto hollandaise, crispy.

**GRILLED BROCCOLINI** \$8  
Romescó sauce.

**SWEET BANANAS** \$8  
Mozzarella.

## SAUCES

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House made specialty sauces for your cuts.

Rocoto Hollandaise.  
Azar Chimi.  
Truffle Veal Jus.  
Green pepper.  
Foyot.  
Extra Sauce. \$2

## DESSERTS

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**COCONUT CRÈME CAMEL** \$11  
Vanilla ice cream, cocada crumble.

**STRAWBERRY BACON TRIFLE** \$12  
Strawberry, arequipea and merengue.

**CRÈME BRULE** \$12  
Apples, pineapples, purple corn, black forest fruits.

**GRILLED PINEAPPLE** \$11  
Passion fruit, crumble (corn praline), vanilla ice cream,  
Pinch of cayenne pepper.

**CHURROS** \$11  
Chocolate Arequipea / homemade fudge.

**Weeks Creation** M/P

## AFTER DINNER DRINKS

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Espresso Martini \$15

Baileys Espresso Martini \$15

Irish Coffee \$15

Carajillo \$15

Creamy Baileys Coffee



## Azar Signature Cocktails

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### Tiki's Groove

<b>VERA'S DANCE</b> Bodegas Papiamento Rum, Aloe, Lime, Coconut.	\$15
<b>BAHIA (PINA COLADA)</b> Diplomatico Planas Rum, Coconut, Pineapple.	\$15
<b>NO MEZCALCULATIONS</b> Montelobos Mezcal Tequila, Orange, Grapefruit, Lime, Orgeat.	\$15
<b>KIWI SMASH!</b> Bodegas Papiamento vodka, Blue curaçao, Kiwi, Lime.	\$15
<b>TRIPLE BERRY DAIQUIRI *</b> Mount Gay Eclipse Rum Strawberry, Raspberry, Cassis, Lime.	\$15
<b>BRAMBLE</b> Canaima Gin, Lemon, Cassis.	\$15

### Non-Alcoholic Cocktails

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<b>AZAR COOLER (FROZEN)</b> Honey water, lime, ginger, passionfruit Apple juice.	\$10
<b>VIRGIN BAHIA</b> Pineapple juice, coco	\$9
<b>PASSIONFRUIT COLADA</b> Lyre's White Cane, lime juice, pineapple juice, Coco syrup.	\$12
<b>COSMOPOLITAN</b> Lyre's Wichita cane, orange sec, lime juice, Cranberry juice, Simple syrup.	\$12
<b>SALTED CARAMEL ESPRESSO MARTINI</b> Dark cane spirit, espresso, Salted caramel.	\$12

### Mixologist's Corner

<b>BICHOTA</b> 818 Tequila, Lychee, Blue curaçao, Liquor 43, Lemon foam.	\$15
<b>MEZGRONI</b> Montelobos Mezcal, Tequila, Aperol, Cochise Bianco, Smokey cardamon.	\$15
<b>SMOKED RUM OLD FASHIONED</b> Diplomatico Mantuano Rum, Butterscotch, Mandarin Napoleon, Chocolate bitters, orange.	\$15
<b>SANDIA SOUR</b> Pisco 1615, watermelon, Anjo, Lime, Mint.	\$15
<b>PARADISIAC</b> Diplomatico Planas Rum, Strawberry, pineapple, Lime, Mint, Luxardo Cherries.	\$15
<b>ARUBA SPRITZ</b> Bodegas Papiamento Vodka, aloe, lemon juice, Prosecco.	\$15
<b>EL AZAROSO PASSIONATO</b> Tequila reposado, Domaine de Canton, Ancho Reyes, Passion fruit, Lime, spicy habanero pepper.	\$15



### Wines by the glass

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#### Prosecco

Sartori "Erfo" Prosecco, Veneto, Italy. \$12

#### Rose

Casarena, Mendoza, Argentina. \$12

Whispering Angel, Provence, France. \$14

#### Riesling Semi-Dry

Dr. Loosen, Riesling, Mosel, Germany. \$12

#### Pinot Grigio

Barone Fini Trentino-Alto, Valdadige, Italy. \$12

#### Sauvignon Blanc

Mud House, Marlborough, New Zealand. \$12

#### Chardonnay

Wente Riva Ranch, Arroyo Seco, Monterey, Cal. \$15

#### Pinot Noir

Montes Alpha, Aconcagua Coast, Chile. \$13

Etude, Lyric, Santa Barbara, California. \$16

#### Merlot

Chateau St. Michelle, Columbia Valley, California. \$12

#### Malbec

Marcelo Pelleriti, Mendoza, Argentina. \$12

El Enemigo, Mendoza, Argentina. \$15

#### Old Vine Zinfandel

Edmeades, Mendocino County, California. \$15

#### Cabernet Sauvignon

Kendell-Jackson VR, Sonoma, California. \$15

#### Super Tuscan

Le Mortelle Botrosecco, Cab. Blnd, Tuscany, It. \$16

### Wines by the Bottle

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#### Champagne & Sparkling

Pascual TOSO Sparkling Brut, Mendoza, Argentine. \$49

Sartori 'Erfo', Prosecco, Veneto, Italy. \$52

Moet & Chandon, Brut Champagne, France. \$125

Veuve Clicquot, Brut Champagne, France. \$145

Dom Perignon, Brut Champagne, France. \$360

#### Rose

Casarena, Mendoza, Argentina. \$49

Whispering Angel, Provence, France. \$67

#### Sauvignon Blanc

Wapisa, Patagonia, Argentina. \$49

Mud House, Marlborough, New Zealand. \$60

Kim Crawford, Marlborough, New Zealand. \$65

La Poussie, Sancerre Blanc, Loire Valley, France. \$99

#### Chardonnay

Kendall-Jackson 'Vintner's Reserve', California. \$67

Louis Latour, Macon-Villages, France. \$67

Wente Riva Ranch, Arroyo Seco, Monterey, Cal. \$72

Laroche, Chablis, Burgundy, France. \$79

Monte Viejo, Linda Flor, Argentina. \$88

Hartford Court, Russian River Valley, Sonoma. \$99

Farniente Chardonnay, Napa Valley. \$182

Louis Latour, Mersault, Cotes De Beaune, France. \$188

#### Additional White Varietals

Alamos, Torrontés, Salta, Argentina. \$49

Dr. Loosen, Riesling, Mosel, Germany. \$56

Barone Fini, Pinot Grigio, Trentino-Alto, Italy. \$52

Cline, Viognier, California. \$59

Erath, Pinot Gris, Oregon. \$64

Dr. Konstantine, Semi-dry Riesling, \$68

Finger Lakes, New York.

Casa Rojo La Marimorena, Albariño, Spain. \$69

G&G Retzer, Grüner Veltliner, Retz, Austria. \$72



### Wines by the Bottle *(Continued)*

#### Pinot Noir

Montes Alpha, Aconcagua, Chile.	\$62
Louis Latour, Provence, France.	\$66
Etude, Lyric, Santa Barbara, California.	\$77
La Crema, Sonoma Coast, California.	\$88
Rutini Coleccion, Altamira, Argentina.	\$99
Migration by Duckhorn, Russian River Val, Cal.	\$104
Golden Eye, California.	\$128
Maggy Hawk 'Jolie', Mendocino County, Cal.	\$166

#### Merlot

Chateau St Michelle, Washington State.	\$67
Rutini Coleccion, Mendoza Argentina.	\$69
Oberon Merlot, Napa Valley.	\$82
Decoy by Duckhorn, California.	\$92

#### Malbec

Marcelo Pelleriti, Mendoza, Argentina.	\$59
El Enemigo, Mendoza Argentina.	\$88
Casarena, Single Vinyard, Naoki's Mendoza, Arg.	\$95
Tapiz Black Tears, Mendoza Argentina.	\$118
Catena Alta, Historic Rows, Mendoza, Argentina.	\$142

#### Additional Red Varietals

George Duboeuf, Beaujolais, France.	\$49
Los VASCOS, Cromas, Gran Reserva, Carmenere, Colchague Valley, Chile.	\$60
Layers Cake, Shiraz, Barossa Valley, Australia	\$69
Edmeades, Zinfandel, Mendocino County, Cal.	\$72
La Braccasca Vino Nobile, Sangiovese, Italy.	\$79

### Wines by the Bottle *(Continued)*

#### Additional Red Varietals *(continued)*

El Enemigo, Cabernet Franc, Argentina.	\$91
Casa Rojo Alexander vs. The Ham Factory, Tempranillo, Spain.	\$107
8 Years in the Desert, Zinfandel, California.	\$111
Gaja Dagromis, Barolo, Piedmont, Italy.	\$190

#### Cabernet Sauvignon

Chateau ste Michelle, Columbia Valley.	\$62
J.Lohr 'Seven Oaks', Paso Robles, California.	\$68
Kendell Jackson Vintner's Reserve, Sonoma, Cal.	\$71
Pasqua Lui, Veneto, Italy.	\$84
Casarena, Single Vineyard, Argentina.	\$95
Arrowood, Sonoma County, California.	\$99
Stonestreet, Alexander Valley, Sonoma California.	\$128
Caymus, Rutherford, Napa Valley, California.	\$269
Nickel & Nickel, State Ranch, Yountville, Napa Val.	\$288

#### Red Blends

Clos de los Siete, Red Blend, Mendoza, Argentina.	\$72
Le Mortelle 'Botrosecco', Cabernet Blend, Super Tuscan, Tuscany, Italy.	\$85
Chateau L'Hospitalet La Reserve, Grenache Blend, Languedoc, France.	\$89
Murietta's Well The Spur, Cabernet Blend, Livermore Valley, California.	\$99
Bootleg, Cabernet Blend, Napa Valley, Cal.	\$125
CARO, Malbec Blend, Mendoza, Argentina.	\$135
Nicolas Catena Zapata, Cabernet Blend, Mendoza, Argentina.	\$230