

AZAR

C O C K T A I L S M E N U

AZAR'S MIXOLOGIST CREATIONS

EL AZAROSO APASSIONATO Tequila blanco, Ancho Reyes liqueur, passion fruit, lime, spicy pepper, cardamom	16
SANGRIA APASSIONATA Sparkling wine, orange liqueur, brandy, passion fruit juice, diced fruits	16
BANDIDA Gran Malo spicy tamarindo tequila, tamarind soda, tajin rim	16
SMOKED RUM OLD FASHIONED Rum, butterscotch liqueur, Mandarine Napoléon, chocolate bitters, orange	20
NUTTY OLD FASHIONED Pistachio infused bourbon, pistachio syrup	20
SUMMER SPRITZ Aperol, mango liqueur, mango syrup, lime juice, passion fruit, sparkling wine	17
ANTI-OX MULE Vodka, blueberry syrup, ginger beer, lime, mint	16
CANTARITO Tequila blanco, orange juice, lime juice, grapefruit juice, grapefruit soda, tajin	18
TOTEKI Gin, pineapple infused Ancho Reyes liqueur, lime juice, agave	17

AZAR'S TIKIS COVE

AGUA BENDITA (HOLY WATER) Vodka, passion fruit, mint, aloe syrup	16
BAHIA (PIÑA COLADA) Rum, coconut cream, pineapple juice	16
NO MEZCALCULATIONS Mezcal, orange, grapefruit, lime, almond syrup, tajin	18
FIRE KISSED (BESO DE FUEGO) Rum, Mezcal, lime, mint syrup, roasted pineapple, smoked anise, rosemary	18
RITMO TROPICAL Melon & Banana liqueur, Malibu rum, pineapple and lime juice	17
FIRE PLANE Bourbon, Aperol, Mandarin liqueur, Amaro Montenegro, lime, orange peel	18

AZAR'S MOCKTAILS D.O

PASSION FRUIT COLADA Lime juice, pineapple juice, coconut syrup	13
PEACHY ICED TEA Earl grey tea, peach, mint, lime	12
FLAMINGO LEMONADE Strawberry, lime, hibiscus tea	13
NICOLE-TINI Passion fruit, aloe syrup, lime	12
SUPERSTAR Passion fruit, mint syrup, lime, Cucumis lavender soda	12

PRICES IN US DOLLARS.

GRATUITY NOT INCLUDED.

DRINK RESPONSIBLY. NO ALCOHOL DRINKS WILL BE SERVED TO MINORS. (+18) I.D. MAY BE REQUIRED.

AZAR

O P E N F I R E C U I S I N E

Azar blends ancestral open-fire cooking with modern techniques, turning top-quality steaks, seafood, vegetables, and fruits into masterpieces on firewood ovens and grills. Each dish offers enhanced flavors, textures, and smoky aromas, guided by the unique vision of Executive Chef Teddy Bouroncle for an exceptional culinary experience.

APPETIZERS

LETTUCE SHORT RIB TACO

Korean BBQ, pickled onions, peanuts, gochujang

19

GRILLED SHRIMP YUZU BUTTER

Shrimp, Yuzu butter, charred corn

21

TUNA TIRADITO

Soy cream, sweet potato, sesame seeds, avocado

19

CHICHARONES (PORK BELLY)

Guava jam, spicy mayo, chicharrón, pico de gallo

18

PICANHA TARTARE

Cured mustard egg yolk, onions, pickles, potato chips

22

CROQUETS BOMBON

Roasted chicken, bechamel, chili

16

TUNA TOSTADA

Acevichado, avocado purée, radish, furikake, gochujang

22

ROASTED FETA

Saffron peach jam, crispy focaccia, za'atar

16

GRILLED SCALLOPS

Truffle Parmigiano, lemon, crispy potatoes

20

CHORIZOS AZAR

Beer-marinated grilled chorizo, chimichurri, chili sauce

19

OCTOPUS BRAVO

Potato foam, chorizo salt, red bell pepper chimichurri, aioli

23

BEEF TATAKI

Beef tenderloin, lychee gel, avocado, radish, ají amarillo, soy creamy sauce

21

VEGETABLES & SALADS

HARISSA HONEY CARROTS

Roasted on kopa oven, labneh, sumac, candied pecans, cilantro

16

CAULIFLOWER

Roasted chili, oranges, za'atar crisp, cilantro, honey over eggplant purée

16

GRILLED ROMAINE

Grilled romaine, miso Caesar dressing, bacon bits, grapes, Parmigiano Reggiano

18

AZAR SALAD

Lettuce, cherry tomatoes, carrots, fresh cheese, roasted corn, house vinaigrette

16

BLUE CHEESE SALAD

Local Boston lettuce, blue cheese cream, grilled pears, candied pecans

18

PRICES IN US DOLLARS.

GRATUITY NOT INCLUDED.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% service charge will be added to parties of 7 or more.

FIREWOOD OVEN/GRILL

"PRIME" BLACK ANGUS BEEF

Choose a sauce for your cut

RIBEYE 16 oz.	79
OUTSIDE SKIRT STEAK 12 oz.	57
PICANHA 14 oz.	53
BEEF TENDERLOIN 11 oz.	71
NEW YORK STEAK 14 oz.	62
CHEF'S SPECIALTY CUTS (Ask your server)	M/P

SAUCES

HOUSE-MADE SPECIALTY SAUCES FOR YOUR CUTS

Bearnaise
Port wine sauce
Azar chimichurri
Truffle veal jus
Black pepper sauce
EXTRA SAUCE 2

SIDES

FRIED YUCCA Stuffed with Gouda cheese, chili sauce	13	GRILLED SEASONAL VEGETABLES Eggplant, zucchini, onions, bell peppers	15
FRENCH FRIES Kosher sea salt Add truffle 2	8	MASHED POTATOES Creamy mashed potatoes	11
BROCCOLINI Grilled to perfection	14	ASPARAGUS Hollandaise	14
ROASTED CORN Miso, cream, parmesan cheese	11	SWEET BANANAS Mozzarella	12

PRICES IN US DOLLARS.

GRATUITY NOT INCLUDED.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% service charge will be added to parties of 7 or more.

AZAR CHEF'S SPECIALTIES

SHORT RIB	53
Braised Black Angus, Korean BBQ, bok choy, peanuts, sweet potato purée	
CHILEAN SEABASS	53
Aji amarillo beurre blanc, spinach, potato	
AZAR BURGER	28
Bacon jam, Cambozola cheese, grilled onions, pickles, mayo, French fries	
TERRA BURGER	29
Mushrooms duxelle, truffle Gouda cheese, black garlic mayo, potato chips and pickles	
WATASHEE RICE	44
Shrimp, chorizo, aioli, pickled onions	
BRANZINO	47
Ajillo aji amarillo sauce, corn purée, charred corn, crispy onions	
PORK CHOP	53
Pork au jus, grilled pears, pear gel, roots gratin	
LAMB CHOPS	62
Demi-glace, smoked eggplant cream, gremolata	

ROTISSERIE OVEN

POLLO AL AZAR (CHICKEN AZAR)

House-marinated firewood rotisserie chicken, Peruvian chili sauce, French fries, house salad

HALF CHICKEN 35

PRICES IN US DOLLARS.

GRATUITY NOT INCLUDED.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% service charge will be added to parties of 7 or more.