# AZAR

COCKTAILS MENU

## AZAR'S MIXOLOGIST CREATIONS

**EL AZAROSO APASSIONATO** 16
Tequila blanco, Ancho Reyes liqueur, passion fruit, lime, spicy pepper, cardamom

**SANGRIA APASSIONATA** 16
Sparkling wine, orange liqueur, brandy, passion fruit juice, diced fruits

**BANDIDA** 16
Gran Malo spicy tamarindo tequila, tamarind soda , tajin rim

**SMOKED RUM OLD FASHIONED** 20
Rum, butterscotch liqueur, Mandarine Napoléon, chocolate bitters, orange

**NUTTY OLD FASHIONED** 20
Pistachio infused bourbon, pistachio syrup

**SUMMER SPRITZ** 17
Aperol, mango liqueur, mango syrup, lime juice, passion fruit, sparkling wine

**ANTI-OX MULE** 16
Vodka, blueberry syrup, ginger beer, lime, mint

**CANTARITO** 18
Tequila blanco, orange juice, lime juice, grapefruit juice, grapefruit soda, tajín

## AZAR'S TIKIS COVE

**AGUA BENDITA (HOLY WATER)** 16
Vodka, passion fruit, mint, aloe syrup

**BAHIA (PIÑA COLADA)** 16
Rum, coconut cream, pineapple juice

**NO MEZCALCULATIONS** 18
Mezcal, orange, grapefruit, lime, almond syrup, tajín

**FIRE KISSED (BESO DE FUEGO)** 18
Rum, Mezcal, lime, mint syrup, roasted pineapple, smoked anise, rosemary

**RITMO TROPICAL** 17
Melon & Banana liqueur, Malibu rum, pineapple and lime juice

**FIRE PLANE** 18
Bourbon, Aperol, Mandarin liqueur, Amaro Montenegro, lime, orange peel

## AZAR'S MOCKTAILS 0.0%

**PASSION FRUIT COLADA** 13
Lime juice, pineapple juice, coconut syrup

**PEACHY ICED TEA** 12
Earl grey tea, peach, mint, lime

**FLAMINGO LEMONADE** 13
Strawberry, lime, hibiscus tea

**NICOLE-TINI** 12
Passion fruit, aloe syrup, lime

**SUPERSTAR** 12
Passion fruit, mint syrup, lime, Cucumis lavender soda

PRICES IN US DOLLARS. GRATUITY NOT INCLUDED.

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

An 18% service charge will be added to parties of 7 or more.

# AZAR

OPEN FIRE CUISINE

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** 19
Korean BBQ, pickled onions, peanuts, gochujang

**CROQUETS BOMBON** 16
Roasted chicken, bechamel,

**TUNA TIRADITO** 19
Soy cream, sweet potato, sesame seeds, avocado

**PICANHA TARTARE** 22
Cured mustard egg yolk, onions, pickles, potato chips

**TUNA TOSTADA** 22
Avocado, salsa macha, cilantro, citric mayo

**GRILLED SCALLOPS** 20
Burntt cauliflower puree, azar compund butter, Iberico salt

**OCTOPUS BRAVO** 23
Potato foam, chorizo salt, red bell pepper chimichurri, aioli

**CHICHARONES (PORK BELLY)** 18
Guava jam, spicy mayo, chicharrón, pico de gallo

**GRILLED SHRIMP YUZU BUTTER** 21
Yuzu butter, roasted corn

**ROASTED FETA** 16
Saffron peach jam, crispy focaccia, za'atar

**CHORIZOS AZAR** 19
Beer-marinated grilled chorizo, chimichurri, chili sauce

**BEEF TATAKI** 21
Beef tenderloin, lychee gel, avocado, radish, ají amarillo, soy creamy sauce

## VEGETABLES & SALADS

**HARISSA HONEY CARROTS** 16
Roasted on kopa oven, labneh, sumac, candied pecans, cilantro

**CAULIFLOWER** 16
Roasted chili, oranges, za'atar crisp, cilantro, honey over eggplant purée

**GRILLED ROMAINE** 18
Grilled romaine, miso Caesar dressing, bacon bits, grapes, Parmigiano Reggiano

**AZAR SALAD** 16
Lettuce, cherry tomatoes, carrots, fresh cheese, roasted corn, house vinaigrette

**BLUE CHEESE SALAD** 18
Local Boston lettuce, blue cheese cream, grilled pears, candied pecans

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.
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## FIREWOOD OVEN/GRILL

U.S.D.A. PRIME — CERTIFIED ANGUS BEEF®

**RIBEYE** 79
16 oz.

**OUTSIDE SKIRT STEAK** 57
12 oz.

**PICANHA** 53
14 oz.

**BEEF TENDERLOIN** 71
11 oz.

**NEW YORK STEAK** 62
14 oz.

**CHEF'S SPECIALTY CUTS** (Ask your server) M/P

Choose a sauce for your cut

## 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** 13
Stuffed with Gouda cheese, chili sauce

**FRENCH FRIES** 8
Kosher sea salt
Add truffle 2

**BROCCOLINI** 14
Grilled to perfection

**ROASTED CORN** 11
Miso, cream, parmesan cheese

**GRILLED SEASONAL VEGETABLES** 15
Eggplant, zucchini, onions, bell peppers

**MASHED POTATOES** 11
Creamy mashed potatoes

**ASPARAGUS** 14
Hollandaise

**SWEET BANANAS** 12
Mozzarella

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## AZAR CHEF'S SPECIALTIES

### SHORT RIB 53
Braised Black Angus, Korean BBQ, bok choy, peanuts, sweet potato purée

### CHILEAN SEABASS 53
Ají amarillo beurre blanc, spinach, potato

### AZAR BURGER 28
Bacon jam, Cambozola cheese, grilled onions, pickles, mayo, fries

### BLACK TRUFFLE BURGER 29
Mushrooms duxelle, truffle Gouda cheese, black garlic mayo, potato chips and pickles

### BRANZINO 47
Ajillo aji amarillo sauce, corn purée, charred corn, crispy onions

### PORK CHOP 53
Pork au jus, grilled brocollini, burnt cauliflower

### LAMB CHOPS 62
Demi-glace, smoked eggplant cream, gremolata

## ROTISSERIE OVEN

### POLLO AL AZAR (CHICKEN AZAR)
House-marinated firewood rotisserie chicken, Peruvian chili sauce, fries, house salad

HALF CHICKEN 35

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