



TO SHARE WHILE DECIDING

MARINATED OLIVES (V) Kalamata olives, garlic, herb marination	
ARANCINI (V, E, G, D) Aubergine, tomato, mozzarella, tarragon aioli	
SMOKED EGGPLANT DIP (V, G) Rustic bread, balsamic, toasted cereals	
FRITTURA (S, G, E) Panko fried calamari, prawn, parsnip chips, squid ink aioli	
SPICY LAMB SAUSAGES FLATBREAD (G, D, N) Spiced tomato sauce, tzatziki, mozzarella, pomegranate, zaatar	
GARLIC PRAWN FLATBREAD (G, D, E) Halloumi, peas, harissa dressing, zucchini, rocket, sumac	
MEDITERRANEAN FLATBREAD (G, D, E, V) Spiced tomato sauce, mozzarella, truffle dressing, mushroom, olives, artichokes, sundried tomato, feta, oregano	

TO START

BEETROOT AND FIG (V, D, N) Beetroot, savoury granola, figs, blue cheese mousse	
BURRATA (V, D, N) Peach, cherry tomato, vincotto, pumpkin seeds	
YELLOWFIN TUNA CRUDO (S, E, N) Pomegranate dressing, avocado purée, radish, harissa mayonnaise	
BAKED CROTTIN DE CHAVIGNOL (D, N, G) Goat cheese, smoked honey, pistachio, walnut bread, quince paste	
BEEF CARPACCIO (D, E) Beef tenderloin, truffle mayonnaise, parmesan, baby herbs	
GALICIAN STYLE PULPO (S, G, N) Octopus, potato cream, pimento, fennel crumble	

SALADS

GREEN VEGETABLES & BUFFALO MOZZARELLA (V, D) Grilled zucchini, garden peas, sugar snap, peas pure, vinaigrette	
WATERMELON AND FETA (V, D) Mint, balsamic caviar, sesame seeds	
AZURE SALAD (V, G) Mixed lettuce, radicchio, cauliflower variations, portobello, orange segments, barley, truffle honey dressing	
ENDIVE AND SHRIMPS (S, E, N) Poached shrimps, Belgian endives, apple, walnut, dried cranberry, Waldorf dressing	

RISOTTO

RISOTTO ALL’ANATRA (G, D) Carnaroli rice, mushroom, taleggio crumble, duck leg	
RISOTTO GREEK STYLE (V, D) Marinated feta, confit onion, sweet cherry tomato, roasted peppers, olive powder, oregano	
RISOTTO CHORIZO & OCTOPUS (S, D) Chorizo, octopus, peas, basil, manchego, paprika butter	

PIZZA

MARGHERITA (V, G, D) Tomato sauce, Italian mozzarella, basil	
DIAVOLA (G, D) Tomato sauce, Italian mozzarella, spicy beef salami	
SMOKED SALMON AND CAVIAR (S, G, D) Mozzarella, spinach, ricotta, smoked salmon, caviar	
TRUFFLE AND BURRATA (V, G, D) Mozzarella, black truffle, burrata and rocket	
VEGAN PIZZA (V, G) Vegan cheese, zucchini, eggplant, truffle	

PASTA

30	GNOCCHI ALLA SORRENTINA (V, G, D, N, E) Homemade potato gnocchi, cherry tomato sauce, buffalo mozzarella, basil pesto	82
38	LASAGNA (G, D, E) Fresh layers of egg pasta sheets, beef ragu, béchamel	98
42	TAGLIOLINI ALLE VONGOLE (G, E, S, A) Clams, white wine, garlic, parsley	120
84	PENNE AL RAGU VEGANO (V, G, N) Plant-based bolognese sauce, cherry tomato, macadamia	88
82	BLACK SQUID LINGUINI (S, G) Napoli sauce, fish stock, prawn, crab meat, clams, salmon egg	135
102	GLUTEN FREE PENNE GENOVESE (V, N, D) Basil pesto, green beans, diced potatoes	90
72	LOCAL OMANI SHRIMP AND MASCARPONE TORTELLI (S, D, G, E) Poached lobster, bisque, caviar	195

MAIN COURSE

78	CHICKEN MILANESE (G) Breaded corn-fed chicken with arugula salad and gremolata	118
98	BEEF STRIPLOIN (D) Chimichurri, Sweet potato purée, parsnip chips	212
110	LAMB CHOPS (E) Caponata, roasted black garlic emulsion and oregano	228
88	SEABASS FILLET (S, N) Sauce vierge, basil pesto, garden herbs	178
110	FRIED ARTICHOKE (V, N) Broccoli, agrodolce onion, orange segments, tarragon, macadamia	92
95		

SIDES

	BEANS, FETA, ALMOND, GARLIC (D, N)	28
72	HONEY GLAZED CARROT, TAHINA, ZATAR (D, N)	32
	ROASTED POTATO WITH AIOLI AND MACADAMIA (E, N)	32
	TRUFFLE MASH (D)	38
66	FRENCH FRIES	28
	MEDITERRANEAN SALAD	28
70		

DESSERTS

82	COCONUT & RASPBERRY Coconut panna cotta, raspberry coconut sorbet, fresh coconut flakes, fermented raspberry	58
	CREMA CATALAN (D, E) Soaked dates, grilled figs, buttermilk sorbet	48
120	OLIVE OIL & ORANGE CAKE (G, D, E) Orange compote, fresh berries, crème fraiche ice cream	52
85	PISTACHIO CANNOLI (G, D, N, E) Crispy cannelloni, ricotta cheese, pistachio brittle	48
115	CLASSIC TIRAMISU (G, D, E) Mascarpone, coffee, lady fingers, cocoa powder	58
	LEMON & YOGHURT SEMIFREDDO (D, E) Lemon merengue, strawberries, mint	48
87		
95	ICE CREAM AND SORBETS (D, E, N)	42

168	①vegetarian ②contains dairy ③contains alcohol ④contains egg ⑤seafood ⑥contains gluten ⑦contains nuts	
155	Most vegetarian dishes can be served vegan	
95	If you have a food allergy or special dietary requirement please inform a member of our team	



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All prices are in United Arab Emirates Dirham and inclusive of %10 service charge %7 destination fee and %5 VAT

AZURE SIGNATURE COCKTAILS

- YUZU BASIL SMASH**
Tanqueray London dry Gin, basil Leaves, yuzu, cinnamon, egg white
- TOMATINI**
Ketel One Vodka, tomato, basil, almond, olives
- GARIBALDI**
Strawberry infused Campari, grapefruit, orange, saltwater
- PASSIONFRUIT PISCO SOUR**
Lapostolle Pisco, limoncello, passionfruit, lemon, egg white
- NEGRONI MODENA**
Balsamic Berries Gin, sweet Vermouth, black raspberry liqueur, Campari

WA SPRITZERS

- AZURE SPRITZ**
Jasmine Gin, Aperol, grapefruit, soda
- CUCUMBER SPRITZ**
Ketel One Vodka, cucumber, mint, Pernod, Prosecco
- HUGO**
Prosecco, elderflower, soda, lime, mint
- APEROL**
Prosecco, Aperol, soda

CHAMPAGNE & SPARKLING WINES

- NV Laurent-Perrier La Cuvée, Brut, Champagne, France
- NV Ruggeri, Argeo, Prosecco, Veneto DOC, Italy
- NV Da Luca Rose, Veneto DOC, Italy

WHITE WINE

- 2020 Ca`Montini, Pinot Grigio, Trentino, Italy
- 2022 Sauvignon Blanc, Dusky Sounds, Marlborough, New Zealand
- 2021 Chardonnay, Luigi Bosca, Finca La Linda, Argentina

ROSE WINE

- 2021 Domaine de la Rouillère, Provance, France

RED WINE

- 2020 Merlot, Yalumba, « Y Series », Australia
- 2020 Sangiovese, Banfi, Chianti Superiore, Italy
- 2018 Cabernet Sauvignon & Merlot, Vergelegen, South Africa

SWEET WINE

- 2020 Chenin Blanc, Sula Vineyards, Late Harvest, India

BEER SELECTION

- STELLA | PERONI | CORONA 42
- SOMMERSBY CIDER 45
- STELLA ARTOIS 42/45
- PERONI 42/45



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AZURE CLASSICS COCKTAILS

- 68 **MOJITO**
Rum, mint, lime, soda 45
- 60 **LONG ISLAND ICED TEA**
Vodka, tequila, white rum, triple sec, gin, Coca Cola 55
- 65 **DAIQUIRI**
White rum, juice, sugar syrup 45
- 70 **PINA COLADA**
White rum, coconut, fresh pineapple juice 45
- 65 **MAITAI**
White rum, dark rum, almond, fresh lime juice 45
- MOSCOW MULE**
Vodka, ginger beer, lime juice 68
- 55 **DARK & STORMY**
Dark rum, ginger ale, fresh lime juice 68
- 60 **MARGARITA**
Tequila, cointreau, lime 50
- 75 **SMOOTHIES**
- 75 **GREEN MACHINE**
Spinach, celery, broccoli, mango, banana, pineapple 38
- MANGO PARADISE**
Mango, passion fruit, pineapple, lemon 38
- TROPICAL COLADA**
Coconut, pineapple, banana 38
- 110 **RASPBERRY LOVE**
Raspberry, blueberry, banana 38
- 55 **CARIBBEAN KISS**
Strawberry, mango, melon, lemon 38
- ACAI KICK**
Blueberry, acai, banana, mango 38

MOCKTAILS

- 70 **PINEAPPLE EXPRESS**
Pineapple juice, mint, elderflower, cucumber soda 45
- MAGIC BERRY**
Lychee, cranberry, raspberry, ginger ale 45
- 70

ICETEAS & COFFEE INFUSIONS

- 60 **ICE TEA LEMON**
English breakfast tea, lemon 25
- 70 **ICE TEA ELDERFLOWER**
Elderflower, Earl Grey tea 28
- 75 **DOLCE VITA**
Coffee, almond, vanilla ice cream 40
- ICE COFFEE CLASSICS**
Coffee, milk, vanilla ice cream 45
- 45

WATER, SOFT DRINKS & JUICES

- MINERAL WATER**
- Evian Still (750 ML) 34
- Evian Sparkling (750 ML) 34
- Evian Still (330 ML) 24
- Evian Sparkling (330 ML) 24
- FRESH FRUIT JUICES**
Orange / Grapefruit / Apple / Pineapple / Mango / Fruit cocktail 32
- SELECTION OF TEA** 32
- SOFT DRINKS**
Coca Cola, Fanta, Sprite 25
- Redbull** 45

Azure

WINE LIST

WINES BY THE GLASS / BOTTLE

CHAMPAGNE & SPARKLING WINES

NV Laurent-Perrier La Cuvée, Brut, Champagne, France	110/600
NV Ruggeri ,Argeo, Prosecco, Veneto DOC, Italy	55/300
NV Da Luca Rose, Veneto DOC, Italy	55/300

WHITE WINE

2020 Ca` Montini , Pinot Grigio, Trentino, Italy	65/319
2022 Sauvignon Blanc, Dusky Sounds, Marlborough, New Zealand	65/275
2019 Chardonnay, Luigi Bosca, Finca La Linda, Argentina	70/280

RED WINE

2020 Merlot, Yalumba, « Y Series », Australia	60/285
2020 Sangiovese, Banfi, Chianti Superiore, Italy	70/420
2018 Cabernet Sauvignon & Merlot, Vergelegen, South Africa	75/350

ROSE WINE

2021 Domaine de la Rouillère, Provance, France	70/345
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SWEET WINE

2020 Chenin Blanc, Sula Vineyards, Late Harvest, India, 75 ML	45/240
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BUBBLES

NV Laurent-Perrier La Cuvée, Brut, Champagne, France	600
NV Pommery Brut Royal, Brut, Champagne, France	890
NV Billecart Salmon, Brut, Champagne, France	1,225
NV Ruinart, Brut Rosé, Champagne, France	1,620
NV Ruggeri Prosecco, Veneto DOC, Italy	300
NV Da Luca Rosé, Veneto DOC, Italy	300
NV Cava, Parès Balta, Brut, Catalonia, Spain	350

WINES BY THE BOTTLE

WHITE WINE

2019 Verdicchio, Umani Ronchi, Villa Bianchi, Italy	270
2021 Sauvignon Blanc, Dusky Sounds, Marlborough, New Zealand	275
2021 Chardonnay, Luigi Bosca, Finca La Linda, Argentina	280
2020 Ca` Montini , Pinot Grigio, Trentino, Italy	319
2019 Albariño, Paco & Lola, Rias Baixas, Spain	530
2019 Sancerre blanc, Domaine Pascal Jolivet, Loire, France	620
2020 Chablis , Jean Marc Brocard, Burgundy, France	750
2020 Chardonnay, Leeuwin Estate, Prelude Vineyards, Australia	745
2016 Olivier Leflaive, Meursault les Vireuils, France	1,590

RED WINE

2020 Primitivo, Vinuva, Organic, Salento IGT, Italy	270
2020 Merlot, Yalumba, « Y Series », South Australia, Australia	285
2017 Cabernet Sauvignon & Merlot, Vergelegen, South Africa	350
2018 Rioja, Bodegas Palacios Remondo, « La Montesa », Spain	385
2020 Chianti Superiore,, Banfi, Chianti DOCG, Italy	420
2018 Pinot Noir, Bouchard Père & Fils, Côte De Beaune, France	420
2015 Clarendelle de Haut brion, Bordeaux, France	480
2018 Bordeaux Blend, Meerlust, Stellenbosch, South Africa	460
2018 , Clavis Oréa, Saint-Emilion Grand Cru, France	720
2018 Château Mont Redon, Châteauneuf du Pape, France	780
2018 Nebbiolo, Merlot, GAJA, Sito Moresco, Piemonte, Italy	1,050
2016 M. Frescobaldi, Castello Di Nipozzano, Mormoretto, Italy	1,620

ROSE WINE

2021 Domaine de la Rouillère, Provence, France	345
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SWEET WINE

2020 Chenin Blanc, Sula Vineyards, Late Harvest, India 375 CL	240
2018 Emotions de la Tour Blanche, Sauternes, France 375 CL	460



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