

# AZUL

restaurantlounge

## SMALL PLATES

### BURRATA 12 *GF V*

toasted pepitas | green chili onion jam | elote

### CEVICHE\* 16 *GF DF*

citrus | serrano | green olives | whitefish | shrimp

### PROSCIUTTO AND MELON 14 *GF DF*

rango mesquite honey | salsa macha | mint

### TASTE OF THE SOUTHWEST 10 *GF DF VG*

chili dusted crispy tortillas | salsa verde | salsa macha | salsa rojo add: chicharonnes 5 | guacamole 4

## GREENS

add chicken or salmon\* to any salad 8

### LA PALOMA FRUIT SALAD 15 *GF VG*

pineapple | dragon fruit | prickly pear | blood orange pomegranate seeds | balsamic glaze | micro mint

### BABY LETTUCE BOUQUET 15 *GF V*

almonds | fennel | manchego | apples white balsamic vinaigrette

### PETITE SWEET GEM 14

sourdough crumble | reggiano parmigiana | elote caesar dressing

## ENTREES

### ANNATTO RUBBED LAMB LOIN\* 48 *GF*

preserved orange and fig glaze | salsa verde | polenta broccoli rabe

### GRILLED ALASKAN HALIBUT 44 *GF*

fennel and citrus salad | saffron | sonoran spiced butter

### PRIME HANGER STEAK\* 39 *GF*

mini street corn | truffle fries | chimichurri

### DUROC PORK CHOP\* 35 *GF*

prickly pear glaze | manchego and green chili polenta crispy brussels

### STERLING SALMON\* 37 *GF*

cauliflower puree | sun choke chips | charred asparagus salsa verde

## SHAREABLE SIDES

### POLENTA 10 *V . GF*

manchego and green chili

### BROCCOLI RABE 9 *GF . DF . VG*

pepitas | garlic | lemon

### GRILLED ASPARAGUS 12 *V . GF*

lemon zest | black garlic aioli | cotija

### ELOTE 9 *GF*

mexican street corn | tajin | limes | micro herbs

### QUESADILLA 12 *v*

hatch chili cheddar | roasted poblano | salsa | crema add: chorizo 3 | chicken tinga 4 | carne asada 5

### WILD MUSHROOM FLATBREAD 14 *v*

oaxaca cheese | squash blossom | watercress | chipotle aioli

### MEATBALLS 12

butchers blend | picked herbs | sauce colorado | cotija

## PASTA

### ROASTED MUSHROOM TORTELLONI 26

*v* pickled onion | fava beans | spring onion soubise asparagus tips

### RIGATONI GAME BOLOGNESE 29

elk | heritage pork | beef | la paloma herbs

### VEGAN BBQ 34 *VG*

jackfruit | tofu | sausage | ranch dusted potato | broccoli rabe

### PAN SEARED CHICKEN 32 *GF*

cazadores sauce | mushroom | pepper | tomato | olive | caper buttermilk mashed potatoes

### CHICKEN ENCHILADAS 32

chicken tinga | smoked jalapeno bechamel tomatillo and sweet ancho crema | salsa rojo

### PRIME BURGER\* 21

hatch chili cheddar | onion jam | little gem lettuce | tomato la paloma sauce | french fries

### CRISPY BRUSSELS SPROUTS 9 *GF . DF*

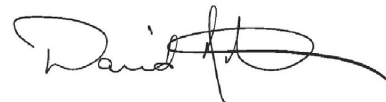
agave | aged balsamic | smoked bacon

### MASHED POTATOES 10 *GF*

yukon gold potatoes | buttermilk | chives

Menu by Executive Chef

David Noto



## CULINARY INDEX

V = Vegetarian

VG = Vegan

DF = Dairy Free

GF = Gluten Free

 = Spice Level

### ELOTE

Elote traces its origin back to indigenous tribes in Mexico who cultivated corn and incorporated it into their traditional dishes. The practice of grilling corn and seasoning with lime juice, spices, cheese and mayonnasise gained popularity in Mexico with Aztec influence.

Elote is now a beloved street food in Mexico city and the region surrounding.

### Poblano Peppers

Originates from Puebla, a state in central Mexico that's known for it's rich culinary traditions.

Interestingly, the poblano pepper has a dual identity, It's known as a poblano when fresh, but when dried, it becomes an ancho chili.

### ANNATTO

Also known as Achiote, is a bright red-orange spice derived from the seeds of the achiote tree which is native to Latin American and the Caribbean.

Spanish explorers brought the annatto seeds back to Europe, where they gained popularity for their vibrant red-orange color and their subtle earthy flavor.

### Carne Asada

The tradition of carne asada dates back to the 16th century when Spanish Jesuit colonizers settled in northern and north-eastern Mexico.

The term "carne asada" refers to the style of grilled meats in Latin American countries, particularly Mexico.

\*Consuming raw, or undercooked meats, seafood, shellfish, and eggs may increase your risk of food borne illness. An 18% service charge will be automatically added to the bill for parties of 6 or more.