

# MENU (Español)

## FIRST entradas

<b>Guacamole con Camaron</b>	\$230	<b>Mac'N' Cheese</b>	\$210
Tradicional pico de gallo, semillas de calabaza, brotes de chícharo		Pasta casera, salsa de queso brie	
<b>Guacamole</b>	\$139	<b>Tostada de Atun Fresco</b>	\$165
Aguacate, cebolla morada, ponzu, pepino, brote de chícharo, ajonjolí		Spicy mayo, aguacate, atún fresco, ponzu, cebolla morada, col morada, pepino, brote chícharo	
<b>Tiradito de Ribeye</b>	\$380	<b>Salpicon Vegetariano Mixto</b>	\$170
Tiradito de Ribeye, verduras salteadas, tuetano		Mango, aguacate, perejil, mostaza, aceite de oliva, brote de chícharo, rábano	
<b>Francesas</b>	\$170		
Papa, camote, queso parmesano rallado, aceite de trufa y sal de colima			

## SECOND ensaladas

<b>Cotija y Sandia</b>	\$220	<b>Ensalada Cesar</b>	\$250
Arugula, sandia, queso cotija, aderezo de lima		Lechuga romana, aderezo cesar, crotones, queso parmesano Opción de pollo o camarón	
<b>Ensalada de Betabel</b>	\$210		
Betabel, aliño, miel, mostaza, base jocoque, pistache, brotes de soja, aceite de trufa			

## THIRD ceviches y crudos

<b>Ceviche Azulea</b>	\$320	<b>Aguachile Negro de Camarón</b>	\$275
Pescado, camarón, apio, camote, maíz blanco, maíz amarillo, jengibre, leche de tigre		Camarón crudo curtido, ceniza de chiles, ceniza de tortilla, tomatillo	
<b>Tartar de Atun Fresco</b>	\$250		
Aguacate, cebolla morada, ponzu, pepino, brote de chícharo, ajonjolí			

## FOURTH principales

<b>Salmon Toscano</b>	\$350	<b>Tacos de Camaron Roca</b>	\$290
Tomate, espinaca, zanahoria, crema, parmesano, brote de chícharo, rábano, sandía, aceite de trufa		Camarón, aguacate, tortillas, espinaca, cebollín, aderezo YUZU	
<b>Ribeye</b>	\$480	<b>Fish and Chips</b>	\$320
Espejo de jugo de tuétano, mix de vegetales aromatizados con menta		Robalo rebosado, papas fritas, salsa tártara, vinagre de malta	
<b>Hamburguesa de Res</b>	\$340	<b>Hamburguesa Azulea de Camaron</b>	\$360
Pan brioche, queso americano, tomate, lechuga, cebolla, pepinillos, fritas		Camarón, queso manchego, lechuga, tomate, cebolla, champiñón, pepinillo, pan brioche, fritas	
<b>Filete de Pescado</b>	\$390	<b>Club Sandwich</b>	\$290
Zanahoria, calabaza, pimiento, yerbabuena, brote de chícharo, rábano, sandía		Pan artesanal, pollo, jamón, tomate, lechuga, papas	

## FIFTH postres

<b>Platano al Horno</b>	180	<b>Panna Cota con Melipona.</b>	\$139
		Crema cocida, miel de melipona, frutos rojos, ralladura de cítricos	



# MENU (English)

## FIRST starters

<b>Shrimp Guacamole</b>	\$230	<b>Mac'N' Cheese</b>	\$210
Traditional guacamole with pico de gallo, pumpkin seeds, pea sprouts and shrimp		Homemade pasta, brie cheese sauce	
<b>Guacamole</b>	\$139	<b>Fresh Tuna Tostada</b>	\$165
Avocado, red onion, ponzu, cucumber, pea sprouts and sesame seeds		Spicy mayo, avocado, fresh tuna, ponzu, red onion, red cabbage, cucumber, pea sprouts	
<b>Seared Ribeye</b>	\$380	<b>Mixed Vegetarian Salpicon</b>	\$170
Seared Ribeye, grilled veggies, bone marrow sauce		Mango, avocado, parsley, mustard, olive oil, pea sprouts, radish	
<b>Azulea French Fries</b>	\$170		
Potato, sweet potato, grated parmesan cheese, truffle oil and Colima salt			

## SECOND salads

<b>Cortija Cheese and Watermelon Salad</b>	\$220	<b>Cesar Salad</b>	\$250
Watermelon, Cotija cheese, Colima dressing		Romaine lettuce, Caesar dressing, croutons, parmesan cheese	
<b>Beat Salad</b>	\$210	<b>Shrimp Cesar Salad</b>	\$350
Beet, dressing, honey, mustard, jocoque base, pistachio, soy sprouts, truffle oil		<b>Chicken Cesar Salad</b> \$310	

## THIRD raw and ceviches

<b>Ceviche Azulea</b>	\$320	<b>Shrimp Black Aguachile</b>	\$275
Fish, shrimp, celery, sweet potato, white corn, yellow corn, ginger, tiger milk		Cured shrimp, chili ash, tortilla ash and tomatillo	
<b>Fresh Tuna Tartar</b>	\$250		
Avocado, red onion, ponzu, cucumber, pea sprouts, sesame seeds			

## FOURTH main

<b>Tuscan Salmon</b>	\$350	<b>Roca Shrimp Tacos</b>	\$290
Tomato, spinach, carrot, cream, parmesan, pea sprouts, radish, watermelon, truffle oil		Shrimp, avocado, tortillas, spinach, chives and YUZU dressing	
<b>Ribeye</b>	\$480	<b>Fish and Chips</b>	\$320
Mixed veggies with mint aroma and bone marrow sauce		Breaded sea bass, French fries, tartar sauce, malt vinegar	
<b>Sirloin Burger</b>	\$320	<b>Azulea Shrimp Burger</b>	\$360
Brioche bun, American cheese, tomato, lettuce, onion, pickles, azulea fries		Shrimp, manchego cheese, lettuce, tomato, onion, mushroom, pickle, brioche bread, French fries	
<b>Grilled Fish</b>	\$390	<b>Club Sandwich</b>	\$250
Carrot, pumpkin, pepper, mint, pea sprouts, radish, watermelon		Artisan bread, chicken, ham, tomato, lettuce and potatoes	

## FIFTH deserts

<b>Baked Plantines</b>	180	<b>Panna Cota with Melipona</b>	\$139
		Cooked cream, melipona honey, red fruits,	

