

## SALADS

 **Lobster Salad**, Melon, Watermelon, Arugula & Mango Emulsion \$18

**Caesar Salad**, Romaine Lettuce, Tomato Cherry, Parmesan Cheese, Palm Hearts & Garlic Croutons  
Salmon \$13.5    Chicken \$11.5    Shrimp \$14.5

  **Mixed Salad**, Mezclum, Avocado, Cherry Tomato, Palm Hearts, Caramelized Nuts & Apple Cider Vinaigrette \$9

**Thai Beef Salad**, Grilled Steak, Romaine Lettuce, Cucumber, Tomato, Onion, Peanut & Sesame Dressing \$10

  **Quinoa Tabouleh**, Arugula, Green Asparagus, Mozzarella, Piquillo Pesto & Sunflower Seed \$9.5

**Tuna Loin Salad**, Romaine Lettuce, Avocado, Mango, Orange, Peanuts, Crispy Wanton & Sesame Dressing \$14

## APPETIZERS

**Loaded Nachos**, Chili, Black Beans, Sour Cream, Pico de Gallo, Guacamole, Chive & Cheese \$16

**Fish Tacos**, Sea Bass, Cabbage, Pico de Gallo, Pickled Onions, Chipotle & Flour Tortilla \$12

 **Peruvian Seabass Ceviche**, Sweet Potato, Crispy Corn, Red Onion, Cilantro & Lemon \$13

 **Shrimp Ceviche**, Avocado, Tomato, Red Onion, Cilantro & Yucca Chips \$16

 **Seafood Cocktail**, Shrimp, Seabass, Octopus & Calamari \$15

 **Beef Arepa**, Pickled Onions, Guacamole, Marinated Beef Filet, Feta & "Aji Amarillo" Aioli \$12

 **Avocado Fries**, Sour Cream & Cilantro Dressing \$9.5

**Buffalo Chicken Wings**, Blue Cheese, Sour Cream Dip & Yucca Chips \$10

## BURGERS/SANDWICHES

**Crunchy Burger** Onion Rings, Pepperoni, Cheddar Cheese, Tomato, Lettuce, Honey Dressing & Western Fries \$15

**New York Burger** Fried Egg, Pork Ham, sautéed Onion, Blue Cheese & French Fries \$16

**Legendary Burger** Bacon, Lettuce, Tomato, Onion, Pickled Cucumber, Cheddar Melted Cheese & French Fries \$18

**Club Sandwich** Grilled Chicken Breast, Pork Ham, Bacon, Tomato, Onion, Lettuce, Cheddar Cheese & French Fries \$14


**Monster Sandwich** Chicken Breast, Pepperoni, Jam, Melted Mozzarella, Romaine Lettuce, Thousand Island dressing, Focaccia Bread & Sweet Potato Fries \$15

 **Vegetarian**

 **Gluten Free**

## ON THE GRILL

Include one Sauce


 **Rib Eye Steak (12oz)** with Bake Potato and Sour Cream \$32.5

 **Skirt Steak (10oz)** with Asparagus, Mushroom & Balsamic Cherry Tomato \$33.5

 **Chicken Adobo** with white rice and Guandu" \$14

 **Pork Rib**, Balsamic-Honey Glaze, Western Potato with Cilantro and Cajun \$25

**Breaded Jumbo Shrimps** with Chipotle Dip and Green Salad \$27

 **Chilean Salmon (8oz)** with Asparagus, Mushroom & Balsamic Cherry Tomato \$19

 **Sea Bass (8oz)** with Fried Yucca \$22

**Fried Snapper** with "Yucca al Mojo" \$18

**Azul Finger food Platter** \$25

Beef Mini Slider, Buffalo Chicken Wings, Chicken Quesadilla, Jalapeno Poppers, Nachos with Cheese and Chili Beans

**Seafood Sampler** \$38

Grilled Shrimp, Breaded Fish, Fried Calamari, Patacones, Tartar Sauce & Lemon

## SAUCES

Tamarind BBQ, Cilantro Mojo, Piquillo Aioli, Chimichurri, Tartar, Chipotle, Honey Mustard

## PIZZAS

 **Margherita** Buffalo Mozzarella, Sliced Tomatoes, Cherry Tomatoes, Parmesan & Fresh Basil \$13

**Red Pepperoni**, Chorizo Ibérico, Crispy Serrano Ham, Goat Cheese, Mozzarella, Sundried Tomato Pesto & Chili Flakes \$14.5

 **4 Cheeses** Mozzarella, Parmesan, Blue Cheese, Swiss, Red Onions & Arugula \$16.5

**Azul Supreme** Italian Sausage Crumble, Pepperoni Ham, Bacon, Ground Beef, Mushroom, Green Bell Pepper & Red Onion \$16

**Hawaiian Shrimp** Caramelized Pineapple, Ham, Mozzarella & Grated Coconut \$16.5

## SIDE DISHES \$5

Fried Yucca or al Mojo /French Fries

White Rice with Guandú

Onion Rings/Patacones

Western Fries \$6



Asparagus, Mushroom & Balsamic Cherry Tomato \$7

Green Salad / Oven Potato \$7

## ENSALADAS

 **Ensalada de Langosta** Melón, Sandía, Arúgula & Emulsión de Mango \$18

**Ensalada César** Lechuga Romana, Tomate Cherry, Palmito, Parmesano & Crotones de Ajo  
Salmón \$13.5 Pollo \$11.5 Langostinos \$14.5

  **Ensalada Mixta** de Lechugas, Aguacate, Tomates Cherry, Nueces Caramelizadas, Palmito, Cebolla & Vinagreta de Cidra \$9

**Ensalada Thai de Res** Filete a la Parrilla, Lechuga Romana, Pepino, Tomate, Cebolla, Maní & Aderezo de Ajonjolí \$10

  **Tabouleh de Quinoa** Arúgula, Espárragos, Mozzarella, Pesto de Piquillo & Semillas de Girasol \$9.5

**Ensalada de Atún Fresco** Lechuga Romana, Aguacate, Mango, Naranja, Maní, Wantón & Aderezo de Ajonjolí \$14

## APERITIVOS

**Nachos Chili**, Frijoles Refritos, Crema Agria, Pico de Gallo, Guacamole, Cebollino & Queso \$16

**Tacos de Pescado** Corvina a la Plancha, Repollo Morado, Pico de Gallo, Cebolla Salteada & Chipotle \$14

 **Ceviche de Corvina Peruano**, Camote, Maíz Crujiente, Cebolla Morada, Cilantro & Limón \$13

 **Ceviche de Langostinos**, Aguacate, Tomate, Cebolla Morada, Cilantro & Chip de Yuca \$16

 **Coctel de Mariscos**, Langostinos, Corvina, Pulpo & Calamares \$15

 **Arepas de Carne** Cebolla Encurtida, Guacamole, Filete de Res, Queso Feta & Aioli de Ají Amarillo \$12

 **Aguacate Frito** Crema Agria & Aderezo de Culantro \$9.5

**Alitas de Pollo con Salsa Picante**, Queso Azul, Crema Agria & Chips de Yuca \$10

## HAMBURGUESAS/EMPAREDADOS

**Hamburguesa Crunchy**, Aros de Cebolla, Pepperoni, Queso Cremoso, Tomate, Lechuga, Aderezo de Miel & Papas Western \$15

**Hamburguesa New York**, Huevo Frito, Jamón, Cebollas Salteadas, Queso Azul & Papas Fritas \$16

**Hamburguesa Legendaria**, Tocino, Lechuga, Tomate, Cebolla, Pepinillos Encurtidos, Queso Cheddar Derretido & Papas Fritas \$18

**Club Sándwich** Pechuga de Pollo a la Parrilla, Jamón de Cerdo, Tocino, Tomate, Cebolla, Lechuga, Queso Cheddar & Papas Fritas \$14

**Monster Sándwich** Pechuga de Pollo, Pepperoni, Jamón, Mozzarella Gratinado, Lechuga Romana, Aderezo Mil Islas, Pan Focaccia & Papitas de Camote \$15

## A LA PARRILLA

Incluye una Salsa

 **Rib Eye Steak (12oz)**, Papa al Horno y Crema Agria \$32.5

 **Entraña (10 oz)**, Espárragos, Hongos y Tomates Cherry con Balsámico \$33.5

 **Pollo Adobado**, Arroz con Guandú y Coco \$14

 **Costillas de Cerdo** en Balsámico y Miel, Papas Western, Cilantro y Cajun \$25

**Langostinos Jumbo** Apanados, Dip de Chipotle y Ensalada Verde \$27

 **Salmón Chileno (8 oz)**, Espárragos, Hongos y Tomates Cherry con Balsámico \$19

 **Corvina (8 oz)**, Yuca Frita \$22

**Pargo Entero**, Yuca al Mojo \$18

**Picada Azul** \$25

Mini Hamburguesa de Carne, Alitas, Quesadilla de Pollo, Jalapeño Rellenos de Queso, Nachos con Queso y Chili

**Picada del Mar** \$38

Langostinos a la Parrilla, Dedos de Corvina Empanizadas, Aros de Calamar Empanizados, Patacones & Salsa Tártara


## SALSAS

BBQ de Tamarindo, Mojo de Cilantro, Aioli de Piquillo, Chimichurri, Tártara, Chipotle, Mostaza Miel

## PIZZAS

 **Margarita** Mozzarella di Búfala, Tomate Rebanado, Tomates Cherry, Parmesano & Albahaca Fresca \$13

**Roja** Pepperoni, Chorizo Ibérico, Jamón Serrano Crujiente, Queso de Cabra, Mozzarella, Pesto de Tomates Secos & Pimienta Roja \$14.5

 **4 Quesos** Mozzarella, Parmesano, Queso Azul, Suizo Cebollas Morada & Arúgula \$16.5

**Azul Supreme** Chorizo Italiano, Pepperoni, Jamón, Tocino, Carne Molida, Hongos, Pimentón Verde & Cebolla Morada \$16

**Hawaiana de Langostinos**, Piña Caramelizada, Jamón, Mozzarella y Ralladura de Coco \$16.5



**Vegetariano**



**Sin Gluten**

## GUARNICIONES \$5

Yuca Frita o al Mojo/Papas Fritas

Arroz con Guandú y Coco

Aros de Cebolla/Patacones

Papas Western \$6

Espárragos, Hongos y Tomates Cherry con Balsámico \$7

Ensalada Verde / Papa al Horno \$7

## Azul Specialty Cocktails

### Classic Cuban Mojito \$11

Rum, Fresh Lemon & Crushed Mint

### Passion Mojito \$11

Rum, Passion Fruit, Mint & Lemon

### Very Berry Mojito \$11

Rum, Wild berry Puree, Mint & Lemon

### Tropical Mojito \$11

Rum, Mint, Mango Juice & Lemon

### Green Mojito \$11

Rum, Kiwi Puree, Fresh Mint & Lemon

### Berry Caipiroska \$9

Vodka, Mixed Berries & Persian Limes

### Tropical \$11

Rum, Pineapple, Mango, Orange  
& Passion Fruit Juice

### Red or White Sangria \$12

Wine, Brandy, Triple Sec, Juices & Fruit

### Breeze \$9

Amaretto, Coconut Rum,  
Pineapple & Cranberry Juice

### Kiwi Caipiroska \$10

Vodka, Freshly Crushed Kiwis & Limes

### Coconut Cocktail \$13

Gin, Malibu, Sour Mix & Coconut Water



### Frozen Cocktails

### Special Piña Colada \$13

Baileys, Rum, Coconut Cream & Pineapple

### Super Smoothie \$11

Spiced Rum, Bananas, Strawberries  
& Pineapple

### Mudslide \$13

Vodka, Kahlua, Bailey's & Ice Cream

### Piña Colada \$9

Rum, Coconut Cream & Crushed Pineapple

### Daiquiris \$10

Rum, Lime Juice, Peach, Strawberry, Passion Fruit,  
Mango or Banana



Your Favorite Cocktail in a Pineapple + \$3

### Abuelo Libre \$13

Rum Abuelo 7 Years, Fresh Lemon & Mint

### Panamenian Mojito \$13

Seco Herrerano, Tangerine, Basil & Lemon

### Flavored Margaritas \$12

Tequila, Triple Sec, Lemon & Salt

Mango, Pineapple, Strawberry & Passion Fruit

### Lights of Panama \$13

Disaronno, Midori, Rum Abuelo, Orange &  
Pineapple, Mango Juice

### Smoothies \$5

Peach, Strawberry, Passion Fruit, Mango,  
Banana or Wild Berries

### Natural Juices

Coconut Water \$6

Seasonal Fruits \$5

Pineapple, Watermelon, Melon, Papaya

Lemonade \$4.5

Ice Tea \$4.5

### Local Beers \$4.5

Balboa - Panamá - Panamá Light

Atlas - Soberana

### Imported Beers \$6.5

Corona - Heineken - Coors Light

Miller Lite - Stella Artois - Guinness

Bavaria 0% alcohol

### Vinos

**Please ask for full wine list for  
available selections.**

## Cócteles Especiales de Azul

### **Mojito Clásico Cubano \$11**

Ron, Limón & Menta

### **Mojito de Maracuyá \$11**

Ron, Maracuyá, Menta & Limón

### **Very Berry Mojito \$11**

Ron, Frutos del Bosque, Menta & Limón

### **Mojito Tropical \$11**

Ron, Menta, Mango & Limón

### **Mojito Verde \$11**

Ron, Kiwi, Menta & Limón

### **Berry Caipiroska \$9**

Vodka, Frutos del Bosque & Limón Persa

### **Tropical \$11**

Ron, Piña, Mango, Naranja & Maracuyá

### **Sangria Blanca o Tinta \$12**

Vino, Brandy, Triple Sec, Jugos & Frutas

### **Breeze \$9**

Amaretto, Ron de Coco,  
Piña & Jugo de Cranberry

### **Caipiroska de Kiwi \$10**

Vodka, Kiwis & Limón

### **Coconut Cocktail \$13**

Ginebra, Malibu, Sour Mix & Agua de Coco

## Cócteles Congelados

### **Piña Colada Especial \$13**

Baileys, Ron, Crema de Coco & Piña

### **Super Smoothie \$11**

Ron con Especias, Guineos, Fresas  
& Piña

### **Mudslide \$13**

Vodka, Kahlua, Bailey's & Helado

### **Piña Colada \$9**

Ron, Crema de Coco & Piña

### **Daiquiri Sabores \$10**

Ron, Jugo de Limón, Fresa, Maracuyá, Mango,  
Melocotón o Guineo

Su Coctel Favorito servido en una Pina + \$3

### **Abuelo Libre \$13**

Ron Abuelo 7 Años, Limón & Hierbabuena

### **Mojito Panameño \$13**

Seco Herrerano, Mandarina, Albahaca & Limón

### **Margaritas de Sabores \$12**

Tequila, Triple Sec, Limón & Sal  
Mango, Piña, Fresa & Maracuyá

### **Luces de Panamá \$13**

Disaronno, Midori, Ron Abuelo, Jugo de  
Naranja, Piña y Mango

### **Smoothies \$5**

Melocotón, Fresa, Maracuyá, Mango,  
Banana o Frutos Rojos

### **Natural Juices**

Coconut Water \$6

Seasonal Fruits \$5

Pineapple, Watermelon, Melon, Papaya

Lemonade \$4.5

Ice Tea \$4.5

### **Cervezas Nacionales \$4.5**

Balboa - Panamá - Panamá Light

Atlas - Soberana

### **Cervezas Extranjeras \$6.5**

Corona - Heineken - Coors Ligth

Miller Lite - Stella Artois - Guinness

Bavaria 0% alcohol

### **Vinos**

**Please ask for full wine list for available  
selections.**