

AZUL



CAESAR BLUE
RESTAURANT

AZUL

S T A R T E R R

BUDDHA BOWL SALAD 300 TL

Agrain based salad, Burgoo, Sprouted lentils, Lemon, Coriander, Red onions, Almond, Pinenuts, Pistachios, Pomegranate syrup, Honey yogurt vinaigrette and cumin seeds.



BEEF BRUSETTA 310 TL

Babagannus, sourdough bread, balsamic glaze, beef

CAESAR SALAD WITH CHICKEN 300 TL

Caesar vinaigrette, Cheery tomatoes, Lettuces, Parmesan leaves, Grilled Chicken breast.

CAESAR SALAD WITH SHRIMPS 360 TL

Caesar vinaigrette, Cheery tomatoes, Lettuces, Parmesan leaves, Shrimps.

MEDITERRANEAN SALAD 310 TL

Peppers, Feta cheese, Tomatoes, Cucumbers, Greens, Onions.

HUMUS SALAD 270 TL

Season greens, Chickpeas, Humus, Pomegranate sauce.

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CAPRESE

270 TL

Oregano, Basil, Tomatoes, Mozzarella.



SALMON TARTAR

360 TL

Avocado, Marinated Salmon, Quinoa, Orange sauce, Lemon.



FOCACCIA + MEZE

250 TL

(Greek meze, Yoghurt / Eggplant, Humus, Butter).

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PASTA BOLGNESE

300 TL

Slow cooked Bolognese sauce, Parmesan cheese.

ARABIATTA

250 TL

Pasta, Chilli tomato sauce.



CARBONARA

330 TL

Pasta, Bacon, Garlic, Egg yolk, Cream sauce, Parmesan cheese.



PENNE ALFREDO

300 / 400 / 450 TL

(CHICKEN / SHRIMP / BEEF)

Pasta, cream sauce, beef/shrimps, mushrooms

BISQUE PASTA

370 TL

Bisque sauce, mushrooms, shrimps, tobiko

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MEDIUM-SIZED

200 TL

Base Tomato Sause + Cheese / Creame Sause + Cheese.

TOMATOES	20 TL
MUSHROOMS	40 TL
ONION	20 TL
PEPPERS	25 TL
SWEET CORN	25 TL
PINEAPPLE	40 TL
OLIVES	25 TL
CHEESE	30 TL
BACON	60 TL
PEPPERONI	50 TL
CHICKEN	50 TL
BEEF	100 TL
TUNAFISH	60 TL
FUME SALMON	100 TL



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HOT STARTERS

TACO BEEF

280 TL

Shredded Beef, Pickled lemon aioli, and Cilantro topping.



FISH AND CHIPS

350 TL

Grilled Seabass fillet, Lemon, Chips.

POPCORN SHRIMPS

350 TL

Marinated Shrimps, Greens.

CALAMARI RINGS

300 TL

Smoked aioli Calamari.

AZUL

MAI N C O U R S E

CONFIT COCO CHICKEN 320 TL

Slow cooked marinated drumsticks, Sweet corn, Irish & sweet Potatoes, Spinach, Coconut sauce.



FAJITA (BEEF / CHICKEN) 450 / 330 TL

Beef / Chicken Cutlets, Vegetables stir fired.



SHRIMP PAN 400 TL

Grilled Marinated Shrimps with vegetables panfried.

GRILLED FISH 420 TL

Grilled seabass / Fish with Salad.

BON FILLET BEGENDI 700 TL

Eggplant begendi, grilled bon fillet, mushroom sauce, Vegetables

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ASADO IN HERBS

550 TL

Long baked rib Beef, Pickled onions, Salad, Potatoes.



PEA SALMON

500 TL

Black beans, pea puree, celery sauce, salmon with pistachios

CHICKEN SCHNITZEL

350 TL

SOUS VIDE CHICKEN

340 TL

Stuffed rice, sauce vide chicken, sweet potatoes, chicken sauce

ISO DEL MONICO

650 TL

risotto with tumeric, Entrecote

AZUL BURGER

350 TL

Beef Patty, Cheddar cheese, Lettuce, Tomatoes, Pickled mayonnaise, Purple onions.



MAIN COURSE

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SOFT DRINKS

COLA 45 TL

COLA ZERO 45 TL

SPRITE 45 TL

FANTA 45 TL

SODA 45 TL

WATER (0.5 / 1.5) 35 / 60 TL

SAN PELLEGRINO 80 TL

RED BULL 85 TL

MILKSHAKES 90 TL

FRESH ORANGE JUICE 90 TL

(Strawberry, vanilla, chocolate, lemon, caramel).

CAPPY JUICE 40 TL

(Pineapple, Grape, Coconut, Cherry, Apple, Orange, Mix).

FUSE ICE TEA 45 TL

(Peach, Lemon, Watermelon).



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TEA & COFFEE & DESSERTS

ESPRESSO	40 TL
DOUBLE ESPRESSO	50 TL
AMERICANO	50 TL
CAPPUCCINO	55 TL
BIG CAPPUCCINO	65 TL
LATTE	55 TL
BIG LATTE	65 TL
ICE LATTE	65 TL
TURKISH TEA	40 TL
BLACK TEA	30 TL
SPECIAL TEA	50 TL
FRESH MINT TEA	30 TL
EXTRA SYRUP	20 TL
DESSERTS	200 TL



AZUL

NON-ALCOHOLIC COCKTAILS & BEER

ZOBO	90 TL
Pineapple juice, raspberry syrup, lemon juice, soda	
MIDSUMMER COOLER	90 TL
Water melon syrup, Pineapple juice, strawberriesyrup, lemon juice, soda	
SCARLET	90 TL
Orange juice, Pineapple juice, mango syrup, grenadine	
MARY ROSE	90 TL
lemon juice, ginger, Blackberry syrup, strawberry syrup	
OCEAN BLUE	90 TL
Coconut juice, pineapple juice, blue curacao	
GREEN GOBLIN	90 TL
Grape juice, Pineapple juice, Grenadine.	
HOMEMADE LEMONADE	90 TL
Lemon slices, lemonjuice, soda , syrup	

CORONA	120 TL
MILLER	75 TL
EFES PILSEN	80 TL
EFES MALT	80 TL
CIDER	120 TL
HEINEKEN	120 TL
AMSTERDAM	110 TL
BOMOTII	90 TL



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ALCOHOLICS COCKTAILS

MOJITO 120 TL

White rum, Lemon juice, Sprite, Mint, Syrup.

MARGARITA 120 TL

Tequila, Lemon juice, Triple sec.

BLACK ROSE 120 TL

Gin, Blackberry syrup, lime juice, Tonic water

BOULEVARDIER 135 TL

Bourbon whiskey, campari, sweet vermouth

APPLETINI 120 TL

vodka, gin, apple syrup, lemon juice

APEROL SPRITZE 150 TL

Aperol, Prosecco, Soda.

LONG ISLAND 180 TL

Vodka, White rum, Gin, Tequila, Triple sec,
Cola, Lime juice.

FRENCH 75 120 TL

Gin, sparkling wine, simple syrup,
lemon juice

PALOMA 110 TL

Tequila, grapefruit juice,
lime, simple syrup, soda

TEQUILA
SUNRISE 120 TL

Tequila, Vodka,
orange juice,
grenadine syrup



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ALCOHOLIC COCKTAILS

GRANDIOSE 120 TL

Tequila, pineapple juice, Cointreau,
lemon juice, Watermelon syrup

PINA COLADA 140 TL

rum, coconut milk, and pineapple juice

ROSSINI 110 TL

Champagne, strawberries, simple syrup

HUGO 100 TL

Prosecco, mint, vanilla syrup, lemon juice,
soda

HURRICANE 120 TL

Light rum, dark rum, passionfruit syrup, orange
juice, lemon juice, grenadine syrup

ESPRESSO MARTINI 110 TL

Baileys, Martini rosso, Espresso.

FRENCH MARTINI 130 TL

Gin, Chambord, pineapple juice, lime juice

LIMOMCELLO SPRITZ 135 TL

Limomcino, prosecco, soda



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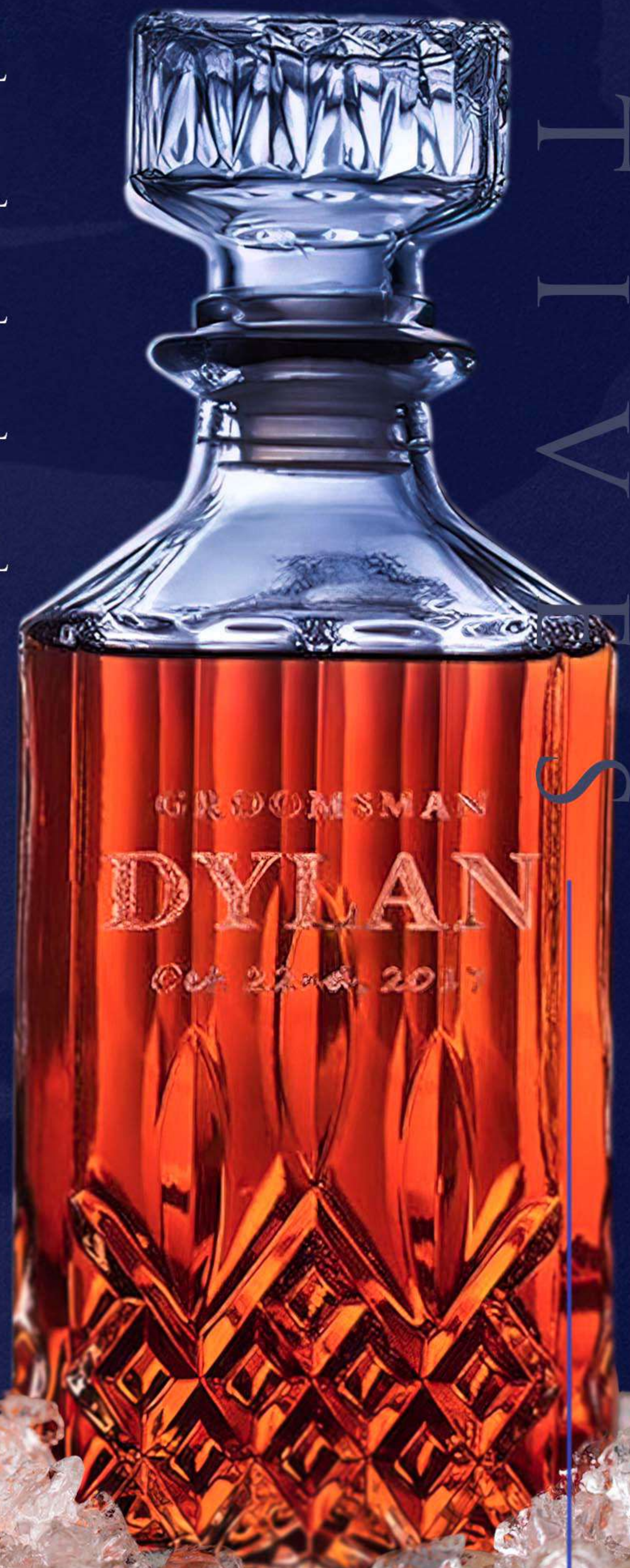
Coffee liquor, Irish cream, Triple sec.



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A P E R I T T I V O

FINLANDIA	95 TL
ABSOLUTE VODKA	100 TL
GREY GOOSE VODKA	200 TL
OMLECA SILVER	120 TL
BOMBAY SAPPHIRE	120 TL
JAMESON	125 TL
TEQUILA	100 TL
BLACK LABEL	140 TL
RED LABEL	105 TL
JACK DANIELS	125 TL
BALLANTINE'S	110 TL
BACARDI	100 TL
BEEFEATER	95 TL
JÄGERMEISTER	100 TL
RAKI	80 TL
CHIVAS	150 TL



AZUL

B R E A K F A S T

TURKISH BREAKFAST

300 TL

2 People.

ENGLISH BREAKFAST

300 TL

EGGS BENEDICT

300 TL

Salmon / Bacon.

PANCAKE / CREPE

160 TL

ALL BREAKFASTS ARE SERVED WITH ONE NON ALCOHOLIC DRINK.



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VINKARA SYRAH, TURKEY 75 TL

Full bodied red wine, Bursting with red fruits, A hint of Clove, Well Balanced with a little tannin. Easy drinking. Pairs well with red meat and arabiatta and silly Tommy Cooper jokes.

WINEHOUSE OKUZGOZU, TURKEY 490 TL

A medium to full bodied red wine, Made with an excellent grape in digenous to Turkey. Complex yet fun, Wild cherry and nutmeg on the nose, The palate has dark fruits, Scaffolded by healthy amounts of tannis Pairs well with Buddah bowl and Bolognese, A perfect end to a relaxing day in the hamam!

VINKARA KALECIK KARASI, TURKEY 75 TL

Medium to full bodied wine with a little more sweetness than you might expect, Made from indigenous grapes to Turkey. The grapes have been hand harvested late to achieve a fuller body. Mullberry, Blackberry and fig, with a tobbaoco finish.

MEHZEN RED BLEND, TURKEY 500 TL

Cabernet Sauvignon, Merlot and Syrah, Have been blended together to create a harmoneous and tantalizing vino experience. Red fruits, bell pepper and capsicum notes, Perform within. Like an Ottoman amphitheatre o f taste. Pairs well with Spicy food, Tomato sauces, and soft cheese.

ETEL GILLHAM RED, NORTH CYPRUS 600 TL

Full bodiedred, Grown in Isreal for our winery here in Cyprus. Cabernet Sauvignon Merlot blend, Also known as a Bordeaux Blend, 10 months aging in French oak barrels, Results in black fruits and cloves yet eleganton the finish. Pairs well with Asado, Or hard cheese.

PASQUA PINOT GRIGIO BLUSH, ITALY 75 TL

Very pale and light rose, Due to minimal contact with skin. This floral wine shows elegant signs of peach and apricot.



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PASQUA PINOT GRIGIO 2020, ITALY

75 TL

All time classic, This Italian staple has floral pollen notes with green apple and citrus.
Pairs well with pasta dishes and fresh fish.

VINKARA HASANDERE, TURKEY

450 TL

Another indigenous grape to Antolia, This elegant white wine. Bergamot fragrance, Grapefruit and green apple on the palate, Well balanced acidity.
Pairs well with shrimp and asiago cheese.

VINKARA SAUVIGNON BLANC, TURKEY

490 TL

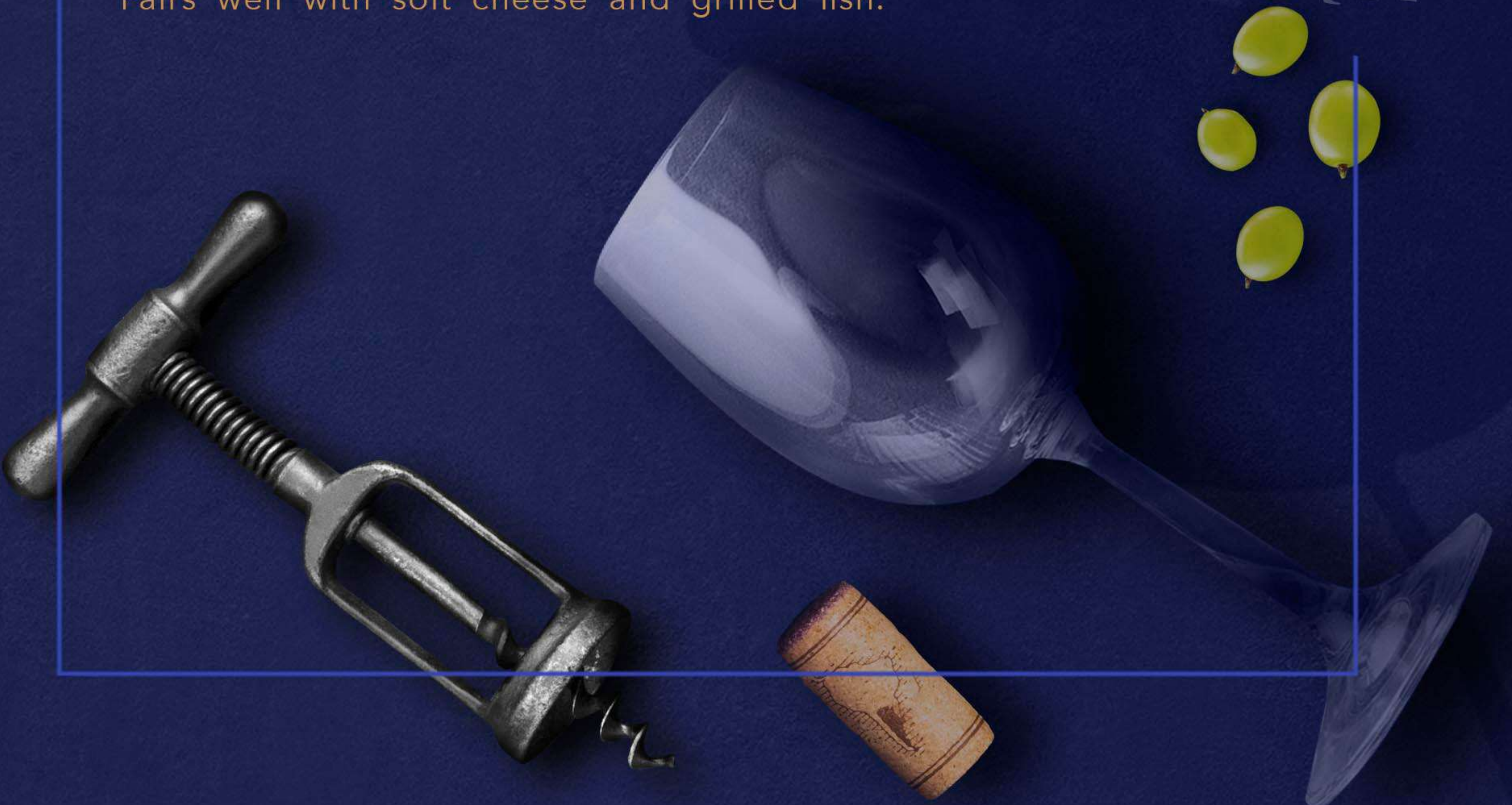
Goseberries, Citrus and pineapple. Imagine a perfect balance of old world and new world, Fruitier than a Sancerre and drier than a New Zealand version.
Pairs well with Mature cheddar and salad dishes.

ETEL GILLHAM'S WHITE, NORTH CYPRUS

600 TL

Made with Chardonnay grapes and a slight aging period with French oak. Creamy and complex in texture, Ripe pear and red apple.
Pairs well with soft cheese and grilled fish.

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FLIPETTI ASTI, ITALY

350 TL

Semi sweet sparkling wine. Very fruity and even more fun. Light enough to drink during the day next to the pool, fun enough to share in the evening with friends.

BOTTER PROSECCO EXTRA DRY, ITALY

390 TL

Slightly sweeter than a Brut, Glera grape. DOC. Stoned fruits and red apple on the palate, Balanced out with a crisp acid level.

FLIPETTI PROSECCO ROSE, ITALY

350 TL

Ripe summer fruits, With a fresh anise tone. Prosecco does not get more fun than this!

VINKARA YASASIN, TURKEY

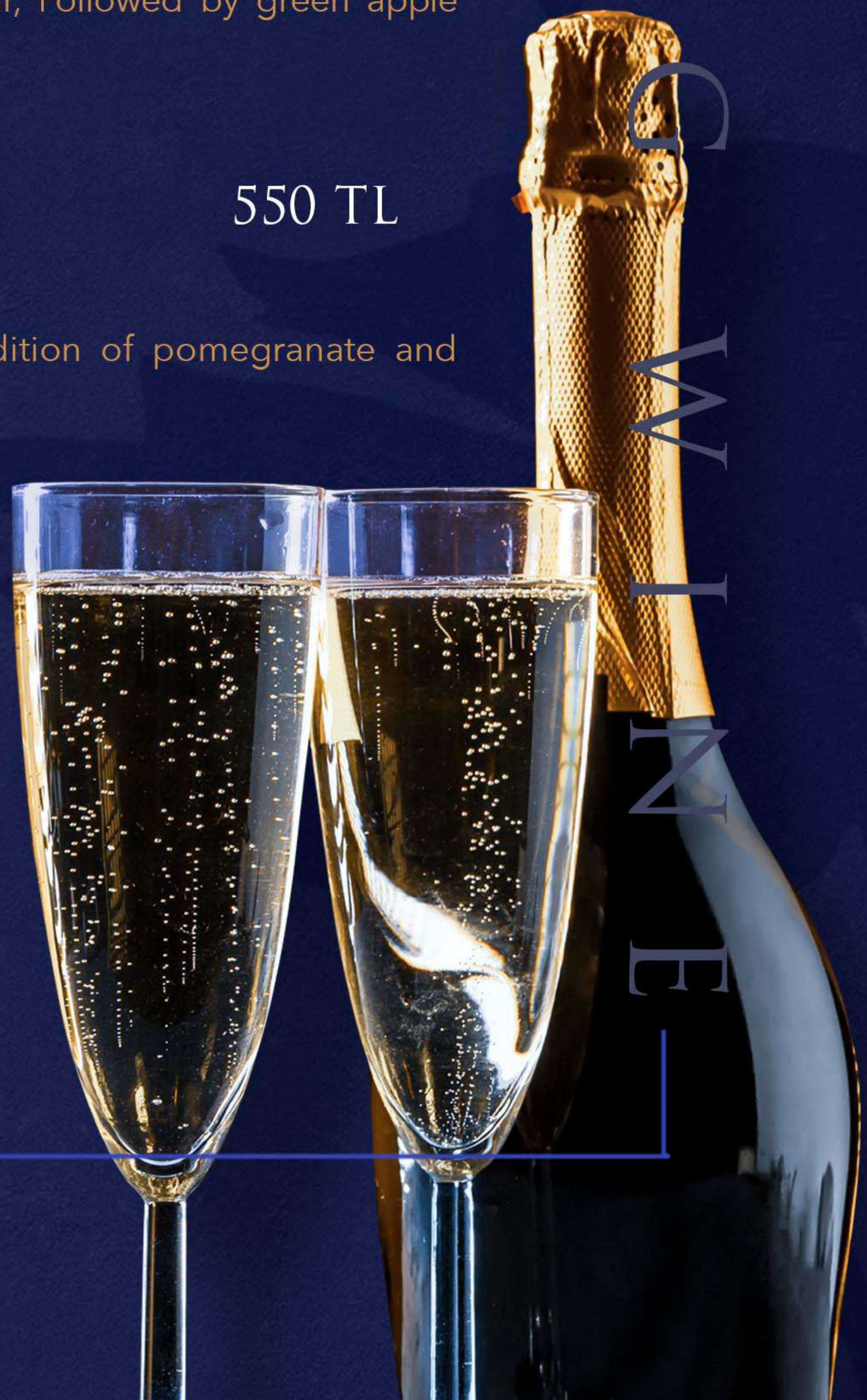
550 TL

Method Traditional, Means, The secondary fermentation hastaken place inside the bottle. This retains the character of the grape and lees, Giving a distinctive brioche flavour, Followed by green apple and strawberry leaf.

VINKARA YASASIN ROSE, TURKEY

550 TL

As above, but with a slight fruity addition of pomegranate and young plum.



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CHICKEN GOUJONS
WITH FRENCH FRIES

180 TL

PIZZA MARGARITA

200 TL

SPAGHETTI NAPOLETANA

250 TL

FISH AND CHIPS

350 TL

CHILDREN MENU