

At Azotea, we take pride in crafting authentic dishes that celebrate the diverse flavours of South & Central America, from Mexico & Costa Rica, to Peru & Brazil.

Each dish is thoughtfully curated to offer our customers an immersive culinary journey through the vibrant cultures & traditions of the region.

We source the finest of authentic ingredients & incorporate fresh, local produce throughout our dishes. Each dish has been designed to complement & harmonise with the other, ensuring a dining experience that is both unique & unforgettable.



SMALL PLATES

CEVICHE

VIEIRA	15.5
hand dived scallop, chilli & lime seasoning, passionfruit & mango	
LUBINA	12
seabass, lime, coriander, avocado & tiger milk	
SALMÓN CURADO CON TEQUILA	13
salmon, ponzu, radish & nori crisp	
CEVICHE DE CAMARON	12
prawns, avocado, heirloom tomato, red onion, lime juice & coriander	

We'd recommend 3 dishes per person from our selection of small plates. Discover a mix of dishes, both timeless & newly discovered.

ANTICUCHOS

DE CARNE	12.5
seasoned fillet steak skewered & mojo rojo salsa	
DE POLLO	10
marinated chicken thigh, grilled & skewered	
DE CORDERO	12.5
lamb fillet skewer, white beans & salsa verde	
DE CHICHARRON	11
belly pork skewer & pork floss	



TACOS & TOSTADAS

SLOW ROAST, BEEF BRISKET TACOS	12
salsa verde, pickles & queso fresco	
CHARGRILLED CHICKEN TACOS	10
coriander, lime crema & roasted corn salsa	



CLASSIC TACO AL PASTOR

12
The tacos used in our signature are imported from Mexico and come with sliced roast pork, coriander, roast pineapple & pico de gallo.

ROAST CAULIFLOWER TACOS

(V) 10
chilli, coriander & lime crema

JUMBO CRABMEAT TOSTADA

(N) 11
mango & red onion salsa & spiced avocado

SHIITAKE & CHIPOTLE TOSTADA

(V) 11
shiitake mushroom, truffle, chipotle, queso fresco & coriander

LARGE PLATES

MOQUECA STEW	25 / 20
coconut, roast tomato, peppers & steamed rice	
Seafood / Vegetarian (VE)	
IBERICO PORK CHOP	22
apple glaze & spiced pineapple salsa	
JACOB'S LADDER (N)	25
Mexican coffee & jalapeño rub, cooked low & slow with spiced sweet potato hash & red mole	
JERK CHICKEN	30
seasoned roast chicken, scotch bonnet & roast pineapple salsa	

Our large plates are perfect for one as a main, or shared between two alongside our side plates. We offer a wide variety of meat, fish & vegetarian specialities from across the South American region.

PICANHA BRASILEIRA

28 day aged steak, charred on asada grill finished with chimichurri	
300g - 1 to 2 people	25
500g - 4 people	35
750g+ - 6 or more	55

WHOLE GRILLED SEA BREAM

grilled banana leaf & citrus salaita

CHEF'S CUT OF THE WEEK

charred on asada grill & served with chimichurri



SIDES

PATATAS BRAVAS (VE)	7
spiced tomato sauce & lime crema	
MEXICAN GRILLED CORN (V)	8
cotija cheese & lime cream	
CARIBBEAN RICE & BEANS (VE)	6
tomato, chilli & coriander	
CHARGRILLED HISPI CABBAGE (V)(N)	8
caesar dressing, matcha & candied nuts & seeds	
BURNT LEEK (VE)	8
mojo rojo, chard peppers & crispy onion	