



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	
BAJA STYLE. FISH TACOS	10
caraza battered & fried pickled red cabbage & chipotle crema	



## CLASSIC TACO AL PASTOR

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	

# GUACAMOLE & SALSA



## TABLE SIDE GUACAMOLE (VE)

2 people 9 4 people 15

our signature guacamole is freshly prepared table side in an authentic molcajate & served with tortilla chips

HOUSE MADE TORTILLA CHIPS (VE) 6  
served with roast tomato chipotle salsa

PLANTAIN CHIPS (VE) 5.5  
plantain chips, quick fried & salted

AZOTEA SALSA TASTING (VE) 8  
sample three of our hand-made salsas



### SALSA VERDE

classic Mexican salsa with jalapeños (VE)



### MOJO ROJO

fiery red sauce with garlic, chillies & spices (VE)



### PINA ASADA

spiced roast pineapple with habanero (VE)

PÃO DE QUEIJO (V) 9  
house-made, warm Brazilian cheese bread

SMOKED RED PEPPER (VE) 8  
courgette, mojo rojo salsa & coriander

COSTA RICAN EMPANADAS 10  
beef, olives, peppers & chimichurri

GAMBAS ROJAS 14  
chargrilled red prawns, spiced sea salt, avocado & lime crema

ENSALADA DE TOMATE (VE) 9  
heritage tomato, avocado, lime, olive oil & rock salt

ALCACHOFA DE JERUSALÉN (VE) 9  
Jerusalem artichoke, samphire, amarillo, tiger milk & fennel

CHARGRILLED PULPO 14  
octopus, papas picantes, fried capers & roast salsa

# LARGE PLATES

MOQUECA STEW	25 / 20
coconut, roast tomato, peppers & steamed rice	
Seafood / Vegetarian (VE)	
IBERICO PORK CHOP	22
apple glaze & spiced pineapple salsa	
JACOBS 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 28  
grilled banana leaf & citrus salaita

CHEF'S CUT OF THE WEEK 30  
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	

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team. Guests with allergies or intolerances should inform a team member before ordering. Please note that all dishes are prepared in a kitchen where cross-contamination may occur, so we cannot guarantee an allergen-free environment. Our menu descriptions do not list all ingredients, & we only provide information on the regulated allergens. All prices are inclusive of VAT.

## ALLERGENS

VE Vegan V Vegetarian N Contains Nuts

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