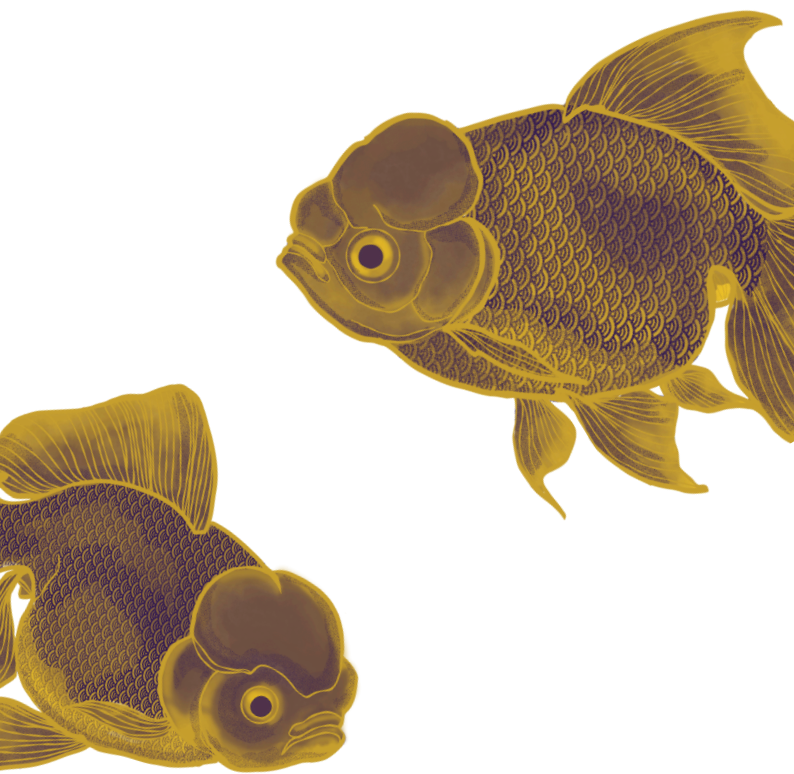


AZOTEA

COCKTAIL BAR E CUCINA NIKKEI

—
Bar Manager Matteo Fornaro
Chef Alexander Robles





TANGERINE GIMLET

Dry, citrusy

Befeater gin, mandarin cordial and ginger



AMERICANO ALLO YUZU

Citrus twist on the Americano

Bitter Fusetti, Carpano Classico Vermouth, Punt e Mes, sake, yuzu, CO2



INCA NEGRONI

True to the bitter note of Negroni, smoky

Rhubarb Pumpkin, Punt e Mes, Mezcal Vida Del Maguey, cooked lemon, Balsamic Vinegar of Modena



MANGO SPICY NEGRONI

A spicy and fruity twist on the Negroni

Pierre Ferrand Curaçao, Bitter Fusetti, mango, Azotea spicy liqueur, butter



CYNARA

Spicy, citrusy

Tequila Altos, Cynar, Mezcal Vida Del Maguey, Dry Curaçao Pierre Ferrand, mallow, lime, pink grapefruit, agave syrup, Azotea bitters



SPACE DAIQUIRI

Spicy, citrusy, a twist on the daiquiri

Azotea spicy liqueur, Rum Planteray 3 stars, Rhum La Perle, agave, lime

cocktails 12 euros



GIARDINIERA

Vinegary, vegetable, aromatic

Carpano Dry, mixed pickled vegetables, apple, mustard



SALTY CITRUS

Aromatic, memorable finish

Vermouth Dry Carpano, Antica Formula, Salty citrus, apple, chocolate bitters



CALABAZA

Twist on Milano-Torino

Bitter Fusetti, Carpano Classico, pumpkin, pumpkin seeds with salted butter foam



ALCAPARRA PISCO PALOMA

Citrusy, savoury, a twist on the Paloma

Pisco Porton, grapefruit, caper



EL PEPE

Elegant, aromatic, vegetal notes

Altos Tequila, sherry cream, vervain, pink pepper, goat's milk, Azotea bitters



FRUIT PISCO SOUR

Sweet, velvety, aromatic

Pisco Porton, green tea, papaya, pineapple, lemon, egg white

cocktails 12 euros



NAMI

Light, herbaceous, floral

Carpano Dry macerated in lavender flowers, Konishi Hiyashibori Gold sake, yuzu Azotea green tea liqueur, celery leaf soda



WOWCATAY

Fresh, enveloping, citrusy

Rum, muscovado sugar, huacatay, apple, butter, lemon



BLANCO

Fruity, velvety, tropical

Bourbon whiskey, winter melon, curried coconut milk, lemon



BASIL&BERRY

Fruity twist on gin and tonic

London Dry Gin Beefeater, Blackberry, Basil, Tonic



ASIAN MARY

Twist on bloody mary, umami

Absolut Vodka, sake, tomato, wasabi, soy, ginger, honey, lemon



SAGE MARGARITA

Sour, fruity, aromatic

Altos Tequila, Dry Curaçao Pierre Ferrand, pineapple, sage, honey, lemon

cocktails 12 euros



CHILI DEL BARRIO

vegetable, interesting, toasted notes
Bread redistillate, green chilli pepper, cucumber, tomato vinegar, pea sprouts



NOBODY BLOODY

Gastronomic, it's not a Bloody Mary
Vermouth Carpano Classico, tomato and ginger, lemon



FENNEL

Acetic, vegetal, aromatic
Mezcal Vida Del Maguey, marinated fennel, togarashi, apple



ABBÉ

Fruity, acetic
Abate pear kombucha, cognac, pear liqueur



CACTUS Y MANZANILLA

Floral, bitter, slightly spicy
Fusetti Mexico, Azotea spicy liqueur, lychee, chamomile soda



OYSTER MARTINI

Savoury, dry, marine, vegetal
London Dry Gin Beefeater, Carpano Dry, oyster distillate



BUTTERFLY EFFECT

Buttery, spicy, bitter, complex
Bourbon whisky, Bitter Fusetti, Carpano Classico, fenugreek, salted caramel

cocktails 12 euros

ZERO ALCOHOL



SALTY CITRUS ZERO

Aromatic, with a memorable finish

De-alcoholised Vermouth, salted citrus, apple, chocolate bitters



ASIAN MARY ZERO

Twist on the bloody mary, umami

Tomato, wasabi, soy, ginger, honey, lemon



FENNEL ZERO

Acetic, vegetal, aromatic

Sweet and sour fennel, apple, Azotea Togarashi bitters



BLANCO ZERO

Fruttato, vellutato, tropicale

Melone bianco, latte di cocco, curry verde giapponese



GRANADA ZERO

Invernale, astringente, pulito

Foglie di carciofo, melograno

Zero alcohol 10 euros

ZERO ALCOHOL



POTEVO ESSERE UN AMERICANO

Pleasantly bitter, vanilla-scented, fizzy

De-alcoholised Vermouth Punt e Mes
Sanbitter rosso, lemon bitters, angostura,
Jefferson Bitters, Co2



PANELA

Fruity, sweet, citrus

Panela, lime, star anise, passion fruit



CHICHA MORADA

Fruity, spiced, sweet and fresh

Purple corn, apple, pineapple, chamomile,
passion fruit



EL PEPE ZERO

Elegant, aromatic, vegetal notes

Grape must, verbena, pink pepper, goat's
milk, lemon



CACTUS Y MANZANILLA ZERO

Floral, bitter, slightly spicy

Chili pepper liqueur, lychee,
chamomile soda

Zero alcohol 10 euros

APERITIVO

5 TAPAS + 1 COCKTAIL

<5 tapas>
<1 cocktail>
<30 euros>

APERITIF FORMULA @AZOTEA

OUR APERITIF OFFER, PRICED AT 30 EUROS PER PERSON, INCLUDES ONE COCKTAIL OF YOUR CHOICE AND FIVE TAPAS SELECTED BY THE CHEF.

You can order the APERITIF MENU until **7:30 PM**.

FAQ: It's 8 PM...can't I order tapas anymore?
Of course you can! You can order them **à la carte**.



TAPAS LIST



OSTRICA ACEVICHADA

Oyster dressed with soy, lime, Tropea red onion, passion fruit, accompanied by crispy plantain

5 euros



PICCOLO PLATEAU DI OSTRICHE

Five mixed oysters au naturel

5 pieces/22 euros



FISH ROLL

Delicate buttered semi-sweet bread, white fish and prawns, crispy celery salad, Azotea sauce, lumpfish roe, passion fruit gel

13 euros



COD CROQUETAS



Cod and yucca croquetas, breaded with panko and grated coconut, chipotle mayonnaise

5 pieces/10 euros



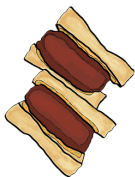
PLANTAIN CHIPS



Fried plantain chips, served with a sauce made of mustard, chili and honey

5 euros

TAPAS LIST



KATSU SANDO

Japanese sandwich stuffed with veal tongue, chipotle and huacatay, chives
10 euros



EMPANADAS JAPOLATINAS

Empanadas filled with pollo saltado, cherry tomatoes, spring onion and oyster sauce
3 pieces/10 euros



YAKITORI



BBQ Beef meatball, ocopa sauce ,
crispy onion, chives
3 pieces/14 euros



KIMCHI TACOS



Corn tortillas, red turnip kimchi,
purple cabbage, leek and parsnip.
Corn and hazelnut crumble, miso maio.
2 pieces/10 euros



BEEF TACOS



Corn tortillas, braised beef ribs with chipotle,
aji mirasol, guacamole
2 pieces/10 euros



時代

TASTING MENÙ

TASTING MENÙ

JIDAI

SIX COURSES + SIX SIPS

**With Jidai, Chef Alexander Robles
takes you on a journey through
the history of Japan.**

**From the first gestures of the Jōmon period —
marked by fire and primitive cooking — to the
refinement of the Edo period, when external
influences and the encounter with new
techniques forever transformed
the way of cooking.**

Tasting menu available for the entire table
EUR 70 per person

Also available in a VEGETARIAN version

Sips pairing optional – EUR 40 per person.
Available also in a NON-ALCOHOLIC version.

SIPS PAIRING

A pairing of cocktails in small format
– sips –
designed by our bar manager
Matteo Fornaro to accompany
the dishes of chef Alexander Robles.

Each sip is designed to enhance the dish,
either by contrast or harmony,
playing with experimental elements,
techniques and suggestions.

AZOTEA EXPERIENCE - 6 COURSES

繩文時代 JŌMON-JIDAI

Warm custard cooked with vegetable dashi, snails, spinach, Antake sauce

弥生時代 YAYOI JIDAI

Marinated tuna, edamame, lotus root, oshigaki, ponzu, shiokara

奈良時代 NARA JIDAI

Floury potatoes, yellow chili peppers, green shiso, pico de gallo, spinach, crispy lotus root

鎌倉時代, KAMAKURA JIDAI

Palamita affumicata, yuzu kosho, avocado, yucca, achiote, coriandolo

室町時代 MUROMACHI JIDAI

Buckwheat tagliolini, tamago, beef, dashi, spring onion, soy, kombu, miso, bok choy, chili

江戸時代, EDO JIDAI

Grilled amberjack glazed with miso sauce, turnip greens, daikon, carrots, and toasted sesame

6 COURSES 70 euros
+SIPS PAIRING 40 euros

TASTING MENÙ

QAMPAQ

THREE COURSES + THREE SIPS

In Quechua, Qamपाq means “for you”.

In our menu, it's the only customizable tasting experience centered on cocktail pairing.

The menu includes three courses with three sips selected by our bar manager Matteo Fornaro.

The experience is applied to the entire table and personalized for each guest.

The price of the course is 50 euros per person, the cost of the SIPS pairing is 24 euros.

SIPS PAIRING

It is a pairing of cocktails in small portions that our bar manager Matteo Fornaro develops to accompany the dishes of chef Alexander Robles.

The sips are conceived with the aim of enhancing the paired gastronomic course by contrast or concordance, playing on experimental elements and techniques.



À LA CARTE

TIRADITO YAYOI



Sashimi-cut tuna, edamame, lotus root, oshigaki, ponzu, shiokara

20 euros

NARA



Veggie starter with kimchi extract, taro, kiwi, dragon fruit, sachatomate and seasonal veggies

18 euros

KAMAKURA



Purple potato and leek parmantier, crispy yuba, sautéed shitake mushrooms, chestnuts, fermented tomatoes and sea lettuce

18 euros

CEVICHE MEZCLADO



Salmon, croaker, cancha, pumpkin, leche de tigre

20 euros

CAUSA



Potatoes and aji amarillo, mango, cucumber, chicory, sriracha mayonnaise, wakame

18 euros

INVOLTINI DI YUBA



Fried ravioli filled with carrot, Chinese cabbage, shiso leaves and huacatay, tofu, ginger, Jerusalem artichoke cream, yuzu kosho

18 euros

OYSTERS



Five mixed oysters au naturel

5 pieces/22 euros

DUMPLING DI ANATRA



Ravioli stuffed with braised duck legs, aji amarillo, coriander, chicha de jora, pea cream

20 euros

TALLARÍN VERDE



Rice tagliatelle, ocopa cream, black olive crumble and squid

20 euros

SHOYU RAMEN



Buckwheat tagliolino, tamago, beef, dashi, spring onion, soy, kombu, miso, bok choy, chilli pepper

20 euros

LINGUA ANTICUCHERA



Barbecued Fassone beef tongue in anticuchera sauce, Delica pumpkin cream, fried artichoke

24 euros

MEAGRE



Grilled meagre glazed with miso sauce, broccoli, daikon, parsnip, loomi and toasted sesame crisp

26 euros

POLPO



Grilled tentacle, Japanese green curry, bisque gel, purple cabbage, scorzonera

26 euros

MOQUECA



Inspired by Bahian Moqueca. Sea bass, tub gurnard, weever fish, prawns, coconut milk, tomato and chilli cream sauce, red onion compote

24 euros


ALLERGENS

Customers are kindly asked to inform the waiting staff if they need to consume food free from certain allergenic substances before placing their order.

During kitchen preparations, cross-contamination cannot be completely ruled out.

Therefore, our dishes may contain the following allergenic substances as per Regulation (EU) 1169/11:

Fish and fish-based products, mollusks and mollusk-based products, crustaceans and crustacean-based products, cereals containing gluten, eggs and egg-based products, soy and soy-based products, milk and dairy products, sulfur dioxide and sulfites, nuts, celery and celery-based products, lupins and lupin-based products, peanuts and peanut-based products, mustard and mustard-based products, sesame seeds and sesame-based products.

 Dishes marked with an asterisk are prepared using previously frozen ingredients

Coperto 3 euros

Microfiltered water 2 euros

Espresso 2 euros