### SMALL PLATES

*Substitutions / Moderations*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ceviche de Pescado</strong></td>
<td>Fish Ceviche</td>
<td>$18</td>
</tr>
<tr>
<td><strong>Ceviche de Camarones</strong></td>
<td>Shrimp Ceviche</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Palopo a la Parrilla</strong></td>
<td>Grilled Octopus</td>
<td>$14</td>
</tr>
<tr>
<td><strong>Aguachile</strong></td>
<td>Spicy Lime Cured Shrimp</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Mariscado</strong></td>
<td>Seafood Platter (Sorted per 1)</td>
<td>$18</td>
</tr>
<tr>
<td><strong>Seared Tuna</strong></td>
<td>Seared Tuna</td>
<td>$22</td>
</tr>
<tr>
<td><strong>Squid</strong></td>
<td>Grilled squid</td>
<td>$17</td>
</tr>
<tr>
<td><strong>Brisket</strong></td>
<td>Grilled brisket</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Calafate</strong></td>
<td>Papaya, mango, cucumber, avocado, raita, yogurt</td>
<td>$18</td>
</tr>
<tr>
<td><strong>Penne alla Vodka</strong></td>
<td>Penne pasta, mushrooms, onion, tomato, parmesan cheese</td>
<td>$22</td>
</tr>
<tr>
<td><strong>Tacos de Chorizo</strong> way**</td>
<td>Chorizo, onion, tomato, lettuce, avocado</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Chorizo</strong></td>
<td>Grilled chorizo</td>
<td>$17</td>
</tr>
</tbody>
</table>

### PREMIUM SHARED PLATES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mariscado</strong></td>
<td>Seafood Platter (Sorted per 1) (2-4)</td>
<td>$22</td>
</tr>
<tr>
<td><strong>Seared Tuna</strong></td>
<td>Seared Tuna (1-2 portions)</td>
<td>$29</td>
</tr>
<tr>
<td><strong>Squid</strong></td>
<td>Grilled squid (1 port)</td>
<td>$20</td>
</tr>
<tr>
<td><strong>Calafate</strong></td>
<td>Papaya, mango, cucumber, avocado, raita, yogurt</td>
<td>$24</td>
</tr>
</tbody>
</table>

### ENTREES

All entrees served with housemade rice and toasted garlic bread, unless noted.

<table>
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<td><strong>Calafate</strong></td>
<td>Papaya, mango, cucumber, avocado, raita, yogurt</td>
<td>$24</td>
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</tbody>
</table>

### TACOS & HANDHELDs

Served with onion, cilantro & housemade rice & toasted garlic bread plus sides of rice & beans; 4 tacos per order (no mix – match) served on corn tortilla, unless noted.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Blister</strong></td>
<td>Steak</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Pollo</strong></td>
<td>Chicken</td>
<td>$16</td>
</tr>
<tr>
<td><strong>Jackfruit Al Pastor</strong></td>
<td>To share</td>
<td>$18</td>
</tr>
<tr>
<td><strong>Ahi Tuna</strong></td>
<td>Sashimi, avocado, mango, cucumber, soy, rice</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Camarones</strong></td>
<td>Shrimp, grilled, corn tortilla, rice, onion</td>
<td>$20</td>
</tr>
</tbody>
</table>

### CALDO & ENSalADa

Served with onion, cilantro & housemade rice & toasted garlic bread plus sides of rice & beans; 4 tacos per order (no mix – match) served on corn tortilla, unless noted.

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<thead>
<tr>
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<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Pescado de Camarones</strong></td>
<td>Shrimp stew, tomato, spicy shrimp, beef, onion</td>
<td>$19</td>
</tr>
<tr>
<td><strong>Caldo de Siete Mares</strong></td>
<td>Seven Sea Soup, beef, rice, beans, onion, tomato, corn, raita</td>
<td>$18</td>
</tr>
</tbody>
</table>

### SCHOOL MEAL

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ensalada</strong></td>
<td>House Salad (2 servings)</td>
<td>$8</td>
</tr>
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<td>House Salad (2 servings)</td>
<td>$8</td>
</tr>
</tbody>
</table>

### DESSERT

Served with cinnamon ice cream – $12

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td><strong>Churros</strong></td>
<td>Served with cinnamon ice cream – $12</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Melon Chocolate Cake</strong></td>
<td>Served with cinnamon ice cream – $12</td>
<td>$12</td>
</tr>
</tbody>
</table>

### CREATIVE CHIEF / MICHEL MUELENS

AzuLmariscos.com | @azuLmariscoschicago

### Food

Served when ready, including garnishes, for a true social dining experience. **Note:** gratuity is 15% and included in portions of entrée, no check split per party.

*Consumer Advisory: These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or egg may increase your risk of foodborne illness.
**Cocktails, Pitchers & Cazuelas**

**Specialty Cocktails**

**Margaritas**
Patron silver tequila, triple sec, fresh lime juice, salt; choose your flavor: spicy orange, guava passion fruit, and classic margarita or blue curaçao.

**Torre de Margaritas**
Patron Margarita Tower choose two margarita flavors; presented in tequila tree - 75

**Paradiso**
captain morgan dark rum, coconut cream, pineapple juice, fresh lime juice, expresso bitters rim

**Cantarito**
contramar pilsner, jutias, gingerroot soda, orange juice, fresh lime juice, Tajin & chilies rim

**Red Apple Sangria**
red wine, apple brandy, apple cider, triple sec, fresh apple

**Guava Sangria**
guava purée, pear nectar, apple brandy, guava puree, sliced pineapple, sliced apple

**El Pinche**
mezcal, mescal de chicharron, chilango, chile, lime, jalapeño, tequila, agave, tequila, lime, jalapeño rim

**Mexican Mule**
patron silver tequila, fresh lime juice, ginger beer - 16

**Blackberry Smash**
400 mescal mezcal, fresh blackberries, fresh lime juice, agave - 16

**Don Carpas**
mezcal mezcal, patron silver tequila, lime juice, triple sec, agave, piña colada juice - 16

**La Sandela**
guava watermelon juice, fresh lime juice, simple syrup, Tajin rim - 16

**Refresco de Plátano**
guava watermelon, pineapple nectar, fresh lime juice, topped with pineapple high nose sour, sugar & lime rim - 16

**Amarilla**
patron silver tequila, blue curaçao, lime, salt rim, corona beer tapper - 21

**Fresca Con Crema**
guava essence strawberry & lemongrass soda, red bull red soda, coconut cream, pineapple juice, lime juice - 16

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**CERVEZA & SELTZER**

**Draughts**
Modelo - 6
Founders All Day IPA - 7
Bell’s Two Hearted - 7
Guinness 330ml - 6
Bud Light - 6
Guinness - 7

**Bottles**

Duck Egg - 8
Modelo Negra - 8
Corona - 8
Michelada Extra - 7
Bud Light - 7

**Cans**

Dos Equis - 7
Cucumber lime - salt
Pineapple watermelon
Flight - 20 one of each flavor

**Hard Seltzer**

Tequeño Chico - 8
Coconut Pineapple Stratus yoga terrapin honey lime tropical mango
High Noon - 8
Pineapple

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**WINE**

**Red**

Mineros, Pecos River Saxum Cast - 12 / 12, 50
Silverglade, Pecos River Saxum Cast - 11 / 44
Fincas Jerez - Miguel Ángel de Sigoyero, Tempranillo Calatayud, Spain - 14 / 50
Caymus Cabernet Sauvignon, Red Blend Napa, CA - 12 / 50

**White**

Herrerías Del Marques De Riscal Yeclana, Pecos River Sauvignon, Spain - 10 / 40
Coombe Mill, Chardonnay Moravia, CA - 11 / 40
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand - 15 / 50

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**Mocktails & Non-Alcoholic**

**Paloma Mocktail**

sandaly spice 94, jutias grapefruit, lime juice, simple syrup, salt - 8

**Cosmopolitan Mocktail**

sandaly syrup 40, cranberry juice, lime juice, simple syrup - 8

**Pomegranate Mocktail**

sandaly pomegranate, pomegranate syrup, lime juice, simple syrup - 8

**Happy Monday Coffee**

iced coffee, mocha, medium body & nutty notes of jutias, citrus & chocolate - 4

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**Bottle Service**

**Tequilla & Mezcal**

Don Julio 1942 - 750
Don Julio Añejo - 550
Don Julio Reposado - 475
Don Julio Silver - 375
Maestro Delfín - 50 / 800
Maestro Delfín - 425
Contradict Reposado - 400
Contradict Plata - 325
1800 Cristalino Añejo Reposado - 750
1800 Cristalino Plata - 750

**Vodka**

Grey Goose Magnum - 525
Grey Goose - 795
Tony’s - 205
Effie - black cherry - 345

**Whiskey / Scotch / Cognac**

Macallan 18 - 750
Macallan 12 - 375
Johnnie Walker Blue Label - 700
Johnnie Walker Black Label - 550
Buchanan’s 21 - 600
Buchanan’s 12 - 400
Buchanan’s 12 - 275
Jameson - 450
Jameson - 275

**Bubbies**

Ace Red - 1550
Ace of Spades - 950
Demp Team novus - 700
Demp Team novus - 650
Veuve Clicquot Rose - 600
Veuve Clicquot - 325
Meir & Choula’s Nectar Rose - 125

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**Latin-inspired drinks**

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**Please note, groups of 8 or more are subject to a 20% service charge.**