



AZUL

Cocina Artesanal & Cantina

BRUNCH MENU

“Our Poultry and beef are 100% Vegetarian Fed; Antibiotic and Hormone free”

Panqueques de Elote con Ricotta
fresh corn-ricotta buttermilk pancakes
seasonal berries compote 15

Avocado Toast
grilled white/wheat sourdough , tomato, red onion, pepitas, lemon-oregano-olive oil dressing,
poached eggs, salsa macha 16

Huevos Rancheros
corn tortilla black beans quesadilla, two eggs your way, salsa ranchera, avocado, crema fresca,
salsa verde potatoes 16
Add: chicken 8 | carnitas 8 | New Your steak 10

Platillo Americano
two pancakes, two eggs, smoked bacon, roasted potatoes 17

Chile Relleno Omelette
roasted poblano, Oaxaca cheese , epazote, poblano sauce, salsa verde potatoes 17

Sopes Benedictos de Cangrejo
crab cakes sopes benedict, sauteed garlic spinach, poached eggs, jalapeño-lemon hollandaise,
organic baby mixed lettuce 22

Chilaquiles
choice of enmolados, red or green sauce, queso fresco, crema, duck fat fried eggs, black beans 16
Add: chicken 8 | carnitas 8 | New York steak 10

Breakfast Burrito
scrambled eggs, Bilbao chorizo, roasted potatoes, cheese, guacamole, salsa ranchera 15

Azul Short Ribs Machaca Skillet
onion, tomato, jalapeño, salsa verde roasted potatoes, refried black beans, salsa ranchera 18

Steak and Eggs
New York steak, gorgonzola poblano rajas, roasted potatoes, two eggs 26

SIDES

Smoked Bacon 6 | Roasted Potatoes 6 | Black Beans 6

Availability subject to change with the seasons.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.
March 2024 Split plate fee: 6 Santa Barbara, CA