

AZIA



Routinely ranked as a top contender on the national scene, and sporting a hybrid of tastes where Asian Spice meets Minnesota Nice, this fusion restaurant is the place to be for diners seeking a little bit of edge. Let Chef and Owner, Thom Pham, take you on a culinary adventure ranging from fiery pad thai, to a perfectly braised New York strip topped with exotic Asian mushrooms, or his acclaimed Northwoods walleye in jalapeno-basil sauce. AZIA's cellar is filled with over 200 of the world's best wines, the most extensive saké selection, royal scotches, cognacs, fine liquors and a seductive martini menu. AZIA is just minutes south of downtown on Nicollet Avenue's 'Eat Street'.

SAMPLE MENU

APPETIZERS

Cranberry Puffs	8.95
Orange Tenderloin Satay	10.95
Mushroom Purse	10.95
Drunken Potatoes	7.95
Tuna Tartar	12.95

SOUPS/SALADS

China Uplands Wonton	5.95
Azia's "Spanker" Soup	5.95
Filipino Tropical Salad	11.95

NOUVEAU DISHES

Bow Thai Pasta	15.00
Cranberry Curry	15.00

SEAFOOD

Walleye in Jalapeno-Basil Sauce	18.95
Cedar Grilled Salmon	18.95
Diver Scallops Chowmein	25.95
Passion Prawns with Mashed Taro Root	17.95

CREATIONS

Sweet Potato Stew (Vegan)	15.95
Grilled Duck Breast with Green Curry	19.95
Azia Beef Tenderloin	18.95

DESSERTS

Strawberry Tuxedos	6.95
Sweet Rice with Mango	5.95
Lemoncello Tart	6.95
AZIA Reserve Zinfandel Chocolate	12.95



Menu and prices subject to change.