

SUCRE

PRIVATE DINING BROCHURE

PODIUM LEVEL, DIFC, DUBAI
SUCREDUBAI.COM

ABOUT

MENU

RESTAURANT

CONTACT

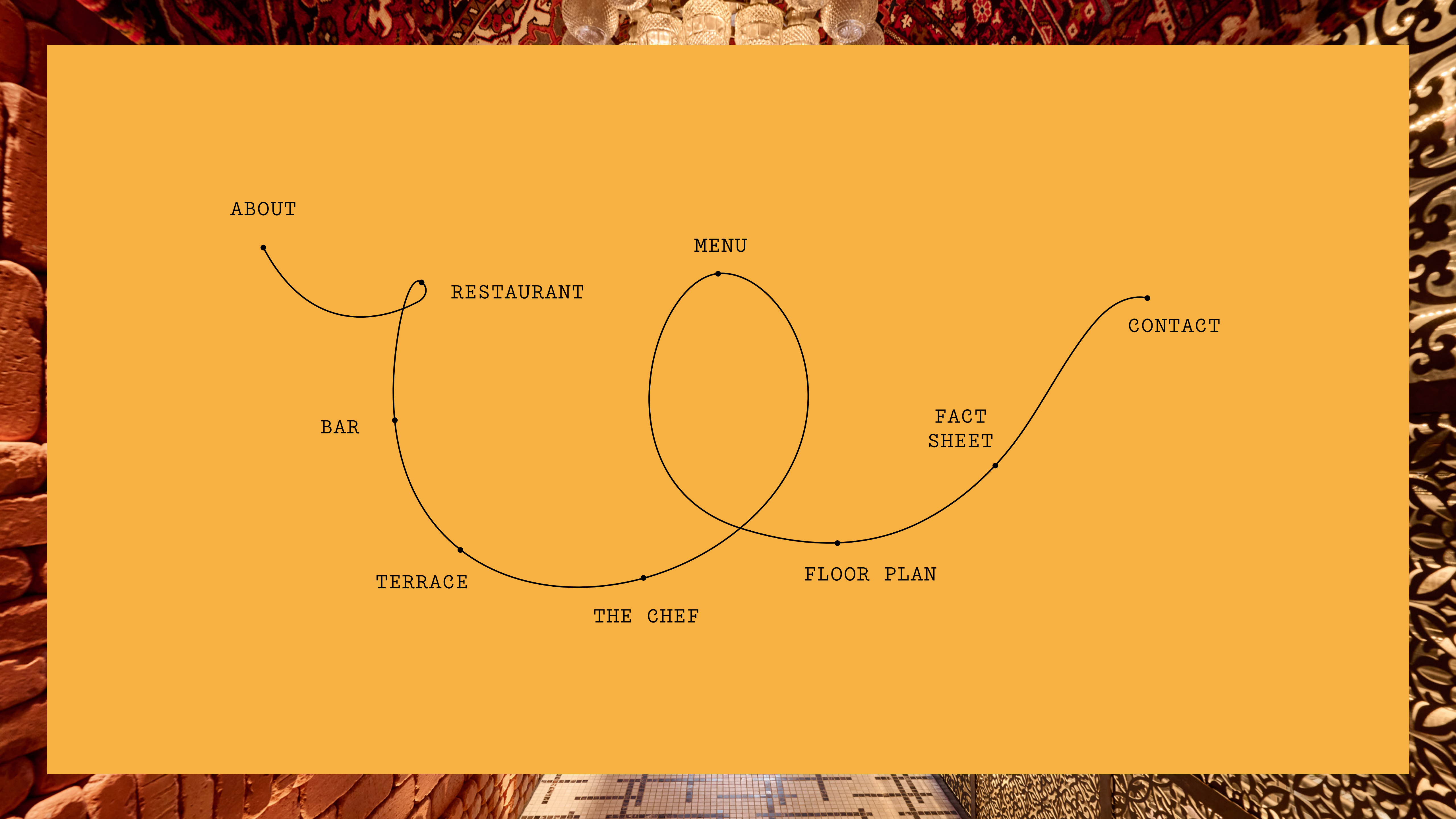
BAR

FACT
SHEET

TERRACE

FLOOR PLAN

THE CHEF





ABOUT SUCRE DUBAI

Since opening in Argentina in 2001, to much acclaim, SUCRE has been coveted as a trailblazer of contemporary Latin American cuisine, frequently featured in Latin America's 50 Best Restaurants.

SUCRE Dubai, located at the heart of DIFC, opened its doors in December 2021 bringing to the Middle East Latin flair and open-fire cooking techniques with Chef Fernando's inimitable touch.

SUCRE's interiors bring Buenos Aires to life: an exposed brick entrance leads into a reception of mosaic tile flooring, cut glass chandeliers and a tapestry of woven carpets in endless hues of burgundy covering the curvaceous ceiling. Inside, SUCRE is divided into the terrace, the bar and the restaurant.





THE RESTAURANT

The elegant dining room is designed by celebrated architect Noriyoshi Muramatsu. Lined by a buzzing open kitchen where expert chefs perform, the kitchen features the hypnotic La Parilla – the staple open-fire grill found in Argentinian homes.

Interwoven carpets in dramatic dark red hues adorn the dining room walls. The restaurant adjoins SUCRE Bar.

Total seating capacity: 130
Total standing capacity: 200 -250
(Depends on furnishing)

DISCOVER THE SUCRE BAR

The buzzing elegance that personifies SUCRE Bar takes centre stage. The space is furnished with a mix of bar stools, high tables and lounge seating and adjoins the open-air terrace. The bar program at SUCRE is curated and executed by celebrated mixologist, Tato Giovannoni, winner of the Altos Bartenders' Bartender 2020 award by The World's 50 Best Bars.

Behind the SUCRE Bar an elite squad of talented bartenders deliver the best mixology serving up signature cocktails with Latin flair, concocted with love, passion and backed by years of experience.

Total seating capacity: 75
Total standing capacity: 100



OUTDOOR TERRACE DINING

Experience the vibrant energy of DIFC as you dine on the enclosed Terrace. An intimate space perfect for small and medium groups, the terrace is the go-to for alfresco dining and ideal for those who want to unwind in an open-air environment.

The outdoor area, which opens out from the SUCRE Bar, is capable of seating 30 guests and can be booked together with the Bar. The terrace is open for lunch until the early hours, during the cooler Dubai months.

Total seating capacity: 30
Total standing capacity: 60



INTRODUCING CHEF FERNANDO

SUCRE represents the soul of Master Chef Fernando Trocca.

His love for traditional Latin-American cooking, a breadth of international experience and a respect for the finest produce gives rise to a memorable dining experience born of passion.



Fernando Trocca is an Argentinian-born Master Chef and restaurateur who emerged on to the international culinary scene in the late 1980s and has since built an international reputation for simple, stylish cooking. From the launch of the first SUCRE venue in Buenos Aires to fronting the Gourmet channel – an Argentinian culinary TV show – Trocca’s approach to food has always been focused on fresh, local ingredients prepared in exciting and unexpected ways.



THE MENU AT SUCRE

With modern Latin American flair and Chef Trocca's nimble touch, the SUCRE menu celebrates the finest, hand-picked, seasonal ingredients.

Staying true to the traditional cuisine of his home country Argentina, the menu blends Latin American and European influences in signature SUCRE style.

SUCRE signatures include the Saffron Risotto with Veal Ossobuco, famed Squid Ink Paella, Wagyu Striploin, moreish Empanadas and delectable Dulce de Leche Fondant.

Bottling the journey from Old World to New, SUCRE boasts an extensive collection of the world's finest grapes with hand-picked wines to suit every mood, palate and occasion.



SUCRE

LUNCH SET MENU

250 AED p/p

SNACKS

Stuffed Olives, Aji Verde vg
Smoked Cheddar & Onion Empanada v

SMALL PLATES

Yellowtail Ceviche, Coconut & Coriander Leche de Tigre
Baby Gem Salad, Sugar Snaps, Avocado & Crispy Plantain v

LARGE PLATES

Paccheri Pasta, Capsicum & Porcini Cream v
Sea Bream, Sauce Vierge
Baby Chicken A La Brasa, Aji Amarillo, Yogurt

SIDES

Broken Potatoes v
Zucchini Salad, Pecorino, Smoked Almonds v

DESSERTS

Basque Cheesecake
Labneh Berries Tart

Please inform us if you have any particular allergies or dietary requirements
v-vegetarian vg-vegan
All prices in AED, inclusive of 5% VAT and subject to 7% authority fees



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SUCRE

SET MENU

400 AED p/p

SNACKS

Stuffed Olives, Aji Verde vg
Pan de Bono, Cassava Cheese Bread v
Oxtail Papa Rellenas, Pickled Shallot

SMALL PLATES

Yellowtail Ceviche, Coconut & Coriander Leche de Tigre
Roasted Beets, Cumin Yoghurt, Orange Honey & Thyme v
Baby Gem Salad, Sugar Snaps, Charred Avocado vg

LARGE PLATES

Organic Salmon, Tomato & Caper Charred Vinaigrette
Grilled Baby Chicken, Aji Amarillo, Yogurt
Wagyu Striploin, Tomato Tarte Tatin, Black Garlic-Chilli Sauce

Broken Potatoes v
Romaine, Mustard Vinaigrette vg

DESSERTS

Dulce de Leche Fondant
Basque Cheesecake

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SUCRE

SET MENU

500 AED p/p

SNACKS

Stuffed Olives, Aji Verde vg
Pan de Bono, Cassava Cheese Bread v
Oxtail Papa Rellenas, Pickled Shallot
Smoked Cheddar & Onion Empanada v

SMALL PLATES

Yellowtail Ceviche, Coconut & Coriander Leche de Tigre
Prawn Tostada, Avocado, Scallions, Tatemada Sauce
Baby Gem Salad, Sugar Snaps, Charred Avocado vg

MIDDLE

Paella, Grilled Octopus, Squid-Ink, Garlic Aioli
Organic Salmon, Tomato & Caper Charred Vinaigrette

LARGE PLATES

Grilled Baby Chicken, Aji Amarillo, Yogurt
Wagyu Striploin, Tomato Tarte Tatin, Black Garlic-Chilli Sauce

Broken Potatoes v
Romaine, Mustard Vinaigrette vg

DESSERTS

Dulce de Leche Fondant
Basque Cheesecake
Labneh Berry Tart

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SUCRE

SET MENU

600 AED p/p

SNACKS

Stuffed Olives, Aji Verde vg
Pan de Bono, Cassava Cheese Bread v
Oxtail Papa Rellenas, Pickled Shallot
Smoked Cheddar & Onion Empanada v
Anchovy Bruschetta, Tomato Relish

SMALL PLATES

Yellowtail Ceviche, Coconut & Coriander Leche de Tigre
Prawn Tostada, Avocado, Scallions, Tatemada Sauce
Vitello Tonnato, Anchovies, Caper
Baby Gem Salad, Sugar Snaps, Charred Avocado vg

MIDDLE

Paella, Grilled Octopus, Squid-Ink, Garlic Aioli
Organic Salmon, Tomato & Caper Charred Vinaigrette
Seared Tiger Prawns, Chilli-Herb Butter

LARGE PLATES

Grilled Baby Chicken, Aji Amarillo, Yogurt
Wagyu Striploin, Chimichurri
Braised Beef Cheek, Creamy Potato

Broken Potatoes v
Chilli & Corn Humita v
Romaine, Mustard Vinaigrette vg

DESSERTS

Dulce de Leche Fondant
Basque Cheesecake
Labneh Berry Tart

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SUCRE

CANAPÈS

200 AED p/p

COLD

Seabream Tostada, Burnt Orange
Octopus Ceviche

Bread

Pan De Bono, Iberico Beef, Pickled Onions

Empanadas

Cheese & Onion Empanada v
Corn Humita Empanada v

Fried

Mushroom Arancini v
Picked Onion v

Skewers

Glazed Trout, Guajillo & Lime
Grilled Chicken, Aji Amarillo, Coriander Yoghurt

Sweets

Choux Buns, Hazelnut Praline
Labneh Berries Tart
Alfajores

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SUCRE

CANAPÈS

280 AED p/p

COLD

Prawn & Avocado Patacones
Octopus Ceviche

Bread

Pan De Bono, Iberico Beef, Pickled Onions
Choripan, Garlic Aioli & Chimichurri
Anchovy, Grilled Bread, Smoked Butter, Tomato Relish

Empanadas

Cheese & Onion Empanada v
Beef & Chilli Empanada

Fried

Churros De Queso, Chilli, Honey
Beef Cheek Papas Rellenas, Stuffed Potatoes

Skewers

Wagyu Beef, Anticucho Sauce
Grilled Chicken, Aji Amarillo, Coriander Yoghurt

Sweets

Choux Buns, Hazelnut Praline
Labneh Berries Tart
Tiramisu

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SUCRE

BEVERAGE PACKAGE

250 AED

HOUSE SPIRITS

Ketel One vodka, Bombay gin, El Jimador tequila,
Dewars White label whisky, Takamaka blanc rum

BEER

Quilmes

WINE

Altano Blanco, Portugal
Carmenere Lapostolle, Chile

MOCKTAILS

Terere, Copacabana

SOFT DRINKS, TEA AND COFFEE

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SUCRE

BEVERAGE PACKAGE

300 AED

PREMIUM HOUSE SPIRITS

Grey Goose vodka, Hendricks gin, Altos
Blanco tequila, JW Black Label whisky,
Diplomatico Mantuano rum

BEER

Quilmes

WINE

Altano Blanco, Portugal
Carmenere Lapostolle, Chile
Chateau Minuty Rosé et Or
Prosecco Sea Change

COCKTAILS

Classic Margarita
Sangria Criolla

MOCKTAILS

Terere, Copacabana

WATER, SOFT DRINKS,TEA AND COFFEE

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V - vegetarian
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SUCRE

BEVERAGE PACKAGE

350 AED

PREMIUM HOUSE SPIRITS

Grey Goose vodka, Hendricks gin, Altos
Blanco tequila, JW Black Label whisky,
Diplomatico Mantuano rum

BEER

Quilmes

WINE

Gavi di Gavi
Kaiken Ultra Malbec
Chateau Minuty Rosé et Or

CHAMPAGNE

Bollinger Special Cuvée Blanc

COCKTAILS

Classic Margarita
Sangria Criolla

MOCKTAILS

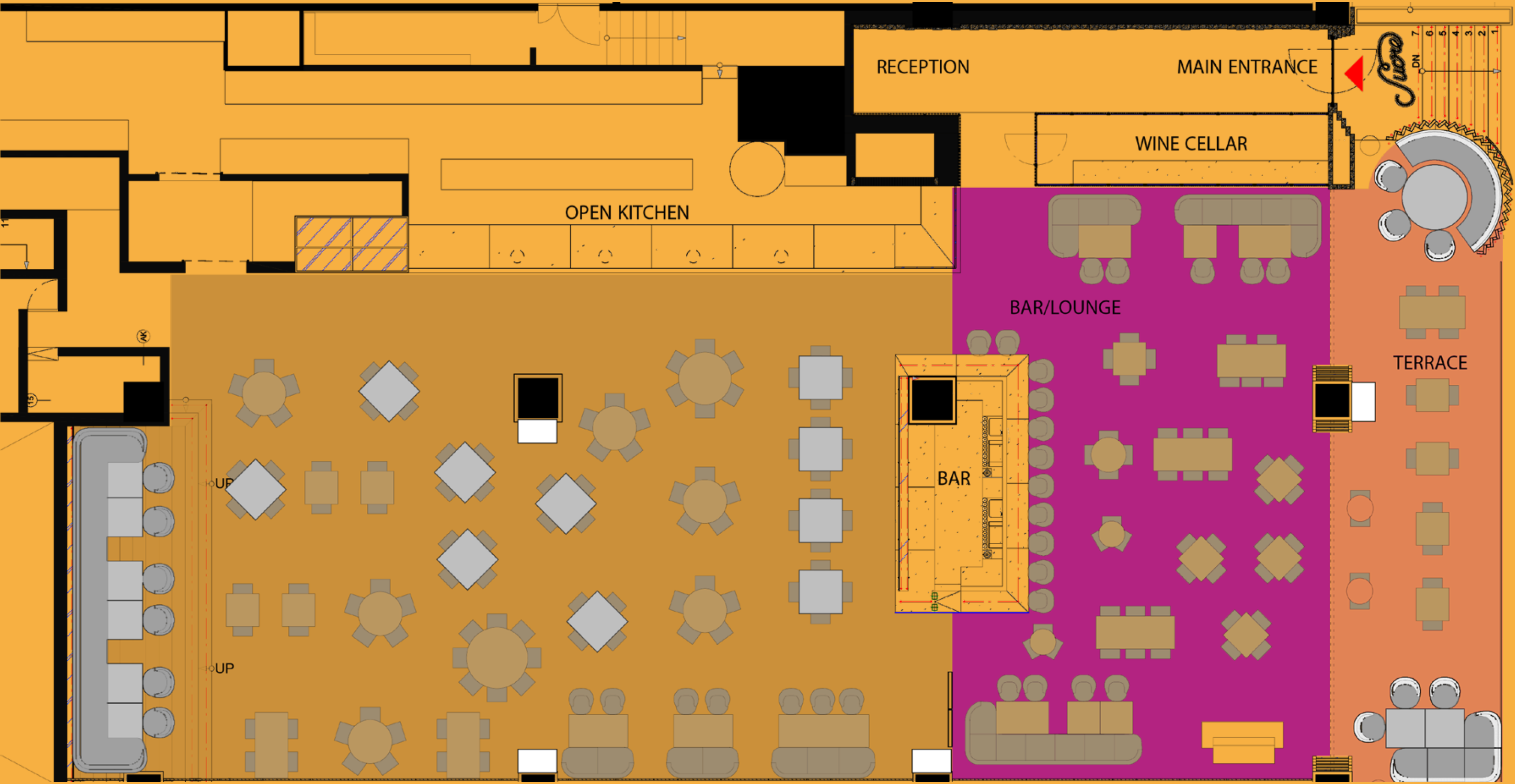
Terere, Copacabana

WATER, SOFT DRINKS,TEA AND COFFEE

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FLOOR PLAN



RESTAURANT

Total seating capacity: 130
Total standing capacity: 200-250
(Depends on furnishing)



SUCRE BAR

Total seating capacity: 75
Total standing capacity: 100



TERRACE

Total seating capacity: 30
Total standing capacity: 60

FACT SHEET

OPERATING HOURS

Daily - 12pm - 2am

DRESS CODE

Smart Casual

PARKING

Dedicated valet parking available on GD2 next to Standard Chartered

CAPACITY

Our total capacity at the Restaurant, Bar and Terrace is 235 seating and 410 standing.

AUDIO / VISUAL

We can provide a production manager who will cater to your specific event requirements. Microphones, projectors, LED screens, podiums, lecterns, etc. are available upon request.

ENTERTAINMENT

In-house DJ available upon request.



CONTACT US

LOCATION

Podium Level, Gate Village 05,
DIFC, Dubai

SOCIAL

@SucreDubai #SucreDubai #SucreBar
www.sucredubai.com

SPECIAL EVENTS TEAM

To receive more information on you
customised event package, kindly
contact our dedicated Special Events
team at reservations@sucredubai.com

PLEASE NOTE

7 days notice or forfeit of deposit.

All bookings require 50% deposit to secure.

Due to COVID-19 and Government Guidelines in place
as a result, our capacities, timing and menu may vary.





Sucré