

BITES

Bruschetta de Anchoas

Toasted bread, anchovies, smoked butter, tomato & pepper relish 65

Aceitunas Rellenas (vg)

Stuffed olives, peppers, aji verde 40

Pimientos de Padrón (vg)

Padron peppers, Mojo Rojo sauce 45

Calamares al Horno de Barro

Oven baked squid, lemon, onion 60

Empanada de Queso (v)

Cheese & caramelised onion empanada 40 /each

Empanada de Cordero

Spiced lamb, tomato & olives empanada 45 /each

RAW

Tiradito de Atún

Tuna, pomegranate, sesame & soy 88

Ceviche de Hamachi

Yellowtail, coconut & coriander leche de tigre 95

Crudo de Lubina

Sea bass, grapes, pomelo & lime 90

Tartare de Res

Wagyu beef, chilli, mustard, crispy plantain 105

COLD

Vitello Tonnato

Veal tenderloin, anchovies, tuna & caper sauce, fine beans 95

Tostada de Langosta

Lobster, corn tortilla, avocado, tatemada sauce 135

Aguachile de Camarón

Prawns, chilli, jicama, lime 84

Burrata e Fichi

Fig jam, basil 105

HOT

Provoleta Asada (v)

Baked provolone cheese, honey, chilli, oregano 75

Carrillera de Ternera

Braised beef cheek, piquillo peppers, creamy potato 105

Mollejas

Grilled veal sweetbread, salsa criolla 85

Pulpo a la Plancha

Seared octopus, chorizo, potatoes, romesco 105

SALADS

Ensalada de Endivias (v)

Endive, caramelised kumquats, pecorino 54

Remolacha Rostizada (v)

Roasted beetroot, cumin yoghurt, orange, honey, thyme 55

Ensalada de Melón

Marinated melon, smoked goose, pistachio praline 85

Ensalada Verde (v)

Greens, sugar snaps, avocado, feta, crispy quinoa 60

PASTA & RICE

Risotto con Ossobuco

Saffron rice, braised veal shank 185

Fideuá de Mariscos

Toasted vermicelli pasta, seafood, bottarga 175

Arroz Negro

Squid ink paella, grilled octopus, aioli 298

Calamarata ai Porcini (v)

Calamarata pasta, capsicum, porcini cream 98

Cacio e Pepe

Orecchiette pasta, gambas tartare, black pepper, pecorino 155

Paella de Langosta

Whole rock lobster paella, shrimp, corn 1200

FISH

Gambas Tigre a la Plancha

Seared tiger prawns, chilli-herb butter 200

Merluza Negra

Black seabream, tomato & olive vinaigrette, croutons 165

Lubina a la Parrilla

Grilled seabass, lemon & caper butter 355

MEAT

Pollo Asado

Grilled baby chicken, ají amarillo, coriander yoghurt 148

Costillas de Cordero

Marinated lamb cutlets, charred aubergine, red chimichurri 260

Milanesa de Ternera

Veal milanese, caper & anchovy gremolata 365

Entraña

Skirt steak, charred avocado, horseradish cream 255

Bife de Chorizo

Angus striploin
325

Ojo de Bife

Black Onyx rib-eye
375

Bife de Lomo

Wagyu tenderloin
420

Chuletón

Wagyu tomahawk steak,
chimichurri 1.2kg 1100

SIDES

Patatas (v)

Broken potatoes
45

Broccolini (v)

Tenderstem broccoli,
black garlic butter 45

Humita (v)

Corn & chilli
45

Ensalada de Tomates (v)

Heritage tomatoes, capers,
shallots 45

Lechuga Romana (vg)

Romaine lettuce,
pomegranate, mustard 45

Ensalada de Calabacín (v)

Zucchini salad, pecorino,
smoked almonds 45

SUCRE

Christmas Set Menu



Spiced Pumpkin & Feta Empanada v
Cheese & Pickled Pepper Croquettes, Smoked Goose

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Russian Salad with Prawns
Vitello Tonnato, Anchovies, Tuna & Caper Sauce, Fine Beans
Chicory & Baby Gem Salad, Apple, Candied Pecans vg

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Honey Glazed Quail, Charred Eggplant, Sesame

...

Roasted Lamb Saddle, Chestnut Purée, Nuts & Grains

Rosemary & Thyme Broken Potatoes v
Roasted Carrots v
Braised Brussel Sprouts, Chilli & Lime Yoghurt v

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Bûche de Noël, Chocolate Sponge, Dulce de Leche, Cinnamon

 640 For Two 

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