

Azúcar Sundays

FOR MOTHER'S DAY

75 per person | 12pm - 3pm

Enjoy a complimentary glass of Veuve Clicquot

Mother's Day Special Cocktail: Mama Rosa

Madre Tequila, Lillet Rose', Lychee, Veuve Clicquot Champagne Brut £18

SNACKS

Guacamole V, GF

Corn tostadas, crispy plantain & cheese bread

STARTERS

Choice of one per person

COYA Salad

Quail eggs, romain lettuce,
anchovies, manchego

Wagyu Beef Gyoza

Smoked shiitake, sweet soy
& Peruvian chillies szechuan sauce

Crispy Baby Squid GF

Quinoa, green chilli, Peruvian green sauce & lime

Snow Crab Tostadas (3 pcs)

Corn tortillas, avocado purée, yellow chilli
& Oscietra caviar

Smoked Shiitake Tacos (3 pcs)

Avocado, chalaquita
& crumble feta

Classic Sea Bass GF

"Leche de tigre", red onion,
sweet potatoes, jumbo corn

Coconut Sea Bream GF

Limo chilli, fresh ginger
& crispy plantain

Vegetarian Seasonal Ceviche V, GF

Smoked beetroot, cucumber granita, feta

Bluefin Tuna

Pickled brown shiimaji,
truffle & yuzu ponzu, Oscietra caviar

Yellowtail 'Sashimi Style'

Green chilli sauce, daikon
& orange tobiko

MAINS

Choice of one per person

All served with crispy potato, spring greens & charred carrots

Baby Chicken GF

Panca chilli, thyme, chicken jus

Ribeye (350g) GF

Crispy shallots, pickled chillies, bonemarrow truffle jus

Glazed Lamb Fillet

Limo chilli, mirin, oregano, chives

Dover Sole (600g) GF

Salsa criolla, pilpil & fresh herbs

DESSERTS

Churros de Naranja V

Orange & lime churros,
milk chocolate
& dulce de leche

Ilanka Cremeux & Raspberry V, GF

Ilanka chocolate cremeux,
soft chocolate sponge,
fresh raspberries

Manchego Cheesecake V, GF

Buckwheat crumble,
manchego cheesecake
& guava sauce

All prices are listed in GBP & are inclusive of VAT. A discretionary 13% service charge will be added to your bill.

If you have allergies or dietary enquiries, please speak to our staff prior to arrival.

V: Vegetarian (VG) Vegan (GF) Gluten Free