

Azúcar

Sunday Brunch

195 per person
Every Sunday | 1pm to 3.30pm

APERITIVOS

To be shared

Beef Empanadas ♦
Smoked brisket, sofrito, & garlic sauce

Cauliflower Tempura V
Chipotle mayo, sesame, nori powder

Salmon Tostadas
Corn tortillas, avocado purée, yellow chilli crème fraîche

STARTERS

To be shared

COYA Salad ♦
Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego

Crispy Prawn Bao
Coleslaw, citrus aioli

Beef Tartare
Red chilli, daikon, fig purée & truffle

Salmon Tataki GF
Passion fruit ponzu, lime & avocado purée

Classic Sea Bass Ceviche ♦ GF
“Leche de tigre”, red onion, sweet potatoes, jumbo corn

MAINS

Choice of one

All served with COYA fries & grilled seasonal vegetables

Prawns & Squid Rigatoni
Tomato sauce, stracciatella & fresh herbs
Vegetarian option available upon request

Grilled Angus Beef Flank (180g) GF (+30)
Peruvian seasoning, black pepper & chimichurri

Robata Grilled Sea Bream Fillet GF
Escabeche, botija olives, fennel & fresh herbs

Char Grilled Chicken ♦ GF
Smoked chilli, soy, oregano & coriander aioli

DESSERT

To be shared

Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Churros ♦
Milk chocolate & dulce de leche sauce, orange zest

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

COCKTAILS

45 per cocktail

Pisco Royal
crisp | refreshing
COYA Pisco, Veuve Clicquot Brut, lychee, pomegranate & rosemary cordial

Mora Tonic
citrusy | refreshing
Tanqueray gin, bergamot, grapefruit tonic

Margarita Amarilla
fruity | spicy | crunchy
Mijenta Blanco tequila, ají amarillo, passion fruit, agave nectar

Agua de Leche
light | complex | delicate
Volcan blanco tequila, Takamaka Koko, Ojo de Dios mezcal, pineapple, vanilla, passion fruit, tonka beans

MOCKTAILS

35 per cocktail

Limonada de Verano
fresh | crunchy
Cucumber cordial, lemon, Franklin & Sons ginger beer

Palomita
citrusy | refreshing
Grapefruit, chili, chicha morada, Franklin & Sons grapefruit soda

Purple Rain
exotic | sweet
Chicha morada, pineapple juice, passion fruit, fresh lime juice

AZÚCAR WEDNESDAYS

DANCE, DINE, AND DELIGHT WHILE EXPERIENCING THE SOUL OF LATIN AMERICA COME ALIVE WITH OUR CAPTIVATING LIVE BAND.

EVERY WEDNESDAY | 8.45PM ONWARDS

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

AZUCAR PACKAGE

150 per guest

Minuty Prestige, Château Minuty

COYA Red Sangria
refreshing | fruity
COYA pisco, red wine, chicha morada, hibiscus, grapefruit soda

COYA White Sangria
refreshing | fruity
Macerado del Perú passion fruit pisco, white wine, pineapple soda

SOMMELIER'S SELECTION

SPARKLING ROSÉ WINE

2020 Raventós i Blanc, Cuvée José, Brut
Catalonia, Spain

150ml 375ml 75cl
90 540

WHITE WINE

2024 Sauvignon Blanc Vistana, Viña Santa Carolina
Central Valley, Chile

2024 Soave Bolla,
Veneto, Italy

2021 Chardonnay, Château de Dracy, A. Bichot,
Bourgogne, France

RED WINE

2024 Cabernet Sauvignon Vistana, Viña Santa Carolina
Central Valley, Chile

2020 Malbec Clásico, Altos las Hormigas,
Mendoza, Argentina

2022 Carmenère Terrunyo, Viña Concha y Toro
Rapel Valley, Chile

WHERE SUMMER FINDS US

MONACO • MYKONOS • SAINT-TROPEZ • IBIZA • MARBELLA



BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT