

Azúcar Sundays

A Peruvian feast with live entertainment
60 per person | Sundays from 12.30pm - 3pm

TO START

Guacamole VG GF

Avocado, chalaquita, ají amarillo, corn tortillas

STARTERS

Choice of one per person

Heritage Tomato VG GF

Charred Baby gem, heritage tomatoes
ají amarillo dressing

Gazpacho V GF

Heritage plum tomatoes on vine, peppers
ají rocoto, crème fraîche, chalaquita

Sweet Potato Gyoza GF

Edamame, ají panca szechuan
paprika, peashoots

Pulled Pork Taco GF (2pcs)

Corn tortilla, chalaquita
pickle ginger, yuzu kosho

Classic Seabass Ceviche GF

King bream, sweet potatoes
ají limo, pico de gallo, white corn

Spicy Yellowfin Tuna

Ponzu, chilli, garlic, rice & nori cracker
soy, spring onion

Courgette Ceviche VG GF

Tromboncino squash, green jalapeno, lime caviar
cashew nuts, finger limes

Yellowtail 'Sashimi' Style

Green chilli tiger, Japanese radish
orange tobiko

TO SHARE

Selection of three meats to share for the table
All served with crispy potato, spring greens, charred carrots, sauces

Roast Chicken GF

Ají panca, tamarind, coriander

Aged Beef Sirloin

Chimmichurri, crispy onion

Glazed Lamb Ribs GF

Ají limo, mirin, oregano, chives

DESSERT

Choice of one to share for the table

Pastel Tres leches V

Three milks cake, vanilla ice cream
salted dulce de leche

Selection of Ice Cream & Sorbets GF (2 scoops)

Selection of the day

BEVERAGES

WINES BY THE GLASS

2023 **Sauvignon Blanc**, 11
Outer Limits, Montes
Aconcagua Valley, Chile

2020 **Chardonnay, Los Parientes**, 12
Vino de Viñedo, Baettig
Malleco Valley, Chile

2020 **Pinot Noir, Los Parientes**, 12
Vino de Viñedo, Baettig
Malleco Valley, Chile

2022 **Malbec, Luján de Cuyo**, 12
La Cayetana
Uco Valley, Argentina

MOCKTAILS

Palomita 13

Lyre's Dry, grapefruit, chicha morada
chili, Franklin & Sons grapefruit soda

How Matcha Sour 11

Seedlip Garden, How Matcha
& mint syrup, lime, foam

No - Rita 13

Seedlip grove, spicy agave, lime

COCKTAILS

Pisco Negroni 19

bold | herbaceous | rich
COYA Pisco, palo santo, Skinos Mastiha
Campari, Barolo Kinato vermouth

Kusi Highball 18

fragrant | delicate | fresh
Kay sake, Mancino Sakura
shiso & pear cordial
Showerings triple vintage cider

MaraCOYA Mule 18

refreshing | tropical
Macerado del Peru, mango syrup
lemon, Franklin & Sons ginger ale

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 ordering.

V: Vegetarian VG: Vegan GF: Gluten Free