

Azúcar

Sunday Brunch

195 per person
Every Sunday | 1pm to 3.30pm

PARA EMPEZAR

Soup of the Day

Corn & Parmesan Focaccia

APERITIVOS
To be shared

Beef Skewers ♦
Ají panca, coriander, chives

Avocado Burrata Tacos V, GF
Corn tortillas, avocado purée, yellow chilli crème fraiche

Grilled Chicken Bao
Bell peppers, huayro potato, botija olives

Cauliflower Tempura V
Chipotle mayo, sesame, nori

STARTERS
To be shared

Yuzu Sea Bream Ceviche
Cured sea bream, yuzu tiger, red onions, jalapeño, balsamic caviar

Stuffed Padron Peppers V
Mild ají amarillo, sun-dried tomatoes, manchego

Wagyu Beef Tacos GF
Truffle, bell pepper, jalapeño chilli, cured egg yolk

Garden Leaves Salad V
Tomatoes, pickled shallot, house vinaigrette, feta

Salmon Maki Roll
Salmon, padron, cucumber, chipotle mayo

MAINS
Choice of one | All served with COYA fries

Tiger Prawn Linguine
Datterini tomatoes, mascarpone cheese, chilli garlic, basil

Grilled Australian Angus Sirloin GF
Chimichurri, crispy crushed potatoes

Robata Grilled Sea Bream Fillet GF
Peruvian escabeche, olives, paprika, herb oil

Char Grilled Chicken ♦ GF
Slow-confit chicken with mayacoba beans, ají amarillo & miso glaze

Mushroom Cazuela V, GF
Bomba rice, oyster mushroom, shimeji mushroom, parmesan

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, yellow chilli, passion fruit, agave nectar

Chilcano
refreshing | thirst quencher
COYA Pisco, fresh lime juice, Franklin & Sons ginger ale, Angostura bitters

MOCKTAILS

35 per cocktail

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

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

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

WHERE SUMMER FINDS US

MONACO • MYKONOS • IBIZA • MARBELLA



BEYOND BORDERS

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

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

150ml 375ml 75cl
90 540

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

WHITE WINE

2024 Sauvignon Blanc Vistana, Viña Santa Carolina 55 135 270
Central Valley, Chile

2024 Soave Bolla, 85 220 425
Veneto, Italy

2021 Chardonnay, Château de Dracy, A. Bichot, 180 440 880
Bourgogne, France

RED WINE

2024 Cabernet Sauvignon Vistana, Viña Santa Carolina 55 135 270
Central Valley, Chile

2020 Malbec Clásico, Altos las Hormigas, 70 175 350
Mendoza, Argentina

2022 Carmenère Terrunyo, Viña Concha y Toro 180 450 900
Rapel Valley, Chile

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