Azúcar Sunday Brunch

195 per person
Every Sunday | 12.30pm to 3.30pm

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

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.

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

	150ml	375ml	75cl
SPARKLING ROSÉ WINE			
2020 Raventós i Blanc, Cuvée José, Brut Catalonia, Spain	**90**		**540**
WHITE WINE			
2024 Sauvignon Blanc Vistana, Viña Santa Carolina Central Valley, Chile	**55**	**135**	**270**
2024 Soave Bolla, Veneto, Italy	**85**	**220**	**425**
2021 Chardonnay, Château de Dracy, A. Bichot, Bourgogne, France	**180**	**440**	**880**
RED WINE			
2024 Cabernet Sauvignon Vistana, Viña Santa Carolina Central Valley, Chile	**55**	**135**	**270**
2020 Malbec Clásico, Altos las Hormigas, Mendoza, Argentina	**70**	**175**	**350**
2022 Carmenère Terrunyo, Viña Concha y Toro Rapel Valley, Chile	**180**	**450**	**900**

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