

# 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

Corn tostadas, crispy plantain & cheese bread

## STARTERS

Choice of one per person

### COYA Salad

Quail eggs, romaine 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, bone marrow truffle jus

### Lamb Ribs

Limo chilli, mirin, oregano, chives

### Dover Sole (600g) GF

Salsa criolla, pil pil & fresh herbs

## DESSERTS

### Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche

### Ilanka Cremeux & Raspberry V, N

Ilanka chocolate crèmeux, 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 (N) Nuts