

SNACKS

PADRON PEPPERS 9

MIXED MARINATED OLIVES 3

SWEET CORN RIBS 9.5

OUR CLASSICS TO SHARE

CHARGRILLED MALDON OYSTERS	12
Chimichurri sauce	
WOOD-FIRE AGED CHEDDAR EMPANADA	10
Chilli & Onion	
WOOD-FIRE BEEF & CHILLI EMPANADA	11
Cumin & Paprika	
CEVICHE	18.5
Seabream Ceviche, Pickled Red Onions & Jalapeno	
CRISPY SQUID	16.5
Sriracha Mayo	
"SUCRE" CAESAR SALAD	16.5
Baby Gem, Croutons, Parmesan	
*Entraña Add-On	9
PINCHO	22
Red Wine Glazed Veal Sweetbread, Potatoes & Bell Pepper	
CHORIPÁN	15.5
Grilled Chorizo, Toasted Bread & Salsa Criolla	
ROASTED CAULIFLOWER	17.5
Almond Tahini, Herb Pesto & Lemon Oil	
BURRATA	16.5
Chargrilled Apricot, Honey & Hazelnut	
"SUCRE" GAZPACHO	12.5
Chargrilled Peach, Almonds & Cucumber	
BEETROOT	13.5
Marinated and Chargrilled Beetroot, Dill Yogurt & Toasted Seeds	

V Vegetarian VG Vegan

Please let us know if you have any particular allergies or dietary requirements

A discretionary service charge of 13.5% will be added to your bill

All prices in GBP & inclusive of 20% VAT

LARGE PLATES

TROUT Sapphire, Mussels & Lemon Butter Sauce	25
MILANESA Rump Milanesa, Rocket & Parmesan Salad	29.5
CHICKEN LEG Burnt Orange, Heritage Carrots & Aji Amarillo	27
PARMIGIANA Chargrilled Aubergine, Tomato Sauce & Mozzarella	22
RISOTTO Roasted Bell Pepper Sauce, Gremolada & Sundried Tomatoes	22

FIRE GRILLED

Our fire-grilled dishes are designed to be paired with your favourite sides.

IBERICO FLANK "MATAMBRE"	250G	42
ENTRAÑA	250G	31
STRIPLOIN	300G	37
FILLET	220G	40

45 DAY DRY-AGED RIBEYE (min. 700g)	14.5 per 100G
CHATEAUBRIAND (min. 600g)	15.5 per 100G
CATCH OF THE DAY (Fish)	Market Price

SIDES

FRENCH FRIES	6
GREEN SALAD	7
SHAVED COURGETTE, ALMONDS	7
TOMATO SALAD	7
BROCCOLINI	7

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