



### **A la Carte Menu**

Sucre Fire Dining is a sanctuary of the Mediterranean's most enchanting aspects. It's a place where laughter blends with the clinking of glasses. Our ethos is simple: life is for savouring, and every meal is an invitation to indulge in life's pleasures.

Our culinary approach is best described as 'Fire Dining,' inspired by the rich flavours of Argentinian, Spanish, and Italian cuisines.



## Small Bites

Padron Peppers <sup>VG</sup>	Mojo Rojo	00
Sweet Corn "Ribs"	Tajine & Chipotle Salt and Lime	00
Crispy Squid <sup>SH</sup>	Jalapeño and Black Garlic Aioli	00
Chorizo Criollo	Chimichurri	00
Aged Cheddar Empanada	Chilli & Onion	00
Beef Empanada	Chilli	00

## Raw

Gillardeau Oysters <sup>SH</sup>	Classic Mignonette and Lemon	00
Sea Bass Crudo	Pomelo, Kumquat and Soy	00
Tuna Tartare <sup>G</sup>	Avocado Mash, Lime, Ginger and Soy	00
Wagyu Carpaccio <sup>G, N</sup>	Citrus and Paprika Vinaigrette, Chilli and Shallot Relish	00
Classic Steak Tartare	Herbs, Pickled Mustard, Charred Sourdough	00

## Starters

Smoked Rainbow Peppers Salad	Grated Tomato, Pine nuts, Cumin, Extra Virgin Olive Oil	00
Fine Green Beans & Courgette Salad	Feta, Mint & Hazelnuts	00
Crab Salad	Dressed Crab, Baby Gem, White Balsamic Dressing, Sundried Tomato	00
Burrata <sup>V, D, N</sup>	Winter Tomatoes & Honey Roasted Pistacchio	00
Roasted Cauliflower <sup>N, VG</sup>	Almond Tahini Dressing	00
Braised Beef Cheek <sup>G, D</sup>	Parmentier Potatoes	00
Crispy Pork Belly	Spiced Lentil Stew	00
Spanish Octopus	Spicy Paprika Glaze, Corander Emulsion	00

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish

Please inform your waiter if you have any allergies or dietary requirements.  
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.



## Pasta and Rice

Truffle Rigatoni Gratin	Wild Mushrooms, Comté Cheese	00
Mussels, Nduja & Strozzapreti	Cherry Tomato Sauce, Basil, Stracciatella	00
Ossobuco & Risotto Milanese	Cherry, Garlic, Parsley & White Wine	00
Ossobuco Risotto <sup>G,D</sup>	Braised Veal, Saffron and Parmesan	00
Spinach Tortelli <sup>D, E, N, G</sup>	Courgette and Hazelnut	00

## Fire Grilled

Tiger Prawns <sup>SH</sup>	Chimichurri	00
Grilled Wild Sea Bass	Citrus, Herb Dressing	00
Wood Fire Oven Baby Chicken	Coriander, Lime and Avocado	00
Roasted Lamb Shoulder	Milk Fed Lamb and Roasting Jus	00
Aubergine Steak <sup>V,D,G</sup>	Miso, Feta, Pomegranate and Sesame	00

## Fire Grilled, Steak Cuts

Served with Chimichurri and Mojo Rojo

Argentina	Beef Entrana Striploin 300g	00
Britain Grass Fed Hereford	Tenderloin Fillet 220g 45 Days Dry Aged Bone in Rib Eye	00
Australian 240 days Grain Feed Angus	Tenderloin Fillet 220g Rib Eye 400gr	00
Spain	Iberico "Matambre" Steak 90 Days Dry Aged Rubia Gallega "Txuleta"	00

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## Sides

French Fries	Herb Salt	00
Honey Roasted Sweet Potato	Maple, Lime & Siracha Butter	00
Grilled Mushrooms <sup>VG</sup>	Anticucho Marinade	00
Charred Broccolini	Ají Amarillo	00
Dressed Baby Gem	Pistachio and Fresh Herbs	00
Spinach Gratin	Aged Comté	00

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