



SUCRE

SUNDAY ASADO MENU | £55 per person
Available 12pm - 4pm

Sharing Starters

Lettuce, Tomato and Onion Salad
Morcillo and Parrillera Sausage, Chimichurri
Aged Cheddar Cheese and Onion Empanada
Peperonata | Eggs, Peppers, Tomato

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Main Course (Choose One Per Person)

Swordfish
Lamb Rack
280g Beef Entraña
Iberico Matambre
300g Striploin (£10 supplement)
All served with Chimichurri and Criolla

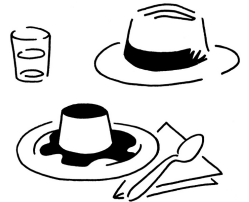
Sides (Choose One Per Person)

Baby Gem, Honey Dressing, Hazelnuts
Courgette Salad, Pecorino, Almonds
French Fries

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Your Choice of Dessert
Argentinian Crème Caramel
Tiramisroll

Flourless Chocolate Cake, Earl Grey Cream, Toffee and Pears
Dulce de Leche Profiteroles, Raspberry Gel and Chocolate Sauce
Apple and Almond Tart
Fresh Berries and Lemon Meringue Cake



Cocktails

£12 each

Margarita Fizz

Olmeca Tequila
Italicus rosolio di bergamotto
Fair passion fruit liqueur
Fresh lime juice
Chandon Spritz



Bloody Chorizo Mary

Ketel one vodka
Chorizo fat wash
Roasted cherry tomato
Chimichurri
Capers salt

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Sommelier's Choice

Bubbles

NV Casa Boher Extra Brut, Uco Valley, Mendoza £11 | £66
Pinot Noir and Chardonnay made in the traditional method

White Wine

Franz Haas Pinot Grigio, IGT Dolomiti, Italy £13.5 | £58
Honey and lime blossom with a herbal finish

Lupa 'Calle Contastini' Blanco Chardonnay/Semillón, Paraje Altamira,
Mendoza, Argentina £15 | £65

Chardonnay with a touch of Semillón. No oak, very pure

Gabo de XII, 'Branco', Godello, Valdeorras, Spain £17 | £73

A wonderful Godello, gentle, floral. bone dry and succulent

Red Wine

Luigi Bosca Pinot Noir, Mendoza, Argentina £13.5 | £58
Crunchy red and black fruits with a distinct mulberry and forest floor character

Lupa 'Calle Contastini' Malbec/Petit Verdot | Paraje Altamira, Mendoza,
Argentina £15 | £62

A touch of seasoning in the form of Petit Verdot brings lift to this Unoaked Malbec

Petalos, Descendientes de J. Palacios, Bierzo, Spain £18 | £77

This critically acclaimed wine is made from Mencía. Smoky with plum, Ancient heritage, grape varieties not known, but the intrigue adds to the beauty of this wine

