

Sugarra

DISCOVERY TASTING MENU

TAPITAS

TAPAS INSPIRED FROM REGIONS AROUND SPAIN

*TORTILLA DE PATATAS

“SPANISH OMELET” CONFIT POTATO, SABAYON, POTATO “ESPUMA”, BLACK TRUFFLE

REMOLACHA

BEETROOT TARTARE, MIX HERB SALAD, BEETROOT SORBET

*BACALAO A LA VIZCAINA

POACHED ATLANTIC COD, BISCAYNE SAUCE, PIPARRAS FOAM, COD TRIPE

COCHINILLO

SUCKLING PIG BELLY, PORK JUS, TEXTURES OF APPLE

COCO

COCONUT, COCONUT WATER GEL, YOGURT, SAGO PEARLS, COCONUT SORBET

4 COURSE \$148⁺⁺ PER PERSON

*6 COURSE \$198⁺⁺ PER PERSON

 VEGETARIAN |  PORK |  SHELLFISH |  GLUTEN |  DAIRY |  SUSTAINABLY FARMED PRODUCE

Choice of menu format applies to entire party. Menu and ingredients are subject to seasonal changes.
Please inform our service associates should you have any dietary requirements. Prices are subject to 10% service charge and prevailing goods and services tax.