

# Sugarra

## EXPERIENCE 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

### INVIERNO

SEA URCHIN, HAKE FISH KOKOTXAS, PARSNIP, BABY TURNIPS, SALSA VERDE

### ARROZ DE RABO DE BUEY

OXTAIL BOMBA RICE, DUXELLE, QUAIL EGG, BLACK TRUFFLE

### BACALAO A LA VIZCAINA

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

### TXULETA

CHARCOAL GRILLED “VINTAGE” BEEF, PIQUILLO GEL, SMOKED GARLIC MOUSSELINE, BABY GEM LETTUCE

### YOGURT Y BERGAMOTA

BERGAMOTA SORBET, YOGURT “ESPUMA”, FREEZE DRIED YOGURT

### COCO

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

9 COURSE \$288<sup>++</sup> 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.