



suCre

FIRE DINING

PRIVATE DINING AND EVENTS

CONCEPT

Born in Argentina, Kissed by Fire

Sucre blends rich Mediterranean flavours with an Argentinian ethos, creating a dining experience that is both authentic and modern. MasterChef Fernando Trocca's passion for fire cooking and respect for fresh, local ingredients shapes every dish, offering a journey through bold, smoky, and vibrant culinary expressions. Sucre represents heritage reimagined, where every visit is a celebration of taste and tradition.



INTRODUCING CHEF FERNANDO

Sucre Fire Dining represents the soul of Master Chef Fernando Trocca. His love for traditional fire cooking, a breadth of international experience and a respect for the finest produce gives rise to a memorable dining experience born of passion. Fernando Trocca is an Argentinian-born Master Chef and restaurateur who emerged on to the international culinary scene in the late 1980s and has since built an international reputation for simple, stylish cooking. From the launch of the first Sucre venue in Buenos Aires to fronting the Gourmet channel – an Argentinian culinary TV show – Trocca's approach to food has always been focused on fresh, local ingredients prepared in exciting and unexpected ways.



THE RESTAURANT

Sucre embodies the Mediterranean ethos: valuing quality moments in an atmosphere that's both vibrant and refined. It's a haven for those who cherish exceptional dining experiences, shared connections, and unforgettable evenings. From intimate dinners to lively socials, Sucre offers a unique blend of elegance and energy.



CUISINE

Sucre's fire-inspired menu is a blend of bold Mediterranean flavours and Argentinian passion. Dishes range from raw delicacies and comforting pastas to signature fire-grilled mains. Each dish is a testament to the primal art of open-fire cooking, offering smoky, vibrant flavours. Tailored menus and canapé selections are available for bespoke occasions.





Set Menu



AED 300

Nibbles

Stuffed Olives ^{VG} Aji Verde
Yellowtail Tostada Parsley, Pico de Gallo

Starters

Sea Bass Crudo ^{S, G} Pomelo, Soy, Kumquat
Roasted Cauliflower ^{SE, N} Almond & Tahini Dressing

Mains

Angus Ribeye Chimichurri
Pumpkin Tortelli ^{D, G, N, E, V} Sage Brown Butter, Amaretto Crumble
Charred Broccoli ^{VG} Amarillo
Fries ^{VG} Mediterranean Salt

Dessert

Basque Cheesecake ^{D, G, E, V} Roasted Strawberries, Cherry Vinegar
Dulce de Leche Fondant ^{D, G, N, E, V} Pecans, Toffee, Madagascar Vanilla Ice Cream

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg

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.

Set Menu



AED 400

Nibbles

Stuffed Olives ^{VG}

Aji Verde

Tuna Tostada ^{G, SE, S}

Avocado Mash & Ginger

Korean Sweet Potato
Croquettes ^{D, G}

Gochujang

Starters

Yellowtail Carpaccio ^{N, S}

Herb Citrus Dressing & Almonds

Burrata ^{V, D, G}

Carrots, Celeriac Remoulade, Croutons

Roasted Cauliflower ^{SE, N}

Almond & Tahini Dressing

Seared Octopus ^{SH, N}

Chorizo, Potatoes, Romesco

Mains

Angus Ribeye

Chimichurri

Tiger Prawns ^{SH, G, D}

Chili & Lime Butter

Charred Broccoli ^{VG}

Amarillo

Fries ^{VG}

Mediterranean Salt

Dessert

Basque

Roasted Strawberries, Cherry Vinegar

Cheesecake ^{D, G, E, V}

Dulce de Leche

Pecans, Toffee, Madagascar Vanilla Ice Cream

Fondant ^{D, G, N, E, V}

Tarte au Citron ^{D, G, N, E, V}

Lemon Tart & Burnt Meringue

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg

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Set Menu



AED 500

Nibbles

Stuffed Olives ^{VG}

Tuna Tostada ^{G, SE, S}

Aji Verde

Avocado Mash & Ginger

Cold Starters

Yellowtail Carpaccio ^{N, S}

Wagyu Carpaccio ^{G, N, S}

Roasted Cauliflower ^{SE, N}

Herb Citrus Dressing & Almonds

Citrus & Paprika Vinaigrette, Chilli & Shallot Relish

Almond & Tahini Dressing

Hot Starters

Seared Octopus ^{SH, N}

Pumkin Tortelli ^{D, G, N, E, V}

Chorizo, Potatoes, Romesco

Sage Brown Butter, Amaretto Crumble

Mains

Angus Ribeye

Whole Roasted Sea Bass ^E

Aubergine Steak ^{V, S, SE, D, G}

Charred Broccoli ^{VG}

Boulangère Potatoes ^{V, D}

Chimichurri

Saffron Aioli

Miso, Feta, Pomegranate, Sesame

Amarillo

Olive Oil, Herbs

Dessert

Basque Cheesecake ^{D, G, E, V}

Dulce de Leche Fondant ^{D, G, N, E, V}

Tarte au Citron ^{D, G, N, E, V}

Roasted Strawberries, Cherry Vinegar

Pecans, Toffee, Madagascar Vanilla Ice Cream

Lemon Tart & Burnt Meringue

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg

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DISCOVER SUCRE BAR

Sucre's bar exudes charm with its striking design, curated fine spirits, and signature cocktails crafted by expert mixologists. A relaxed yet polished environment invites guests to linger for pre-dinner drinks or post-dinner conversations.



INTERIOR

Rich and vibrant interiors, exposed brick walls, crystal chandeliers, and a mesmerising open kitchen as its focal point. The ambience is warm yet lively, offering a space for both private gatherings and lively socials.



ATMOSPHERE

Sucre's design is a toast to the good life. Whether enjoying a lively dinner or a quiet moment with fine wine, Sucre ensures every visit is unforgettable.





DISCOVER ALMA BAR DUBAI

Alma Music & Art Lounge blends creativity, sophistication, and vibrant energy in a space where music, art, and mixology converge. Nestled in Dubai's DIFC, Alma offers an immersive lounge experience, where artistry and innovation meet in every cocktail and every beat.

Alma is where tradition meets modernity. From after-work drinks on the terrace to lively Saturday after-brunch parties, Alma creates a welcoming yet chic environment perfect for unwinding, connecting, and celebrating. It's a space where the spirit of creativity thrives, and every gathering is elevated.



THE TERRACE & AGAVE BAR

Welcome to our beautiful terrace, with a stunning and elegant feel. Whether you're looking for a corporate event or social gathering, our terrace offers a cozy and serene atmosphere. Come experience our ultimate outdoors experience.

Beverage Packages

Serenity Selection

AED 190/PP

Soft, Non-Alcoholic

Classic Collection

AED 250/PP

Soft, Non-Alcoholic, Wine, Beer

Signature Experience

AED 350/PP

Soft, Non-Alcoholic, Wine, Beer,
Spirits, Signature Cocktails
(Negroni Ashes & Pink Mist only)

Prestige Reserve

AED 550/PP

Soft, Non-Alcoholic, Wine, Beer,
Premium Spirits, Signature Cocktails

Soft

Soft drinks
Coffee and Tea
Juices
Water

Non-Alcoholic

Virgin Paloma
Virgin Mojito
Hibiscus Fizz

Wine

White
Red
Rosé
Prosecco

Spirits

Titos Vodka
Bombay Sapphire
Bacardi Carta Blanca
Four Roses Whiskey
Cascahuin Blanco Tequila

Beer

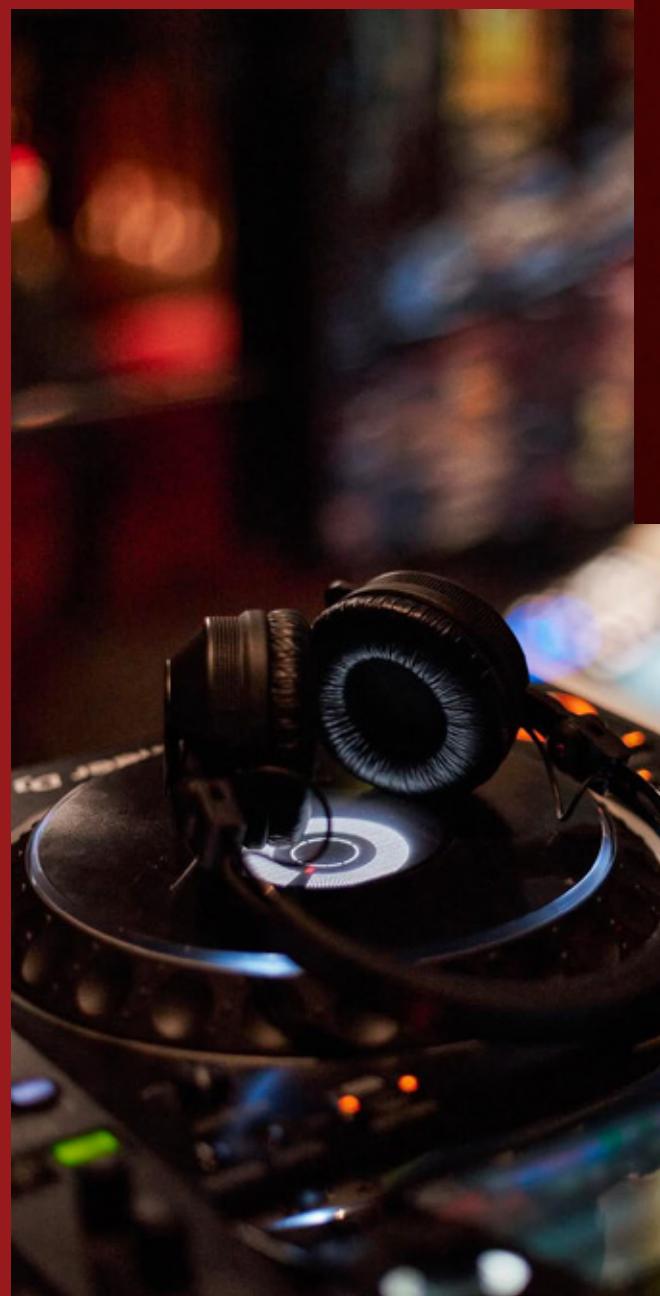
Estrella Dam

Signature Cocktails

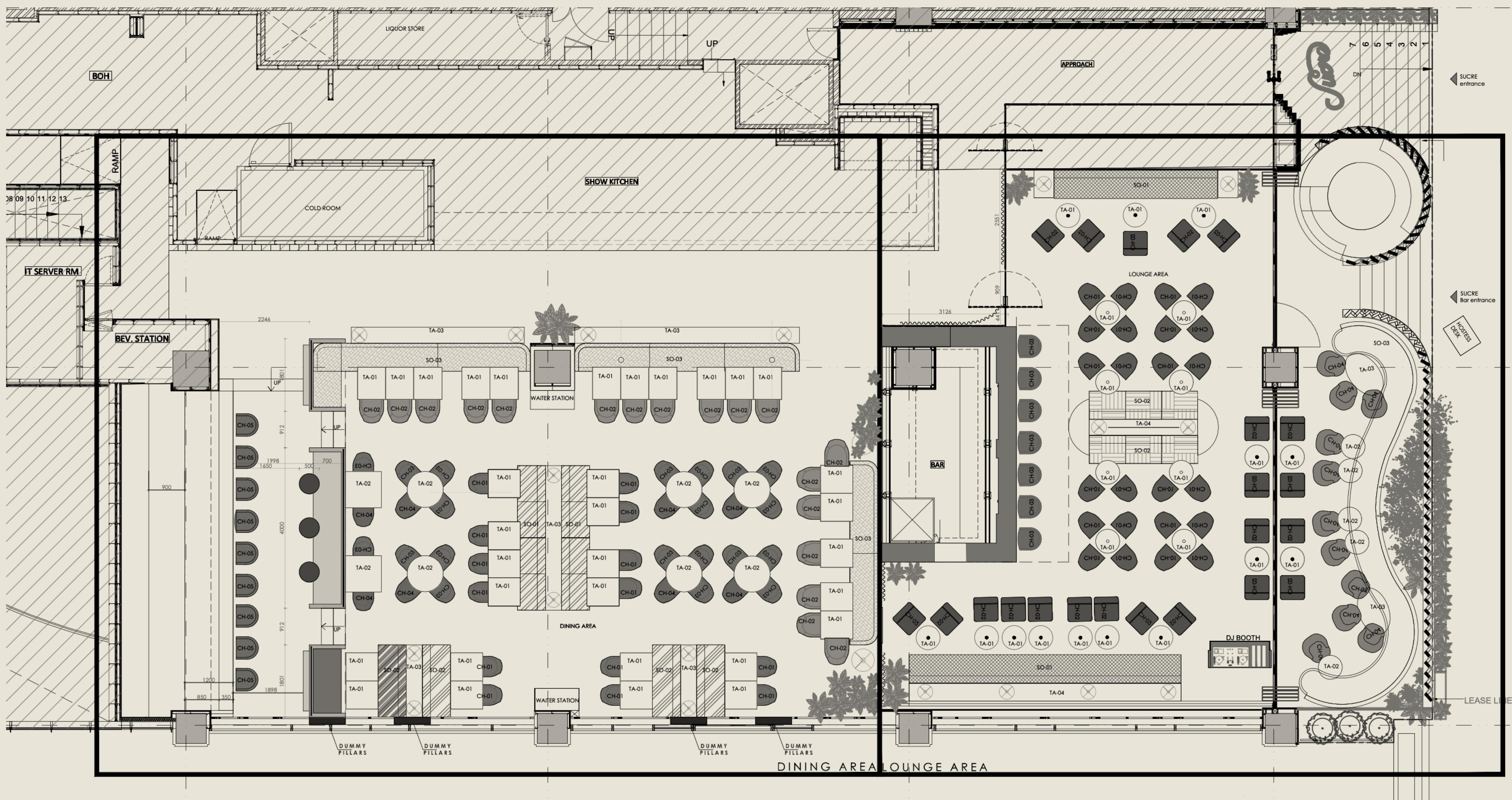
Negroni Ashes
Pink Mist
Negroni
Margarita
Aperol Spritz
Espresso Martini

Premium Spirits
Grey Goose Vodka
Gin Mare
Bacardi Rum 8yo
Chivas Whiskey 12yo
Mijenta Blanco Tequila





FLOOR PLAN



FACT SHEET

Sucre Private Capacities

Seated
Indoor Capacity: 85
Bar Capacity: 8

Standing
Indoor Capacity: 120
Bar Capacity: 25

Alma Private Capacities

Seated
Indoor Capacity: 60
Outdoor Capacity: 25
The Bar Capacity: 6-8

Standing
Indoor Capacity: 100
Outdoor Capacity: 35

Location

Location: Podium Level,
Gate Village 05
DIFC, Dubai

Dress Code

Smart Elegant

Parking

Dedicated valet parking
available opposite GD1



SuCre

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FOR MORE INFORMATION PLEASE CONTACT
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