

SUCRE & ABAJO

PRIVATE DINING AND EVENTS



SUCRE

Sucre is a story of immigration, where European influences meet Latin American open fire in a former concert hall on London's Great Marlborough Street.

Chef Fernando Trocca has been a leading light in contemporary Latin American cuisine since launching the original Sucre in Buenos Aires in 2001. He champions a cooking style that combines traditional Latin American open fire techniques with a broad palette of international influences.

Our menus are ever-changing and can be enjoyed sharing style or traditionally. Open fire cooking, marrying charcoal and wood with the best ingredients we can source.



ABAJO

Beneath Sucre sits Abajo, a bar by industry legend Tato Giovannoni. Offering guests a complementary but different experience to its upstairs neighbour, Abajo hosts a vibrant programme of live music and vinyl DJs every night of the week.

The rustic interior with its exposed brick walls, original wooden ceiling and steel columns sets the tone, which was inspired by the underground bars and clubs that injected colour and creativity into early 80s Buenos Aires.

The revolutionary “inside out” bar is the room’s centrepiece allowing guests to see the inner workings of the cocktail creations.



Sucre occupies the ground floor, boasts industrial features and bespoke chandeliers consisting over a thousand cut glass decanters.

Seated: 94 Restaurant, 14 bar
Standing: 150 (w/c furniture)

Group bookings:

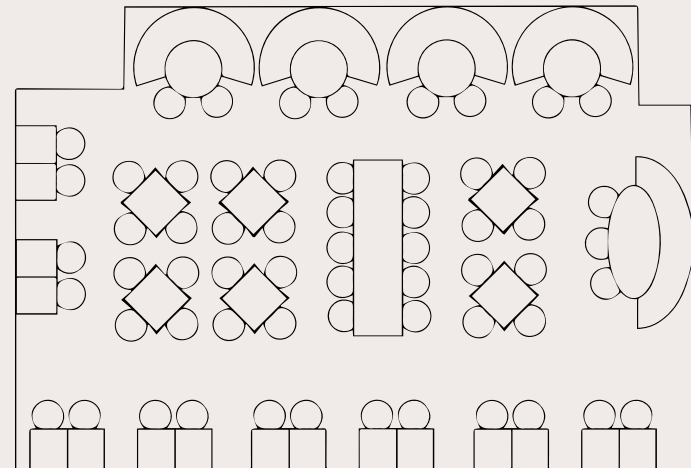
For groups of +8 guests.

We require a pre-order for food and wine 48hrs in advance.

Deposit taken in advance of the booking.

Exclusive hires:

Available upon request



A mixture of brick, concrete and steel with the drinks by Tato Giovannoni. The underground spirit of 80s Buenos Aires on the lower ground floor.

Seated: 64

Standing: 100

Group bookings:

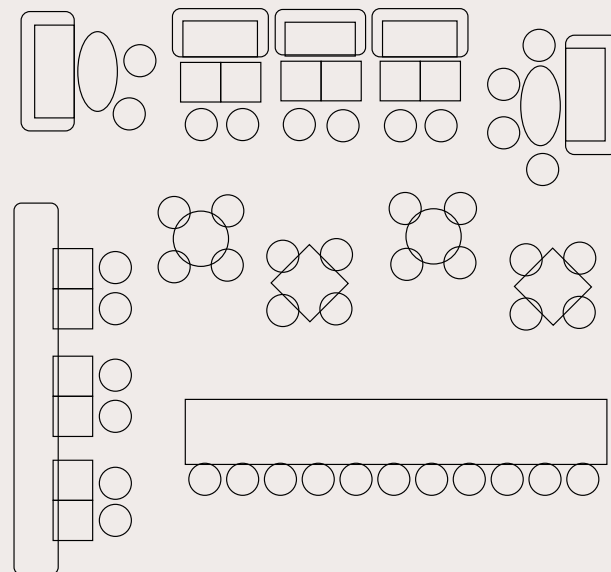
Up to 12 guests.

Minimum spend applies.

Exclusive hires:

Information available upon request.

DJ point and full AV capabilities available upon request for evening parties, celebratory lunches or even day-time events.



OPENING TIMES

Sucre:

Monday - Saturday 12:00 - 15:00
 17:00 - 23:30

Sunday 12:00 - 15:00
 17:00 - 22:30

Abajo:

Tuesday - Saturday 17:00 - 01:00

GET IN TOUCH

T: 020 3988 3329

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