

SHARING

£60.00

An informal menu with an abundant selection of dishes
Designed to share with the whole table

GAUCHO

SHARING STARTERS FOR THE TABLE

EMPANADAS

A mix of our signature flavours served with
salsa gulf

BEEF   236kcal

SWEET POTATO & PROVOLONE   231kcal

CHICKEN & CHORIZO  234kcal

BURRATA    507kcal

Tomato salad infused with truffle,
aged balsamic, toasted sourdough

STEAK TARTARE   485kcal

Sirloin, palm heart emulsion, slow cooked
duck egg, cracker

MAINS

All served with chips, mac and cheese, seasonal salad and chimichurri sauce

TIRA DE ANCHO 100G 330kcal

RIBEYE. Spiral cut, slow grilled with
chimichurri

CUADRIL 100G 125kcal

RUMP. The leanest cut with a pure,
distinctive flavour

CHORIZO 100G 201kcal

SIRLOIN. Tender yet succulent
with a strip of juicy crackling

DESSERT

CITRUS FLAN    234kcal

Blueberry compote, salted peanuts,
peanut snow

 Contains gluten  Contains nuts  Contains dairy  Vegetarian  Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill