

SIGNATURE

£70.00

Select with your waiter

GAUCHO

STARTERS

BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

BETROOT TARTARE 273kcal

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing

BEEF EMPANADA 236kcal

Served with salsa gulf

TUNA TIRADITO 145kcal

Coconut milk dressing, lime, plantain crisp

MAINS

All mains are served with chips or seasonal salad and steaks served with peppercorn sauce

ANCHO 300G 767kcal

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

LOMO 225G 321kcal

FILLET. Lean and tender with a delicate flavour

GNOCCHI 718kcal

Kale pesto, parmesan

CHICKEN BREAST 364kcal

Sugar snap pea, baby onion, chicken jus, rocket oil

WHOLE GRILLED SEABASS 298kcal

Early harvest olive oil, herbs, lemon

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE 607kcal

Toasted marshmallow

CHOCOLATE BROWNIE 328kcal

Served warm, with vegan white chocolate ice cream

CITRUS FLAN 234kcal

Blueberry compote, salted peanuts, peanut snow

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

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