

CLASSIC

Select with your waiter

GAUCHO

STARTERS

STEAK TARTARE [G][D] 485kcal

Sirloin, slow cooked duck egg, cracker

BEETROOT CEVICHE [V][Ve] 53kcal

Heritage beetroots, mango nectar dressing, red onion, chilli, corriander, nasturtium

EMPANADAS [G][D][V] 231kcal

Sweet potato & provolone

SHRIMP CEVICHE [D] 305kcal

Piquante rojo, avocado, arepa bread

MAINS

Choose from either chips or a seasonal salad

CUADRIL 250G [G] 318kcal

RUMP. The leanest cut with a pure, distinctive flavour

CHICKEN BREAST [D] 930kcal

Lightly floured chicken breast, red grape adrodolce

WHOLE GRILLED SEABASS [G] 298kcal

Early harvest olive oil, herbs, lemon

ANCHO 200G [G] 514kcal

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

PASTA ALLA NORMA [G][V][Ve] 564kcal

Sautéed aubergine, spiced tomato sauce, vegan parmesan

DESSERTS

DON PEDRO [N][D][V] 598kcal

Whipped ice cream, walnuts, rum

CHOCOLATE BROWNIE [N][G][V][Ve] 328kcal

Served warm, with vegan white chocolate ice cream

STICKY APPLE & DATE PUDDING [G][D][V] 612kcal

Calvados infused toffee sauce, double cream

[G] Contains gluten [N] Contains nuts [D] Contains dairy [V] Vegetarian [Ve] 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