

GAUCHO

BEEF BAR

ARGENTINE BEEF BAR

An intimate counter dining experience for up to four guests bringing the theatre of the kitchen in to the restaurant. Exclusively available at Charlotte Street, our chef takes you and your guests through a step-by-step masterclass in flavours as well as preparation and creation of each dish.

ARGENTINE BEEF TASTING MENU

£80 per person with wine pairing

CUADRIL CARPACCIO

Juniper and mustard cure, smoked in yerba mate tea and finished with miso chimichurri

Fleurie, Gamay 2018

Pascal Clement, Beaujolais, Burgundy, 125ml

LOMO TIRADITOS [D]

Green horseradish mayonnaise, leche de tigre, watermelon radish, chilli infused oil and crispy onion

Chablis, Chardonnay 2018

Pascal Clement, Burgundy, 125ml

CHORIZO TARTARE [D]

Palm heart emulsion, cured duck egg and crackers

Familia Zuccardi Malbec, Malbec 2018

Uco Valley, Mendoza, 125ml

GAUCHO GRILL SELECTION [D]

Lomo marinated in spicy Chimichurri

Ancho tomatillo

Chorizo with juniper & mustard rub

Cuadril Churrasco

200g per person

Familia Zuccardi Malbec, Malbec 2018

Uco Valley, Mendoza, 175ml

VALRHONA MILK CHOCOLATE BLOCK [N][D]

Malamado, Malbec 2014

Bodega Zuccardi, Maipú, Mendoza, 150ml

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. *Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

[N] Contains nuts

[D] Contains dairy

[Ve] Vegan

[V] Vegetarian

[G] Gluten-free