

GAUCHO CANAPÉS, MINI DISHES AND BOARDS

For ten guests or more

GAUCHO

CANAPÉS

£3.50

A minimum of three per person

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds and bay leaf, umami chimichurri

MINI BURRATA D:V

Ecuadorian sauce, panko orange citrus crumb and smoked olive oil

BEETROOT TARTARE D:V

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

MINI PINCHO SAUSAGES D:

With chimichurri and criollo

YELLOWTAIL TIRADITO D:

Truffle mayo, yuzu soy pearls, panko crumb

MINI BURGER D:

Argentine mini beef burger with cheese

BITESIZE SALTED DULCE DE LECHE CHEESECAKE D:V

Toasted marshmallow

CHOCOLATE TRUFFLE D:G:V

Orange peel, white chocolate sauce

MINI DISHES

£5.50 each

A minimum of two per person

SEARED DIVER SCALLOPS G:

Cauliflower puree, pickled cauliflower, morcilla crumb with oats

ATLANTIC COD G:

Quinoa, edamame, blood orange dressing

BEETROOT RISOTTO N:G:V:Ve

Puree, roasted and crisp beetroot, toasted almonds

CORN-FED CHICKEN BREAST D:

Carrot, ginger, humita puree

RUMP STEAK G:

Chips, béarnaise sauce

BOARDS

EMPANADAS D:

Beef, humita V: or sun-dried tomato and mozzarella V:
£30.00 for six to share

CHURRASCO DE CHORIZO G:

500g
Spiral cut, marinated in garlic, parsley and olive oil
£40.00 to share

CHURRASCO DE LOMO G:

400g
Spiral cut, marinated in garlic, parsley and olive oil
£49.50 to share

N: Contains nuts

D: Contains dairy

Ve: Vegan

V: Vegetarian

G: Gluten-free

All prices include VAT and a discretionary 10% 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.