

SHARING

£50.00

An informal menu with an abundant selection of dishes.

Designed to share with the whole table

GAUCHO

SHARING STARTERS FOR THE TABLE

BURRATA

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough

BEEF CARPACCIO

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

EMPANADAS

A mix of our signature flavours served with fresh tomato salsa

MAINS

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

TIRA DE ANCHO 100g

RIBEYE. Spiral cut, slow grilled with chimichurri

CHORIZO 100g

SIRLOIN. Tender yet succulent with a strip of juicy crackling

CUADRIL 100g

RUMP. The leanest cut with a pure, distinctive flavour

DESSERTS

BROWNIE SUNDAE

Dulce de leche ice cream, whipped cream


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.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free