

## 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 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.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free