



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 Gaucho Charlotte Street and Gaucho Liverpool, 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

£55 per person

£85 per person with wine pairing

GAUCHO

CUADRIL CARPACCIO 237kcal

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

Perricone DOG Sicilia, Perricone 2020

Tenute Orestyadi, Sicily, Italy, 125ml

LOMO TIRADITOS 187kcal

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

Chablis 1er Cru, Vaillons, Chardonnay 2019

Bernard Defaix, Burgundy, France, 125ml

STEAK TARTARE 485kcal

Sirloin, slow cooked duck egg, cracker

Susana Balbo, Signature, Malbec 2021

Dominio del Plata, Agrelo, Mendoza, Argentina, 125ml

GAUCHO GRILL SELECTION 584Kcal

Lomo marinated in spicy chimichurri

Ancho tomatillo

Chorizo with juniper and mustard rub

Cuadril churrasco

200g per person

Susana Balbo, Signature, Malbec 2021

Dominio del Plata, Agrelo, Mendoza, Argentina, 175ml

VALRHONA MILK CHOCOLATE BLOCK 586kcal

Malamado, Malbec 2014

Bodega Zuccardi, Maipú, Mendoza, 50ml



ALLERGEN INFORMATION

Scan the QR code to
find out more about
allergen details

 Vegetarian

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