

ARGENTINE BEEF TASTING MENU

60 per person

90 per person with wine pairing

GAUCHO

CUADRIL CARPACCIO 237kcal

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

Fleurie, Gamay 2018, Pascal Clement, Beaujolais, Burgundy, 125ml

LOMO TIRADITOS 187kcal

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

Chablis, Chardonnay 2018, Pascal Clement, Burgundy, 125ml

STEAK TARTARE 485kcal

Sirloin, slow cooked duck egg, cracker

Familia Zuccardi Malbec, Malbec 2018, Uco Valley, Mendoza, 125ml

GAUCHO GRILL SELECTION 584kcal | 200g per person

Lomo marinated in spicy chimichurri,
Ancho tomatillo,
Chorizo with juniper and mustard rub,
Cuadril churrasco

Familia Zuccardi Malbec, Malbec 2018, Uco Valley, Mendoza, 175ml

VALRHONA MILK CHOCOLATE BLOCK 586kcal

Malamado, Malbec 2014, Bodega Zuccardi, Maipú, Mendoza, 50ml



ALLERGEN & CALORIE INFORMATION

Scan the QR code to view calories
and find out more about allergen

 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