



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

 Vegetarian  Vegan

Adults need around 2000 kcal a day



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

ARGENTINE BEEF TASTING MENU

55 per person

25 | standard wine flight

45 | premium wine flight

GAUCHO

SEABASS CEVICHE 130kcal

Aji amarillo (Peruvian yellow pepper) and ponzu dressing

Domaine Bousquet White Blend, 2023, Uco Valley, Argentina, 125ml

BEEF TARTARE TACO 119kcal

Sirloin, aji amarillo crema, lemon zest, cornichons, shallots, parsley, chives, Tajin chili and lime seasoning

Whispering Angel Rosé, Château D'Esclans, Provence, France, 125ml

LOMO TIRADITOS 187kcal

Green horseradish emulsion, tiger's milk, watermelon radish, chili-infused oil, crispy shallots

This is Not Another Lovely Malbec, 2023, Uco Valley, Argentina, 125ml

CHURRASCO CUADRIL 150G 876kcal

Thin chips and peppercorn sauce

Vina Patricia 2016, Malbec, Lujan de Cuyo, Argentina, 125ml

ANCHO 150G 748kcal

Barbacoa-marinated beef served with chargrilled Baby Gem and chimichurri sauce

Sierra Cantabria Unica, 2020, Rioja, Spain 125ml

DULCE DE LECHE ICE CREAM 302kcal

Chocolate crumble, Valrhona Jivara 40% milk chocolate shavings, banana skin rum

STANDARD WINE FLIGHT

Cuma, Torrontes, 2023, Salta, Argentina

Domaine Bousquet Rosé, 2023, Tupungato, Argentina

Domaine de la Jannasse, Cote du Rhone, 2023, Rhone Valley, France

Melodias Winemaker Seleccion Malbec, 2022, Lujan de Cuyo, Argentina

Remordimiento Bodega el Cerron 2023, Monastrel /Grenache, Jumilla, Spain