

ARGENTINE BEEF TASTING MENU

60 per person

90 per person with wine pairing

GAUCHO

CUADRIL CARPACCIO 237 kcal

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

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

LOMO TIRADITOS 187 kcal

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

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

STEAK TARTARE 485 kcal

Sirloin, slow cooked duck egg, cracker

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

GAUCHO GRILL SELECTION | 200g per person 584 kcal

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 586 kcal

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 reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.