FEAST MENU

85 per person | Our most luxurious menu, offering four courses

GAUCHO

STARTERS

SAUTÉED PRAWNS 585kcal
Tomato, garlic, olive oil, bread

TROUT CEVICHE 265kcal
Palm heart and herb mayonnaise, pickled cucumber, onion, coriander

BURRATA Ⓥ 507kcal
Tomato salad infused with truffle, aged balsamic, toasted sourdough

MAINS

All mains are served with sautéed broccoli and either chips or a seasonal salad. Steaks are served with your choice of sauce

TIRA DE ANCHO 400G 1157 kcal
RIBEYE. Spiral cut, slow grilled

SECRETO IBERICO 734kcal
Quince purée, Malbec jus

WHOLE GRILLED SEA BASS 298kcal
Early harvest olive oil, herbs, lemon

LOMO 300G 426kcal
FILLET. Lean and tender with a delicate flavour

MUSHROOM TAGLIATELLE Ⓥ 1008kcal
Torrontés wine and cream sauce, ceps, enoki, truffle oil

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE Ⓥ 607kcal
Toasted marshmallow

CHOCOLATE BROWNIE Ⓥ Ⓥe 328kcal
White chocolate ice cream

CHEESE

CHEESE SELECTION Ⓥ 719kcal
Selection of three British cheeses, farmhouse chutney, crackers

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