

SHARING

65 per person | An informal menu with an abundant selection of dishes, designed to share with the whole table

GAUCHO

STARTERS

EMPANADAS

A mix of our signature flavours served with salsa golf

Beef 236kcal

Sweet potato & provolone  231kcal

Chicken & chorizo 234kcal

SUPERSTRACCIA SALAD   306kcal

Orange, fennel, basil

SALMON TARTARE TACOS 295kcal

Mango salsa, avocado

MAINS

All served with chips, mac and cheese, seasonal salad and chimichurri sauce

TIRA DE ANCHO 100G 330kcal

RIBEYE. Spiral cut, slow grilled with chimichurri

CHORIZO 100G 201kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

CUADRIL 100G 125kcal

RUMP. The leanest cut with a pure, distinctive flavour

DESSERT

ETON MESS  292kcal

Vanilla mascarpone cream, marinated strawberries and raspberries, meringue

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Add a sapling to your menu to offset your meal

By adding a £5 donation to our charity partners 'Not for Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.