

## SIGNATURE

75 per person | Select with your waiter

# GAUCHO

### Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

## STARTERS

### BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### BEETROOT CEVICHE 53kcal

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

### BEEF EMPANADA 236kcal

Served with salsa gulf

### HAMACHI CEVICHE 144kcal

Passion fruit, palm hearts, chilli, coriander

## MAINS

All mains are served with chips or seasonal salad and steaks served with peppercorn sauce

### WHOLE GRILLED SEA BASS 298kcal

Early harvest olive oil, herbs, lemon

### SECRETO IBERICO 768kcal

Malbec jam, herb salad

### LOMO 225G 321kcal

FILLET. Lean and tender with a delicate flavour

### ROASTED TOMATO RISOTTO 427kcal

Vegan stracciatella

### ANCHO 300G 767kcal

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

## DESSERTS

### SALTED DULCE DE LECHE CHEESECAKE 607kcal

Toasted marshmallow

### CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

### DOUGHNUT 276kcal

Vanilla custard, Nutella sauce

 Vegetarian  Vegan



### ALLERGEN & CALORIE INFORMATION

Scan the QR code to view calories and 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

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