

## SIGNATURE

75 per person | Select with your table host

# GAUCHO

## STARTERS

**SUPERSTRACCIA SALAD**   306kcal  
Orange, fennel, basil

**BEEF EMPANADA** 236kcal  
Served with salsa golf

**STEAK TARTARE** 485kcal  
Sirloin, palm heart emulsion, slow cooked  
free-range egg, cracker

**SEARED DIVER SCALLOPS** 277kcal  
'Nduja butter, aguachile verde, lemon crumb

## MAINS



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

**BARBACOA GLAZED SALMON** 156kcal  
Sesame tofu cream, red meat radish, coriander  
and mint salad

**LOMO 200G** 307kcal  
FILLET. Lean and tender with a delicate flavour

**ANCHO 300G** 767kcal  
RIBEYE. Delicately marbled throughout  
for superb, full-bodied flavour


**DRY RUBBED  
SPATCHCOCK CHICKEN** 965kcal  
Kiwi & lime hot sauce

**BARBECUE MISO  
AUBERGINE**   145kcal  
Popped quinoa, sesame tofu cream, pickled  
red onion, red meat radish, coriander salad

## DESSERTS

**DULCE DE LECHE  
CHEESECAKE**  607kcal  
Toasted marshmallow

**CHOCOLATE BROWNIE**   328kcal  
White chocolate ice cream

**ETON MESS**  293kcal  
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 13% service charge will be added to your bill.