

RESTAURANT WEEK

Three courses 25

Available 4th - 10th August


GAUCHO

STARTERS

EMPANADA

Served with salsa golf

Beef 260kcal OR

Humita (corn)  227kcal

GAZPACHO   107kcal

Vine-ripe cherry tomatoes, cucumber
and yellow beetroot

MAINS

All steaks are served with chips or spinach and chimichurri sauce

SIRLOIN 200G 411kcal

Tender yet succulent with a strip of
juicy crackling

PAN-FRIED SEA BREAM 503kcal

Salsa verde with pickled onions and rocket
salad

CHURRASCO CUADRIL 250G 386kcal

RUMP. Spiral cut, marinated in garlic,
parsley and olive oil

AUBERGINE MILANESE   355kcal

Superstraccia, piquillo peppers and confit
tomato sauce

DESSERTS

DULCE DE LECHE CHEESCAKE  520kcal

Dulce Chantilly cream with hazelnuts,
buckwheat crumble, confit cherries

CHOCOLATE BROWNIE   328kcal

White chocolate ice cream

SORBET SELECTION 274kcal

Lemon | Chocolate | Raspberry



ALLERGEN INFORMATION

Scan the QR code to find out more
about allergen details

 Vegetarian  Vegan

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