

STEAK NIGHT DATE NIGHT

A Wednesday night experience at Gaucho

GAUCHO

WINES

Enjoy a **bottle of red or white wine**, chosen by the sommelier as part of the experience. Please speak to our sommelier if you would like to order anything additionally from our wine list.

SHARING STEAKS | Please choose from the below large steak cuts
All steaks come with sides and sauces of your choice along with a bottle of wine

CHURRASCO DE CHORIZO 500G 1296kcal Spiral cut, marinated in garlic, parsley and olive oil	70	CHATEAUBRIAND 450G 636kcal Centre cut of lomo, slow grilled	90
TIRA DE ANCHO 600G 1551kcal Spiral cut, slow grilled with a layer of chimichurri	80		

SIDES | Please select two

GRILLED TENDERSTEM


BROCCOLI   147kcal
Ajo blanco, toasted almonds

GREEN SALAD

  139kcal

Baby gem lettuce, radicchio, watercress, mizuna, lemon and olive oil dressing

GARLIC-ROASTED

MUSHROOMS  336kcal
Shiitake and chestnut mushrooms, tarragon, chives, parsley, garlic, sherry vinegar

BLANCHED CAVOLO NERO

  163kcal

Garlic, chilli, lemon

ROAST BUTTERNUT

SQUASH   336kcal
Walnut salsa

LATIN MAC & CHEESE

 496kcal

Taleggio, Gruyère, aji amarillo (yellow Peruvian pepper) paste

HAND-CUT CHIPS

  335kcal

Koffmann's potatoes, chimichurri salt

CREAMED MASHED POTATO

  668kcal

Milk, cream

TRUFFLE DAUPHINOISE

  681kcal

Layered potatoes roasted in truffle cream

SAUCES | Please select two

Firecracker   81kcal

Chimichurri   239kcal

Peppercorn 40kcal

Béarnaise  293kcal



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 13% service charge will be added to your bill.