

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

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|---|----|---|----|
| 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 12.5% service charge will be added to your bill.