

## THEATRE

Two courses 28 | Three courses 34

# GAUCHO

### STARTERS

#### **BEEF TARTARE TACO** 119kcal

Sirloin, aji amarillo (yellow Peruvian pepper) crema, lemon zest, cornichons, shallots, parsley, chives, Tajin chilli and lime seasoning

#### **SEA BASS CEVICHE** 163kcal

Aji amarillo (yellow Peruvian pepper) and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion

#### **TOSTADA DE**

#### **SUPERSTRACCIA** 319kcal

Piquillo peppers and avocado

#### **MELTED PROVOLETA** 648kcal

Wild mushrooms, rocket, toasted sourdough

### MAINS

All steaks are served with chips and chimichurri sauce.

#### **CHORIZO 200G** 402kcal

SIRLOIN Tender and succulent with a strip of crispy crackling

#### **CUADRIL 250G** 312kcal

RUMP The leanest cut with a pure, distinctive flavour

#### **PUMPKIN, RICOTTA AND**

#### **SAGE RAVIOLI** 621kcal

Pumpkin purée, walnuts, sage and vegetarian Parmesan

#### **PAN-FRIED SEA BREAM** 503kcal

Salsa verde with pickled onions and rocket salad

### DESSERTS

#### **ARGENTINE TRIFLE** 328kcal

Vanilla custard, exotic fruit, pineapple, mango, passion fruit and chocolate crumble

#### **DULCE DE LECHE PANCAKE** 416kcal

Banana split ice cream

 Vegetarian  Vegan



#### **ALLERGEN INFORMATION**

Scan the QR code to find out more about allergen details

#### **SIDES** | 5

Grilled tenderstem broccoli | Green salad  
Sautéed spinach | Hand-cut chips

147kcal | 103kcal | 118kcal | 287kcal

Available for groups of up to 8 guests

Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.