

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.