

SET LUNCH

Two courses 17.95 | Three courses 19.95

Available Monday - Saturday | 12pm - 4pm

GAUCHO

STARTERS

CUCUMBER AND TOMATO GAZPACHO

Vine ripe cherry tomatoes, cucumber, yellow beetroot

BEEF EMPANADA

The OG empanada recipe, perfected over 30 years

PRAWN CHICHARRÓN

Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

MAINS

CUADRIL AND CHIPS

RUMP The leanest cut with a pure, distinctive flavour.
Served with chips and chimichurri sauce

PAN-FRIED SEA BREAM

Salsa verde with pickled onions and rocket salad

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

DULCE DE LECHE PANCAKE

Banana split ice cream

SORBET SELECTION

Lemon, Chocolate, Raspberry

CHOCOLATE BROWNIE

White chocolate ice cream

 Vegetarian  Vegan



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

SIDES | 5

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

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.

G-LDN-SE-06.25