

JOSÉ LOVAGLIO WINE DINNER

Gaucho Birmingham | 5th October 2023

GAUCHO

SHARING STARTERS FOR THE TABLE

EMPANADAS

A mix of our signature flavours served with salsa gulf

BURRATA 507Kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

BEEF 236Kcal

SWEET POTATO & PROVOLONE 231Kcal

CHICKEN & CHORIZO 234Kcal

STEAK TARTARE 485Kcal

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

WINES

*Susana Balbo,
Barrel Fermented, Torrontes 2022*

*Susana Balbo,
White Blend 2022*

MAINS

All served with chips, mac and cheese, seasonal salad and chimichurri sauce

TIRA DE ANCHO 100G 330Kcal

RIBEYE. Spiral cut, slow grilled with chimichurri

CHORIZO 100G 201Kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

CUADRIL 100G 125Kcal

RUMP. The leanest cut with a pure, distinctive flavour

WINES

*Susana Balbo, Signature,
Cabernet Sauvignon 2021*

*Susana Balbo, Signature Blend,
Brioso 2020*

Special Tasting of Susana Balbo, Limited Edition Paraje Altamira, Malbec 2019

DESSERT

TRAY BAKED COOKIE DOUGH 505Kcal

Double chocolate chip cookie, dulce, vanilla ice cream

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

 Vegetarian

 Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details