

ALPASIÓN WINE DINNER WITH CHEF FEDERICO TISCHLER

GAUCHO

STARTERS | TO SHARE

EMPANADAS

Served with chimichurri and a spiced roast pumpkin sauce

Hand-cut beef

Roast pumpkin, vegetables, nuts, fresh herbs

PROVOLETA

Wild mushrooms, rocket

CURED LOMO CARPACCIO

Onion ash infused puff pastry, fresh tomato salsa, olive and quince, Parmesan, rocket

WINES

Alpasión Chardonnay
2021, Mendoza

Alpasión Cabernet Sauvignon
2021, Mendoza

MAIN

A selection of our main cuts, served with creamy polenta, sauteed mushrooms, salad of mixed leaves with a vinaigrette of roasted apples and chimichurri sauce

ANCHO CUADRIL CHORIZO

WINES

Alpasión Gran Cabernet Franc
2019, Mendoza

Alpasión Gran Malbec
2021, Mendoza

DESSERT

PAVLOVA

Dulce de leche, seasonal red berries, edible flowers



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Adults need around 2000 kcal a day.
All prices include VAT and a discretionary 12.5% service charge will be added to your bill.