

GAUCHO PRE-THEATRE MENU

Two courses 27 | Three courses 30

GAUCHO

STARTERS


BEEF TARTARE TACO

Sirloin, aji amarillo crema, lemon zest, cornichons, shallots, parsley, chives, Tajin chili and lime seasoning | 119kcal

CRAB CAUSITA - Est. 2016

Aij amarillo potato purée layered with avocado, crab, coriander & red amaranth cress | 263Kcal

EMPANADAS - Est. 1994

Sweet potato & provolone  237kcal
The OG empanada recipe, perfected over 30 years

ECUADORIAN CEVICHE - Est. 2012

Prawns 'cooked' in leche de tigre with avocado, red onion, coriander | 148kcal

MAINS

All steaks are served with chips or green salad and your choice of béarnaise or chimichurri sauce.

CHORIZO 200G

Tender yet succulent with a strip of juicy crackling | 411kcal

PAN-FRIED SALMON WITH CORN - Est. 2016

Latin America's famous corn sauce served as an accompaniment to fish | 357kcal

LOMO A LA MILANESE - Est. 2008

Breadcrumbs steak served with scorched lemon for freshness | 627kcal

DRY RUBBED SPATCHCOCK CHICKEN

Kiwi and lime hot sauce | 965kcal

DESSERTS

RASPBERRY AND PISTACHIO SEMIFREDDO

Frozen parfait with fresh fruit | 272kcal

DULCE DE LECHE

PANCAKES - Est. 2005

Caramel with banana split ice cream, walnuts and lashings of dulce de leche sauce | 396kcal

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

SIDES | 4

Sautéed Broccoli | Green Salad | Mashed Potato | Chips | Humita

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