

SPRING SET LUNCH

Two courses 22.5 | Three courses 26

Available Monday - Friday | 12pm - 4pm

GAUCHO

STARTERS

BEEF TARTARE TACO 119kcal
Sirloin, aji amarillo (yellow Peruvian pepper) crema, lemon zest, cornichons, shallots, parsley, chives, Tajin chilli and lime seasoning

TOSTADA DE SUPERSTRACCIA   319kcal
Piquillo peppers and avocado

EMPANADA 265kcal
Chicken and chorizo

PRAWN CHICHARRÓN 163kcal
Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

MAINS

All steaks are served with chips (335kcal) and chimichurri sauce (239kcal)

CHURRASCO DE CUADRIL 200G 431kcal
RUMP Spiral cut, marinated in garlic, parsley and olive oil


PAN-FRIED SEA BREAM 503kcal
Salsa verde with pickled onions and rocket salad

TRUFFLE AND SEARED SCALLOP RISOTTO 455kcal
With butter and Parmesan

CHORIZO 180G 362kcal
SIRLOIN Tender yet succulent with a strip of juicy crackling

PUMPKIN, RICOTTA AND SAGE RAVIOLI   621kcal
Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

ALFAJORES  440kcal
Argentine ice cream sandwich, coconut parfait, hot chocolate sauce

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.

GAUCHO

SUNDAYS ARE FOR ROASTS WITH A LATIN TWIST

Give us a chance to better your mum's legendary home-cooked roast. Bringing an Argentine vibe to Sundays, we present our roast Picaña of beef, served with outlandishly fluffy roast potatoes and plate-busting Yorkshire puddings cooked in beef dripping. Perfectly cooked seasonal vegetables and unlimited gravy are a given. Don't like stopping on a Sunday? Then go for the bottomless roast – a choice of three different meat joints with unlimited veg, those huge Yorkies and lashings of gravy.

COOKERY SCHOOL

No one can grill quite like an Argentinian so why not master your own skills at our Gaucho Cookery School at The O2? You will learn the art of marinating, grilling and, of course, eating our finest cuts of steak.

The course will give you a good understanding of the history of Argentine beef, as well as the skills required in preparing different cuts of meat, marinades and grilling. You will also have enough to take home to host your very own asado. Visit our website for more details and how to book.

TAKE A SIP ON OUR NEW COCKTAIL MENU

Prepare to embark on a new world of flavour. Our new cocktail list, The Spirit of Argentina, has been designed using the latest mixology equipment and technology to extract maximum flavour from the raw ingredient to create an outstanding range of spirit-forward, low-ABV and no-alcohol serves.

Each drink conjures a taste of Latin America, using the spirits, liqueurs, tinctures and herbs enjoyed across the region.

We recommend starting with a Grand Cru Spritz, taking it through with a Chimichurri Margarita and finishing up with an Argentine classic – our take on The Alfajores.

BYOB MONDAYS

Guests who dine with us on Mondays are welcome to bring their own wine or Champagne, to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

We promote responsible drinking in all of our restaurants. Terms and conditions can be found on our website at Gauchorestaurants.com