

## SPRING SET LUNCH

Two courses 17.95 | Three courses 19.95

Available every day | 12pm - 4pm

# GAUCHO

### STARTERS

**CUCUMBER AND TOMATO GAZPACHO**   107kcal  
Vine ripe cherry tomatoes, cucumber, yellow beetroot

**BEEF EMPANADA** 237kcal  
The OG empanada recipe, perfected over 30 years

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

### MAINS

**CUADRIL AND CHIPS** 975kcal  
RUMP The leanest cut with a pure, distinctive flavour.  
Served with chips and chimichurri sauce

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

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

### DESSERTS

**DULCE DE LECHE PANCAKE**  416kcal  
Banana split ice cream

**SORBET SELECTION**   274kcal  
Lemon, Chocolate, Raspberry

**CHOCOLATE BROWNIE**   328kcal  
White chocolate 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.

G-LDN-SE-04.25

# 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 sirloin 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.

## 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](http://Gauchorestaurants.com)