

THEATRE

Two courses 22.5 | Three courses 26

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.