

## 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.