

## COCKTAILS AND APERITIVO

### FLOR DE CAMPO | 12.5

St-Germain and Patrón Silver tequila with Cointreau, lifted with cucumber and citrus, topped with watermelon tonic

### PASSIONFRUIT BLOOM | 13.5

Lime leaf Ketel One vodka and Aperol infused with hibiscus, lengthened with passion fruit and citrus

### LYCHEE AND LEMONGRASS | 13.5

Grey Goose vodka, Cygnet 22 gin and Briottet lychee liqueur. Ginger heat infused with lemongrass, shaken with lychee and citrus. Aromatic with a light peppercorn finish

### PAMPA VERDE | 14

Bombay Sapphire gin and Doppelgänger aperitivo stirred with green apple and tarragon

## THEATRE MENU

Two courses 17.95 | Three courses 19.95

# GAUCHO

### STARTERS

#### PRAWN CHICHARRÓN

Crispy prawns, sweet and spicy aji amarillo chilli sauce, pickled red onions, jalapeños

#### GAZPACHO SOUP

Chilled tomato, cucumber, basil

#### THREE-CHEESE EMPANADA

Rocket, pickled red onion, chimichurri

### MAINS

#### RUMP AND CHIPS

The leanest cut with a pure, distinctive flavour. Served with chips, chimichurri

#### BREADED AUBERGINE WITH MOZZARELLA

Confit tomato sauce, mozzarella, tomatoes, rocket salad, chimichurri

#### SALMON FISH CAKE

Potatoes, sweet and spicy aji amarillo chilli sauce, lime, coriander, red onion, red peppers. Served with poached egg, red pesto

### DESSERTS

#### SORBET SELECTION

Lemon, Chocolate, Raspberry

#### DULCE DE LECHE PANCAKE

Banana split ice cream

#### CHOCOLATE BROWNIE

White chocolate ice cream

### SIDES | 5

Green vegetables | Sautéed spinach | Hand-cut chips

## PRIVATE DINING

Our private dining rooms across the UK are overflowing with the style, elegance and character you expect from a Gaucho restaurant. Choose from a range of set menus or make it bespoke, selecting your favourites from our à la carte menu. See the Gaucho website for imagery and room capacities.

## SUNDAY ROAST | 26.95

Available Sunday at selected restaurants, 12pm – 5pm

Bring a touch of Argentine spirit to your Sunday with our indulgent roast offerings. Enjoy our beautifully roasted beef rump, served with outrageously fluffy potatoes and unlimited Yorkshire puddings cooked in rich beef dripping; or opt for our succulent half roast chicken, prepared with the same dedication to flavour and generosity. A weekend ritual, elevated.

 Vegetarian  Vegan



### ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

Available for groups of up to 8 guests | From 5pm - 6.30pm  
Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

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### GIFT CARDS

Explore our selection of gift vouchers and experiences, or speak to reception today to purchase