



Flavours of Summer

THREE COURSES - 35

Available Sunday to Wednesday, from 5:30pm

Inspired by the warmth and the beauty of the summer season, featuring the bold, vibrant flavours of Argentina and beyond.

Perfect pairing | 9

Complement your meal with a wine or spritz

Chandon Garden Spritz

Sparkling aperitif cocktail crafted with premium natural flavours, including zesty Valencia oranges from Argentina and secret spices

M de Minuty, Côtes de Provence Rosé 2025 | 125ml

Terrazas De Los Andes, Chardonnay 2024 | 125ml

Terrazas De Los Andes, Malbec 2024 | 125ml

Starters

BEEF TARTARE TACOS

Hand-cut beef tartare with chimichurri, cornichons and shallots in crisp shells

GAZPACHO SOUP

Chilled vine tomato soup with cucumber, basil and olive oil

CRAB ON TOAST

White and brown crab with spiced crab mayo on toasted sourdough, with cucumber, apple and soft herbs

Mains

RUMP STEAK

200g lean cut, rich in flavour, grilled and served with chimichurri and fries

LEMON CHIMICHURRI-MARINATED HALF CHICKEN

Half chicken in Gaucho's signature marinade of parsley, coriander and garlic, served with buttery mash

RICOTTA & PARMESAN RAVIOLI

Delicate ravioli in cacio e pepe, finished with toasted brioche crumbs

Desserts

SORBET TRIO

A trio of summer sorbets: Raspberry | Chocolate | Lemon

CHOCOLATE BROWNIE

Rich and indulgent chocolate brownie, paired with smooth white chocolate ice cream

DULCE DE LECHE PANCAKE

Warm pancake with dulce de leche and banana split ice cream

Sides | 5



Buttery mashed potatoes

Fries

Heritage tomato salad

Green salad with radicchio, rocket and gem lettuce, finished with french herbs dressing

Peas and greens with lime and green chilli salsa

 Vegetarian  Vegan

Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

Scan QR code for allergen and nutritional information



LDN-SUMSET-05.26