

WINTER SET LUNCH

Two courses 19.5 | Three courses 24

Available Monday - Friday | 12pm - 4pm

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 237kcal

Sweet potato and provolone cheese

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 and chimichurri sauce.

CUADRIL 200G 250kcal

RUMP The leanest cut with a pure, distinctive flavour

PUMPKIN, RICOTTA AND

SAGE RAVIOLI 621kcal

Pumpkin purée, walnuts, sage and vegetarian Parmesan

CUADRIL AL DIABLO 180G 409kcal

RUMP Prepared with a sticky, spicy rub and served with aji molido crushed chilli salsa

PAN-FRIED SEA BREAM 503kcal

Salsa verde with pickled onions and rocket salad

DESSERTS

ARGENTINE TRIFLE 328kcal

Vanilla custard, exotic fruit, pineapple, mango, passion fruit and chocolate crumble

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.

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