

# COVENT GARDEN BIRTHDAY MENU

Three courses | 30pp

# GAUCHO

This menu is accompanied with a complimentary Strawberry Negroni from our new Classic Cocktail Menu

## STARTERS

### SAUSAGE AND RED PEPPER CONFIT - Est. 2013

Traditional Argentine sausage with a sweet and spicy pepper confit | 580kcal

### CRAB CAUSITA - Est. 2016

Aij amarillo potato purée layered with avocado, crab, coriander & red amaranth cress | 263Kcal

## MAINS

### LEMON CHIMICHURRI-MARINATED SPATCHCOCKED CHICKEN - Est. 2014

The iconic marinade of parsley, coriander and garlic served with grilled chicken | 935kcal

### LOMO A LA MILANESE - Est. 2008

Breadcrumbs steak served with scorched lemon for freshness | 627kcal

## DESSERTS

### COCONUT TRES LECHES - Est. 2003

Argentine cake made with three types of milk, served with pear sorbet and compressed pears | 536kcal

## PAN DE BONO | 3.5

Our legendary cheese-filled bread

### EMPANADAS - Est. 1994

#### Sweet potato & provolone 237kcal

The OG empanada recipe, perfected over 30 years

### ECUADORIAN CEVICHE - Est. 2012

Prawns 'cooked' in leche de tigre with avocado, red onion, coriander | 148kcal

### CHURRASCO CUADRIL 200G - Est. 1994

Our leanest steak cut, grilled to perfection | 423kcal

### PAN-FRIED SALMON WITH CORN - Est. 2016

Latin America's famous corn sauce served as an accompaniment to fish | 357kcal

### DULCE DE LECHE PANCAKES - Est. 2005

Caramel with banana split ice cream, walnuts and lashings of dulce de leche sauce | 396kcal

## SIDES | 4

Sautéed Broccoli | Green Salad | Mashed Potato | Chips | Humita

 Vegetarian  Vegan



## ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

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