

STEAK NIGHT DATE NIGHT

A Wednesday night experience at Gaucho

GAUCHO

WINES

Enjoy a **bottle of red or white wine**, chosen by the sommelier as part of the experience. Please speak to our sommelier if you would like to order anything additionally from our wine list.






SHARING STEAKS | Please choose from the below large steak cuts
All steaks come with sides and sauces of your choice along with a bottle of wine

CHURRASCO DE CHORIZO 500G 1296kcal	70	CHATEAUBRIAND 450G 636kcal	90
Spiral cut, marinated in garlic, parsley and olive oil		Centre cut of lomo, slow grilled	
TIRA DE ANCHO 600G 1551kcal	80		
Spiral cut, slow grilled with a layer of chimichurri			

SIDES | Please select two

HERITAGE TOMATO SALAD   108kcal	TRUFFLE MAC & CHEESE  494kcal
Pickled red onion, fresh herbs, extra virgin olive oil	Truffle, mozzarella, Taleggio, Gruyère, lemon herb crumb
SAUTÉED BROCCOLI  222kcal	HAND-CUT CHIPS   335kcal
Confit garlic, roasted almond, lemon zest	Pierre Koffmann potato, chimichurri salt
CHARGRILLED BABY GEM 226kcal	CREAMED MASHED POTATO  668kcal
Caesar dressing, pancetta lardons, Parmesan	Milk, cream
CONFIT MUSHROOMS  641kcal	HUMITA  392kcal
Butter, thyme, garlic	Whipped cheese, ancho chilli oil
SPINACH   123kcal	
Garlic, lemon	

SAUCES | Please select two

Firecracker chimichurri   180kcal	Peppercorn 40kcal
Chimichurri   239kcal	Béarnaise  293kcal



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

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