

30 YEARS OF GAUCHO

LEGACY MENU

Three courses | 30

GAUCHO

Choose from a selection of our most popular iconic dishes - back as limited editions

STARTERS

SAUSAGE AND RED

PEPPER CONFIT - Est. 2013

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

PRAWN CHICHARRON - Est. 2016

Crispy prawns with a sweet and spicy aji amarillo chilli sauce, pickled red onions and jalapeños | 163kcal

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 | 570kcal

SWEET POTATO AND

PROVOLONE EMPANADA - Est. 1994

The OG empanada recipe, perfected over 30 years | 237kcal

SALMON CEVICHE - Est. 2014

Salmon served in mango tiger's milk, cucumber, red onion and fresh herbs | 119kcal

MARINADED PICAÑA STEAK - Est. 2013

Picaña marinated with aji molido peppers and churrasco sauce | 731kcal

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

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

SIDES | 4

Grilled Broccoli | Green Salad | Chips

Mashed Potato

110kcal | 104kcal | 223kcal | 513kcal

Adults need around 2000kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

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