

45 per person | A three course menu of classic Gaucho dishes

**STARTERS** | IDDECHRAU

**STEAK TARTARE** 255kcal  
Sirloin, chilli emulsion, pickled daikon,  
tortilla crisps

**SUPERSTRACCIA TOSTADA**   363kcal  
Fresh avocado, piquillo pepper purée, coriander

**PRAWN CHICHARRÓN** 163kcal  
Crispy prawns with a sweet and spicy aji  
amarillo (Peruvian yellow pepper) chilli sauce,  
pickled red onions, jalapeños

**MAINS** | PRIF GWRS

Steaks are served with a choice of chips or green salad and peppercorn or chimichurri sauce

**CUADRIL 300G** 375kcal  
RUMP. The leanest cut with a pure,  
distinctive flavour



**BAKED CELERIAC**   206kcal  
Wild mushrooms, black truffle cremata

**PAN-FRIED SEA BREAM** 503kcal  
Salsa verde with pickled onions and  
rocket salad


**ANCHO 200G** 506kcal  
RIBEYE. Delicately marbled throughout for  
superb, full-bodied flavour

**THE GAUCHO BURGER** 1092kcal  
Our legendary 100% Argentinian beef patty,  
brioche bun, ketchup, mayonnaise, caramelised  
onions, American cheese. Served with chips

**DESSERTS** | PWDINAU

**EXOTIC FRUIT MILLE-FEUILLE**   481kcal  
Pineapple, passion fruit and mango with vanilla  
mascarpone cream

**CHOCOLATE BROWNIE**   328kcal  
White chocolate ice cream

**CHOCOLATE TORTE**  846kcal  
Chocolate biscuit, coffee, dulce de leche cream,  
caramelised hazelnuts, vanilla ice cream

**ALLERGEN INFORMATION**

GWYBODAETH AM ALLERGENAU

Scan the QR code to find out more  
about allergen details Vegetarian  Vegan