CLASSIC

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



STARTERS

BEEF TACOS 351kgal Aji amarillo (Peruvian yellow pepper) crema, lemon zest, cornichons, shallots,

SUPERSTRACCIA TOSTADA V ve 364kcal Fresh avocado, piquillo pepper purée, coriander

parsley, chives, chilli and lime seasoning

PRAWN CHICHARRÓN 163kcal

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

MAINS

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

CUADRIL 250G 312kcal

RUMP. The leanest cut with a pure, distinctive flavour

BAKED CELERIAC V ve 206kcal

Wild mushrooms, black truffle cremata

PAN-FRIED SEA BREAM 503kcal

Salsa verde with pickled onions and rocket salad

CHORIZO 200G 402kcal

SIRLOIN Tender and succulent with a strip of iuicy crackling

THE GAUCHO BURGER 1092kcal

Our legendary 100% Argentinian beef patty, brioche bun, ketchup, mayonnaise, caramelised onions, American cheese. Served with chips

DESSERTS

EXOTIC FRUIT MILLE-FEUILLE V 481kcal

Pineapple, passion fruit and mango with vanilla mascarpone cream

CHOCOLATE BROWNIE V ve 328kcal

White chocolate ice cream

CHOCOLATE TORTE V 846kcal

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

V Vegetarian Ve Vegan

