

SIGNATURE

75 per person | A three-course menu of classic Gaucho dishes

GAUCHO

STARTERS

STEAK TARTARE 254kcal

Sirloin, chilli emulsion, pickled daikon, tortilla crisps

SUPERSTRACCIA TOSTADA 364kcal

Fresh avocado, piquillo pepper purée, coriander

SEA BASS CEVICHE 130kcal

Aji amarillo (Peruvian yellow pepper) and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion

BEEF EMPANADA 236kcal

Served with salsa golf

MAINS

All mains are served with chips or grilled tenderstem broccoli.
Steaks are served with peppercorn sauce

GRILLED SEA BASS 555kcal

Lemon, fresh herbs, early harvest olive oil

LOMO 200G 280kcal

FILLET. Lean and tender with a delicate flavour

ANCHO 300G 759kcal

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

LEMON CHIMICHURRI-MARINATED HALF SPATCHCOCK CHICKEN 1062kcal

Free-range chicken served with the iconic Gaucho marinade of parsley, coriander and garlic

BAKED CELERIAC 206kcal

Wild mushrooms, black truffle cremata

DESSERTS

EXOTIC FRUIT MILLE-FEUILLE 481kcal

Pineapple, passion fruit and mango with vanilla mascarpone cream

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

DULCE DE LECHE CHEESECAKE 520kcal

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

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