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



STARTERS II DDECHRAU

BEEF & OLIVE EMPANADA

Served with salsa golf

SALMON TARTARE TACOS

Mango salsa, avocado

PUMPKIN, RICOTTA AND SAGE RAVIOLI V

Pumpkin purée, walnuts, sage and vegetarian Parmesan

MAINS I PRIF GWRS

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

RUMP 300G

The leanest cut with a pure, distinctive flavour

PAN-FRIED SEA BREAM

Salsa verde with pickled onions and rocket salad

CHICKEN MILANESE

Rocket salad, shaved parmesan, lemon

RIBEYE 200G

Delicately marbled throughout for superb, full-bodied flavour

AUBERGINE MILANESE V Ve

Superstraccia, piquillo peppers and confit tomato sauce

DESSERTS | PWDINAU

DULCE DE LECHE CHEESECAKE V

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

CHOCOLATE BROWNIE V Ve

White chocolate ice cream

EXOTIC FRUIT MILLE-FEUILLE V

Pineapple, passion fruit and mango with vanilla mascarpone cream



ALLERGEN & NUTRITIONAL INFORMATION

ALLERGEN & GWYBODAETH FAETHOL Scan the QR code to find out more

V Vegetarian Ve Vegan

