

CLASSIC

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

GAUCHO

STARTERS

BEEF & OLIVE EMPANADA

Served with salsa golf

GAUCHO-CURED SMOKED SALMON

Crème fraîche, pickled red onions, watercress and lemon

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

MAINS

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

SIRLOIN 300G

Tender yet succulent with a strip of juicy crackling

THE GAUCHO BURGER

Two beef patties, onions, cheese, served with chips

FILLET 200G

Lean and tender with a delicate flavour

PAN-FRIED SEA BREAM

Salsa verde with pickled onions and rocket salad

AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit tomato sauce

DESSERTS

CHOCOLATE TORTE

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

EXOTIC FRUIT MILLE-FEUILLE

Pineapple, passion fruit and mango with vanilla mascarpone cream

CHOCOLATE BROWNIE

White chocolate ice cream



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

Vegetarian Vegan

Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

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