

CLASSIC

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

GAUCHO

STARTERS

BEEF & OLIVE EMPANADA

Served with salsa golf

SALMON TARTARE TACOS

Mango salsa, avocado

GAZPACHO

Vine-ripe cherry tomatoes, cucumber and yellow beetroot

MAINS

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

RUMP 250G

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

THE GAUCHO BURGER

Two beef patties, onions, cheese, served with chips

AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit tomato sauce

DESSERTS

DULCE DE LECHE CHEESECAKE

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

CHOCOLATE BROWNIE

White chocolate ice cream

EXOTIC FRUIT MILLE-FEUILLE

Pineapple, passion fruit and mango with vanilla mascarpone cream



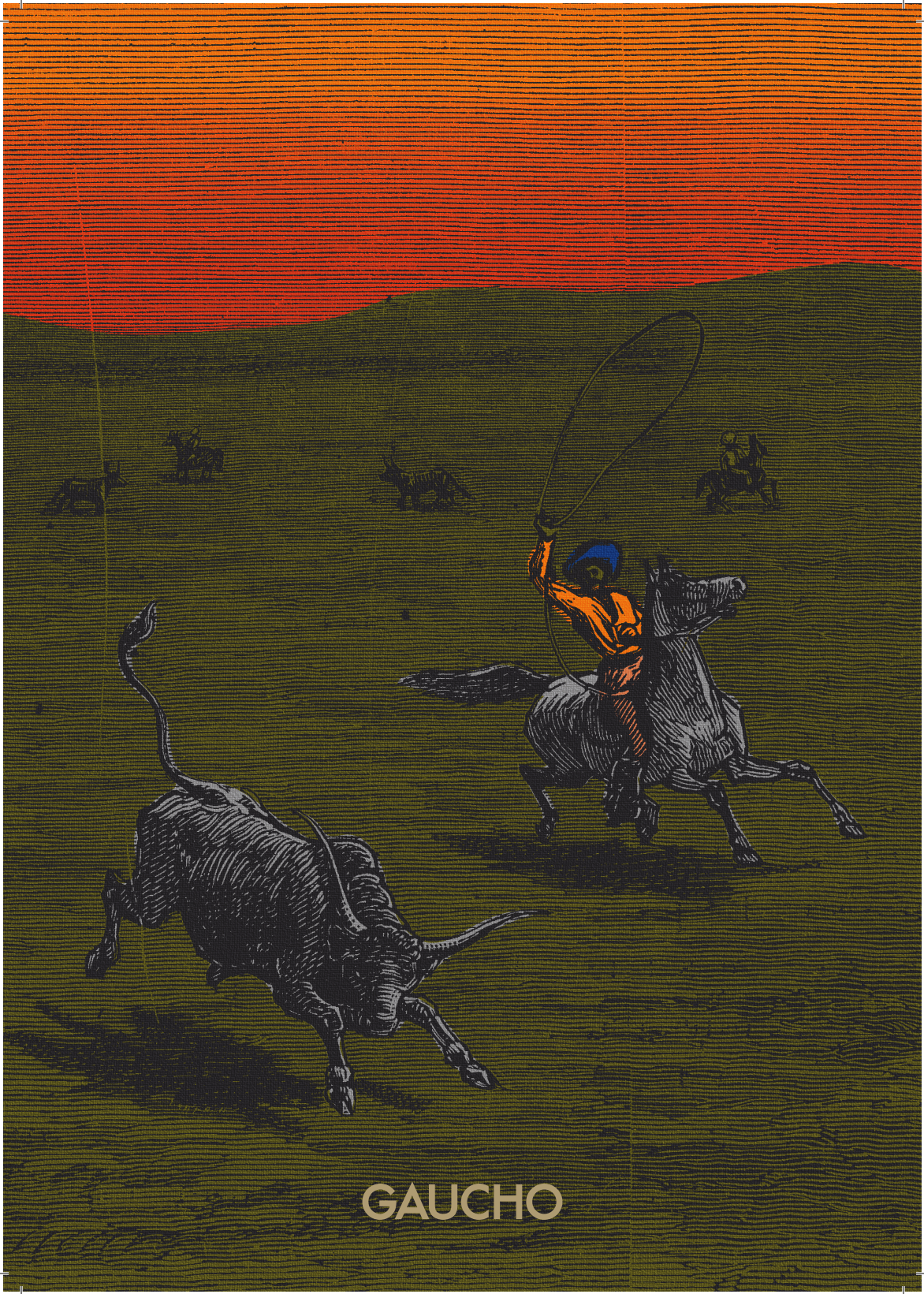
ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

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

NWC-CLA-05.25



GAUCHO