# SIGNATURE

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



# STARTERS

# PUMPKIN, RICOTTA AND SAGE RAVIOLI V

Pumpkin purée, walnuts, sage and vegetarian Parmesan

### BEFF & OLIVE EMPANADA

Served with salsa golf

### TRUFFLED BURRATA V

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

#### ARGENTINE PRAWN COCKTAIL

Prawns with a Latin Marie Rose sauce and sourdough

# MAINS

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

## SEARED SALMON STEAK

Served with a Puttanesca sauce

#### RIBEYE 300G

Delicately marbled throughout for superb, full-bodied flavour

#### CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

#### FILLET 200G

Lean and tender with a delicate flavour

#### AUBERGINE MILANESE V Ve

Superstraccia, piquillo peppers and confit tomato sauce

# **DESSERTS**

#### 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

Scan the QR code to find out more

V Vegetarian Ve Vegan

