31 YEARS OF GAUCHO

Three courses | 31pp

GAUCHO

Choose from a selection of our most popular iconic dishes - back as limited editions

STARTERS

SAUSAGE AND RED PEPPER CONFIT - Est. 2013 Traditional Argentine sausage with a sweet and spicy pepper confit

CRAB CAUSITA - *Est. 2016* Aij amarillo potato purée layered with avocado, crab, coriander & red amaranth cress

MAINS

LEMON CHIMICHURRI-MARINATED SPATCHCOCKED CHICKEN - Est. 2014 The iconic marinade of parsley, coriander and garlic served with grilled chicken

LOMO A LA MILANESE - Est. 2008 Breadcrumbed steak served with scorched lemon for freshness

DESSERTS

COCONUT TRES LECHES U - Est. 2003 Argentine cake made with three types of milk, served with pear sorbet and compressed pears PAN DE BONO | 3.5

Our legendary cheese-filled bread

EMPANADAS - Est. 1994 Humita (corn) [V] The OG empanada recipe, perfected over 30 years

ECUADORIAN CEVICHE - Est. 2012 Prawns 'cooked' in leche de tigre with avocado, red onion, coriander

CHURRASCO CUADRIL 200G - Est. 1994 Our leanest steak cut, grilled to perfection

PAN-FRIED SALMON WITH CORN - Est. 2016 Latin America's famous corn sauce served as an accompaniment to fish

DULCE DE LECHE PANCAKES V - Est. 2005 Caramel with banana split ice cream, walnuts and lashings of dulce de leche sauce

V Vegetarian Ve Vegan



ALLERGEN & NUTRTITIONAL INFORMATION Scan the QR code to find out more

SIDES | 4

Sautéed Broccoli | Green Salad | Chips Mashed Potato

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