

CLASSIC

GAUCHO

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

STARTERS

BEEF & OLIVE EMPANADA

Served with salsa golf

SALMON TARTARE TACOS

Mango salsa, avocado

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

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

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.

REG-CLA-05.25



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