

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

CHUNKY MINESTRONE SOUP

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

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 HADDOCK

In a brown butter, lemon, parsley and caper sauce with rocket salad and pickled red onion

CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

THE GAUCHO BURGER

Thick-stacked 100% Argentine beef, pickled red onion & cucumber, cheese, smoked ketchup, chimichurri mayo. Served with chips

AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit tomato sauce

DESSERTS

DULCE DE LECHE PANCAKE

Banana split ice cream

CHOCOLATE BROWNIE

White chocolate ice cream

HOT COOKIE DOUGH



Dulce de leche, vanilla ice cream
Made for sharing



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

NWC-CLA-09.25

 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.