

SIGNATURE

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

GAUCHO

STARTERS

BEEF & OLIVE EMPANADA

Served with salsa golf

PUMPKIN, RICOTTA AND SAGE RAVIOLI V

Pumpkin purée, walnuts, sage and vegetarian Parmesan

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

FILLET 200G

Lean and tender with a delicate flavour

RIBEYE 300G

Delicately marbled throughout for superb, full-bodied flavour

CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

SEARED SALMON STEAK

Served with a Puttanesca sauce

AUBERGINE MILANESE V:Ve

Superstraccia, piquillo peppers and confit tomato sauce

DESSERTS

DULCE DE LECHE CHEESECAKE V

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART V

Strawberry sauce, strawberries

CHOCOLATE BROWNIE V:Ve

White chocolate ice cream



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

V Vegetarian Ve Vegan

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