

CLASSIC

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

GAUCHO

STARTERS

BEEF & OLIVE EMPANADA

Served with salsa golf

GAUCHO-CURED SMOKED SALMON

Crème fraîche, pickled red onions, watercress and lemon

PUMPKIN, RICOTTA AND SAGE RAVIOLI [V]

Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan

MAINS

Steaks are served with a choice of chips or green salad and peppercorn or chimichurri sauce

SIRLOIN 300G

Tender yet succulent with a strip of juicy crackling

THE GAUCHO BURGER

Thick-stacked beef burger, pickled red onion, pickled cucumber, cheese, smoked ketchup, chimichurri mayonnaise. Served with chips

SALMON FISH CAKE

Potatoes, sweet and spicy aji amarillo chilli sauce, lime, coriander, red onion, red peppers. Served with poached egg, red pesto

AUBERGINE MILANESE [Ve]

Superstraccia, piquillo peppers, confit tomato sauce

CHICKEN MILANESE | Add an egg / 2

Chicken breast, creamed corn, watercress salad, lemon

DESSERTS

DULCE DE LECHE PANCAKE [V]

Banana split ice cream

HOT COOKIE DOUGH [V]

Dulce de leche, vanilla ice cream

Made for sharing

CHOCOLATE BROWNIE [Ve]

White chocolate ice cream



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more