

CLASSIC

45 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

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

RUMP 300G

The leanest cut with a pure, distinctive flavour

RIBEYE 200G

Delicately marbled throughout for superb, full-bodied flavour

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 V (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 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 compulsory 12.5% service charge will be added to your bill.