

PROTEIN MENU

A selection of dishes curated to repair
and refuel with flavour and finesse

Two courses 26.5 | Three Courses 29.5

GAUCHO

STARTERS

TUNA TARTARE **13g**

Crushed avocado, lime, watercress

BEEF TARTARE **12.5g**

Tofu-aji amarillo emulsion, shallots,
cornichons, parsley, micro greens

GAUCHO-CURED SMOKED SALMON **12.5g**

Watercress, pickled red onions, lemon

MAINS

RUMP 180G **31g**

The leanest cut with a pure, distinctive
flavour. Served with a mixed leaf salad and
lemon dressing

GRILLED CHICKEN **50g**

Seasonal green salad, lemon

SALMON **29g**

Cooked on a plancha with cucumber
ribbons, micro cress, lemon

EGG WHITE FRITTATA **V 19g**

Spinach, rocket salad, pickled red
onions, avocado, aji amarillo crema

DESSERT

GREEK YOGHURT & BERRIES **V 6g**

Yoghurt with raspberries and strawberries

V Vegetarian

Ve Vegan

Proteins



ALLERGEN INFORMATION

Scan the QR code to find out more
about allergen details

SIDES **V:Ve** | 5

Green vegetables **6.9g**

Green salad **1.3g**

Sautéed spinach **3.5g**

Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.