

# SIGNATURE

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

# GAUCHO

## STARTERS

### SAUSAGE & RED PEPPER CONFIT

Traditional Argentine sausage with sweet confit peppers

### TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic dressing, sweet tomato relish

### BEEF & OLIVE EMPANADA

Served with salsa golf

### ECUADORIAN CEVICHE

Prawns 'cooked' in Tiger's Milk with avocado, red onions, coriander

## MAINS

All mains are served with chips or green vegetables. 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 | Add an egg | 2

Chicken breast, creamed corn, watercress salad, lemon

### GRILLED SEA BASS

Lemon, fresh herbs, extra virgin olive oil

### AUBERGINE MILANESE

Superstraccia, piquillo peppers, confit tomato sauce

## DESSERTS

### DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

### LEMON MERINGUE TART

Strawberry sauce, strawberries



### CHOCOLATE BROWNIE

White chocolate ice cream



### ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

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