

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 V

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

GRILLED SEA BASS

Lemon, fresh herbs, extra virgin olive oil

RIBEYE 300G

Delicately marbled throughout for superb, full-bodied flavour

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 CHEESECAKE V

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART V

Strawberry sauce, strawberries

CHOCOLATE BROWNIE V; Ve

White chocolate ice cream



ALLERGEN & NUTRITIONAL INFORMATION

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