

# SIGNATURE

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

# GAUCHO

## STARTERS

### BEEF & OLIVE EMPANADA

Served with salsa golf

### PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

### TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic dressing, sweet tomato relish

### ARGENTINE PRAWN COCKTAIL

Latin Marie Rose sauce, sourdough bread

## 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

### SEARED SALMON STEAK

Seared salmon, Puttanesca sauce

### 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.