

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 V

Pumpkin purée, walnuts, sage and vegetarian Parmesan

TRUFFLED BURRATA V

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

SEARED SALMON STEAK

Seared salmon, Puttanesca sauce

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

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 13% service charge will be added to your bill.