

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 12.5% service charge will be added to your bill.