

# 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

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