

# CLASSIC

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

# GAUCHO

## STARTERS

### THREE-CHEESE EMPANADA

Rocket, pickled red onion, chimichurri

### RICOTTA AND PARMESAN RAVIOLI

Cacio e pepe, Parmesan, crisp brioche

### TUNA TARTARE TACOS

Honey, chilli, lime

## MAINS

Steaks are served with a choice of chips or green salad and peppercorn or chimichurri sauce

### RUMP 300G

The leanest cut with a pure, distinctive flavour

### RIBEYE 200G

Delicately marbled throughout for superb, full-bodied flavour

### SALMON FISH CAKE

Potatoes, sweet and spicy aji amarillo chilli sauce, lime, coriander, red onion, red peppers. Served with poached egg, red pesto

### AUBERGINE MILANESE

Crisp aubergine, piquillo peppers, confit tomato

### FLAT IRON CHICKEN

Grilled half chicken, salsa macha mayo, salsa macha, watercress, lime

## DESSERTS

### DULCE DE LECHE PANCAKE

Banana split ice cream

### HOT COOKIE DOUGH

Dulce de leche, vanilla ice cream  
*Made for sharing*

### CHOCOLATE BROWNIE



White chocolate ice cream



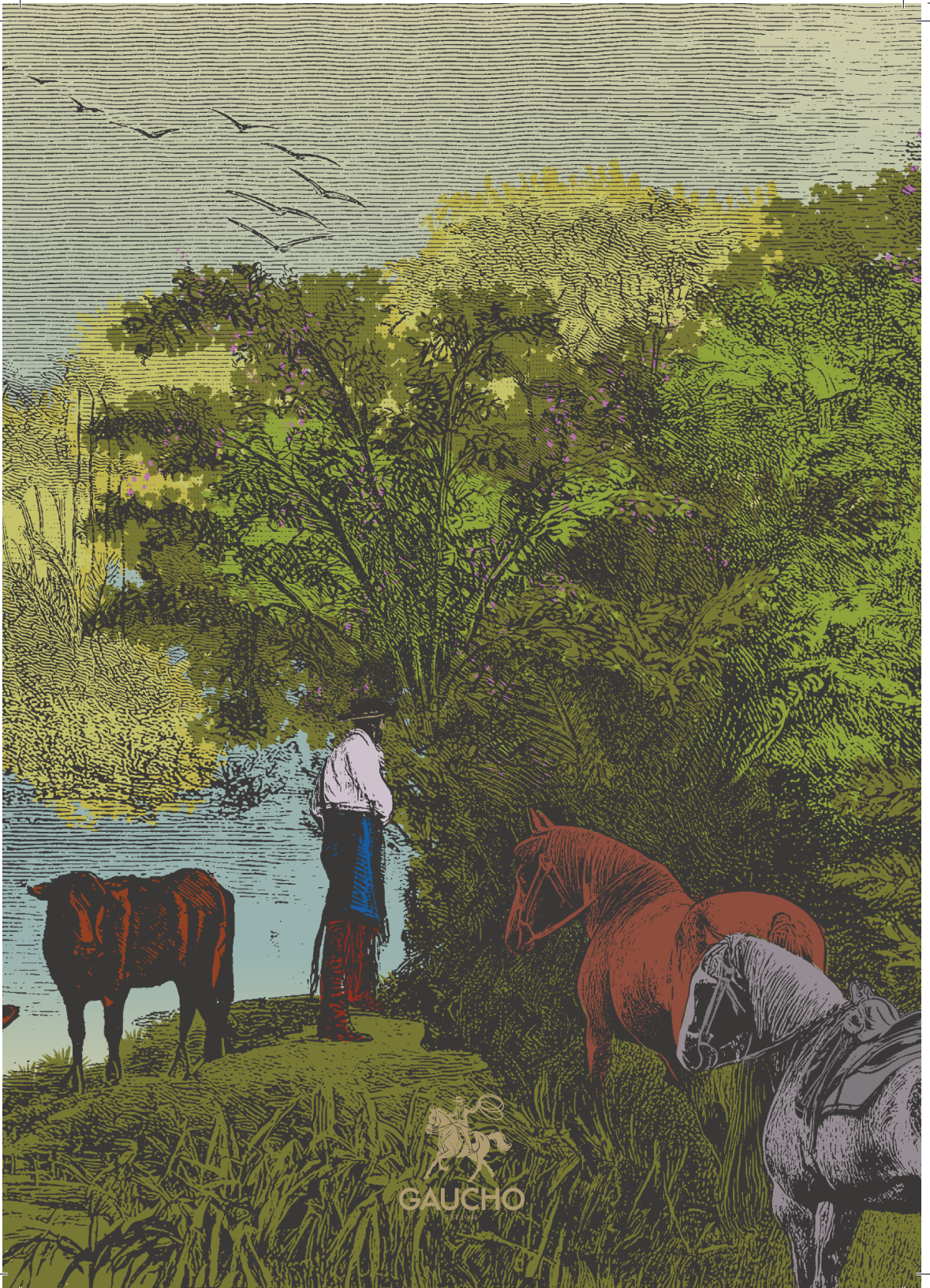
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## ALLERGEN & NUTRITIONAL INFORMATION

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.



  
**GAUCHO**  
BY LINEA