

SIGNATURE

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

GAUCHO

STARTERS

BURRATA

Creamy burrata, grilled peppers, confit tomato, basil oil

KING PRAWNS SUGO

King prawns, rich tomato sugo, rocoto, basil

BEEF TARTARE TACOS

Chimichurri, cornichon, shallots

CHICKEN AND CHORIZO EMPANADA

Served with ancho and chipotle mayo

MAINS

All mains are served with chips or green vegetables with salsa verde.
Steaks are served with chimichurri

FILLET 200G

Lean and tender with a delicate flavour

RIBEYE 300G

Delicately marbled throughout for superb, full-bodied flavour

FLAT IRON CHICKEN

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

SALMON FILLET

Seared salmon, rich puttanesca sauce

AUBERGINE MILANESE

Crisp aubergine, piquillo peppers, confit tomato

DESSERTS

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART

Strawberry sauce, strawberries

CHOCOLATE BROWNIE



White chocolate ice cream



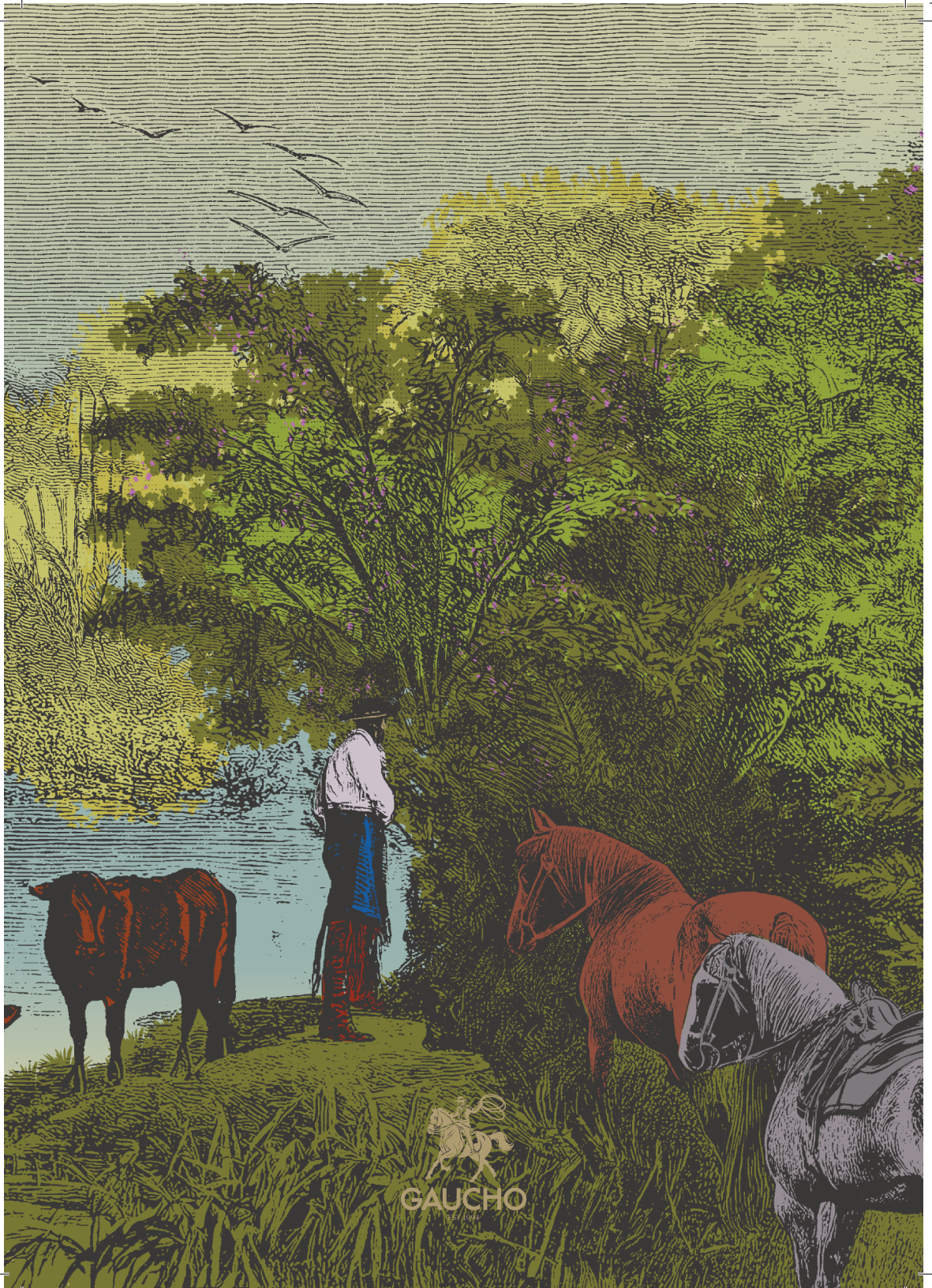
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ALLERGEN & NUTRITIONAL INFORMATION

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 L'ORÉAL