

## STARTERS

**STEAK TARTARE** 254kcal

Sirloin, chilli emulsion, pickled daikon, tortilla crisps

**SUPERSTRACCIA TOSTADA**   364kcal

Fresh avocado, piquillo pepper purée, coriander

**SEA BASS CEVICHE** 130kcal

Aji amarillo (Peruvian yellow pepper) and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion

**BEEF EMPANADA** 236kcal

Served with salsa golf

## MAINS

All mains are served with chips or grilled tenderstem broccoli.  
Steaks are served with peppercorn sauce

**GRILLED SEA BASS** 555kcal

Lemon, fresh herbs, early harvest olive oil

**LOMO 200G** 280kcal

FILLET. Lean and tender with a delicate flavour

**ANCHO 300G** 759kcal

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

**LEMON CHIMICHURRI-MARINATED HALF SPATCHCOCK CHICKEN** 1062kcal

Free-range chicken served with the iconic Gaucho marinade of parsley, coriander and garlic

**BAKED CELERIAC**   206kcal

Wild mushrooms, black truffle cremata

## DESSERTS

**EXOTIC FRUIT MILLE-FEUILLE**   481kcal

Pineapple, passion fruit and mango with vanilla mascarpone cream

**CHOCOLATE BROWNIE**   328kcal

White chocolate ice cream

**DULCE DE LECHE CHEESECAKE**   520kcal

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries



## ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan