CLASSIC

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



STARTERS

STEAK TARTARE 255kgal Sirloin, chilli emulsion, pickled daikon, tortilla crisps

SUPERSTRACCIA TOSTADA V ve 363kgal Fresh avocado, piquillo pepper purée, coriander PRAWN CHICHARRÓN 163kcal Crispy prawns with a sweet and spicy aji amarillo (Peruvian yellow pepper) chilli sauce, pickled red onions, jalapeños

MAINS

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

CUADRIL 300G 375kcal RUMP. The leanest cut with a pure, distinctive flavour

BAKED CELERIAC V ve 206kcal Wild mushrooms, black truffle cremata

PAN-FRIED SEA BREAM 503kcal Salsa verde with pickled onions and rocket salad

ANCHO 200G 506kcal

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

THE GAUCHO BURGER 1092kcal Our legendary 100% Argentinian beef patty,

brioche bun, ketchup, mayonnaise, caramelised onions, American cheese. Served with chips

DESSERTS

EXOTIC FRUIT MILLE-FEUILLE V 481kcal Pineapple, passion fruit and mango with vanilla mascarpone cream

CHOCOLATE BROWNIE V ve 328kcal

White chocolate ice cream

CHOCOLATE TORTE V 846kcal

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

V Vegetarian Ve Vegan

