CLASSIC

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



STARTERS

STEAK TARTARE 255kcal 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

CHORIZO 300G 603kcal

SIRLOIN Tender and succulent with a strip of juicy crackling

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

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

LOMO 200G 280kcal

FILLET, Lean and tender with a delicate 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



rocket salad

ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

V Vegetarian Ve Vegan

