

BOOKATABLE MENU

ON ARRIVAL

CHANDON SPARKLING WINE

STARTERS

EMPANADA Choose one

Beef, humita or sun dried tomato and mozzarella. Served with a dressed salad and fresh tomato salsa

BAKED PROVOLETA

Caramelised onions, ají molido, oregano and sourdough toast

ECUADORIAN CEVICHE

A Gaucho classic. Shrimp, avocado and a spicy citrus roast pepper and tomato sauce

MAINS

All steaks are served with chips or rocket and kale salad and your choice of peppercorn, mushroom, béarnaise, blue cheese hollandaise or red wine jus

CUADRIL 225g

Rump. The leanest cut with a pure distinctive flavour

CHORIZO 225g

Sirloin. Tender yet succulent with a strip of juicy crackling

LOMO 225g (£6 supplement)

Fillet. Lean and tender with a delicate flavour

ANCHO 300g (£6 supplement)

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

HALF SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar, served with rocket and kale salad

POACHED SALMON SALAD

Pomelo, baby gem, coriander and sweet chilli

DESSERTS

AFFOGATO

Espresso, dulce de leche ice cream & shortbread crumble

CINNAMON CHURROS

Dulce de leche

LEMON TART

Toasted Italian meringue