

BOOKABLE MENU

Glass of Prosecco on arrival

GAUCHO

STARTERS

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds, bay leaf, umami chimichurri


SEABASS CEVICHE

Leche de tigre, papaya, watermelon, red onion, coriander

SALMON AND POTATO SALAD

Poached salmon, crispy Ratte potatoes, spring onions, endive, onion puree, lemon mayonnaise

EMPANADAS (Choose one)

Lamb or humita 

MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

CHURRASCO CUADRIL 200g

RUMP. Spiral cut, marinated in garlic, parsley and olive oil

ANCHO 200g

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

CHICKEN MILANESE

Fried egg, rocket, parmesan

HAKE

Chanterelle mushrooms, butter sauce

BETROOT RISOTTO

Puree, roasted and crisp beetroot, toasted almonds

FILLET STEAK SALAD

Marinated tomato, charred sweetcorn, thyme roasted croutons, coconut dressing, soft boiled egg and roasted onion

DESSERTS

STICKY TOFFEE PUDDING

Date sponge, salted dulce de leche sauce, clotted cream

BROWNIE SUNDAE

Dulce de leche ice cream, whipped cream

AFFOGATO

Espresso, dulce de leche ice cream, shortbread crumble

*Maximum eight people per

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

 Contains nuts

 Contains dairy

 Gluten-free

 Vegetarian

 Vegan