

FOOD

BUSINESS LUNCH MENU

Sunday – Thursday
12–3pm

GAUCHO BRUNCH

Every Friday
12–3.30pm

GAUCHO ROAST

Every Saturday
12–11pm

SHARING

Minimum of 4 guests

375AED per person

This informal and sociable menu brings you the sample dishes listed below for you to share with your friends and colleagues in true Argentine style.

STARTERS

EMPANADA SAMPLER

Beef

Hand diced beef, red peppers, Spanish onion and ají molido

Provolone and onion

Mozzarella, cheddar and oregano

Lamb

Slow cooked lamb shoulder, aji panca and dates

SEAFOOD SAMPLER

Crayfish causita

Red onion, celery, green olive, coriander mayonnaise with boiled egg

Tuna ceviche

Guacamole and soy sauce

Scallop tiradito

Soy and sesame vinaigrette, fennel, avocado and chilli

MAINS

Beef – 100g of each cut, served with accompanying vegetables

LOMO

Fillet served with thin chips

CHORIZO

Sirloin served with humita salteña

TIRA DE ANCHO

Spiral cut rib-eye, slow grilled with chimichurri. Served with French beans, shallots, garlic, ají molido and crumbled feta

DESSERT

DESSERT SAMPLER

Trio of our signature desserts

TASTING

Minimum of 2 guests

480AED per person

690 AED with dégustation wine pairing

A luxury experience that takes you on an exciting journey exploring the unique flavours that combine to demonstrate the excellence of Argentine cuisine through the selection of some of Gaucho's finest dishes

TUNA CEVICHE

With guacamole and soy sauce

El Porvenir de Cafayate

'probeta' Torrontés 2012

1750m Cafayate, Salta

SCALLOPS SUCCOTASH

Roasted fresh corn, chilli, smoked paprika and fresh lime

Norton Sauvignon Blanc 2015

950m Luján de Cuyo, Mendoza

BEEF EMPANADAS

Hand diced beef, red peppers, Spanish onion and ají molido

Argento Rosé of Malbec 2014

950m Agrelo, Mendoza

TIRA DE ANCHO 120g

Spiral cut, slow grilled with chimichurri, served with humita and chips

Finca Decero 2011

1050m Agrelo,

Luján de Cuyo, Mendoza

LOMO MEDALLIONS 120g

Served with confit button and chestnut mushrooms

Viña Patricia Malbec 2011

980m Lunlunta, Luján de Cuyo, Mendoza

PALATE CLEANSER

Lemon mint sorbet

DESSERT SAMPLER

Selection of signature desserts

Zuccardi 'Tardío' Torrontés 2014

680m Santa Rosa, Mendoza

SELECTION OF CHEESE {A}

Three British cheeses, served with Malbec chutney and oat cakes

Zuccardi 'Malamado' Malbec (Port style)

760m Maipù, Mendoza

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol
Some dishes contain nuts

STARTERS

EMPANADAS

Choose from a minimum of two:

Beef

Hand diced beef, red peppers, Spanish onion and ají molido

Provolone and onion

Mozzarella, cheddar and oregano

Lamb

Slow cooked lamb shoulder, aji panca and dates

Humita

Creamed corn with basil and mozzarella
30 each

TUNA TOSTADA

Traditional Latin American fried tortillas with tuna, sesame oil, fresh apple, coriander and ají amarillo sauce
65

ARGENTINE KING PRAWNS

Oven baked in spiced garlic butter, served with toasted brioche
70

SCALLOPS SUCCOTASH

Roasted fresh corn, chilli, smoked paprika and fresh lime
80

WATERMELON SALAD

Avocado, feta, chilli, mint, basil and toasted almonds with a lemon dressing
50 / 80

48-HOUR DRY-AGED PROVOLETA

Pan fried with basil pesto, served with plum tomato and basil bruschetta
55

TUNA CEVICHE

Guacamole and soy sauce
65

BRAISED BEEF BACK RIBS

Glazed in a hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled jalapeños
75

FOREST CEVICHE

Portobello mushrooms, red jalapeño, aji panca, orange and blackberries
55

ROASTED PUMPKIN SALAD

Crumbled feta, pine nuts, rocket salad, with a mint and cumin yoghurt dressing
60 / 90

CHORIZO SAUSAGE

Crushed chickpeas, smoked paprika, lime, coriander and roasted red onion
65

CRAYFISH CAUSITA

Red onion, celery, green olive, coriander mayonnaise with boiled egg
65

LOBSTER TACOS

Coriander mayonnaise, red onion, iceberg lettuce and fresh lime
85

SEAFOOD SAMPLER

Crayfish causita
Tuna ceviche
Scallop tiradito
100

POTTED SALT BEEF

Horseradish, thyme, served with caramelised onion chutney and toasted sourdough
55

BURRATINA

Balsamic reduction, cecina and fresh pomegranate
80

SCALLOP TIRADITO

Soy and sesame vinaigrette, fennel, avocado and chilli
65

WARM SEA BREAM CEVICHE

Aji amarillo, red onion, coriander, red jalapeño and sweet potato puree
65

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol
Some dishes contain nuts

MAINS

LOMO A LA MILANESA

Tenderised fillet steak rubbed in chilli and parsley, coated in breadcrumbs

165

SALT BAKED CORN FED CHICKEN

Infused with chimichurri butter, roasted garlic and grilled lemon

Half 140

Whole 250

BRAISED LAMB SHANK

Creamy polenta, honey and cumin sauce

220

GAUCHO BURGER

A blend of our four cuts of beef, provolone cheese, caramelised onions, garlic mayonnaise, chipotle chutney, brioche bun.

Served with thin chips

130

OVEN-ROASTED SALMON

Crushed potatoes and spiced corn bisque

165

PUMPKIN PANSOTTI

Spinach and parmesan cream

115

CHESTNUT MUSHROOM AND TRUFFLE RISOTTO

Wilted baby spinach

55/100

SHARING

395

GRILLED WHOLE SEABASS

Grilled corn salad, spicy coconut sauce and soy broccoli

BEEF

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol
Some dishes contain nuts

BEEF

Steaks served with your choice of topping, marinade or sauce

LOMO

FILLET

Lean and tender with a delicate flavour

225g Medallions 220
300g 250
400g 370
500g 470

(From 600g)
Per 100g 80AED

CHURRASCO DE LOMO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil
300g 280

GARNISHES 15

- Shropshire blue
- Fried egg
- Anchovy butter

ANCHO

RIB-EYE

Delicately marbled throughout for superb, full bodied flavour

225g Medallions 180
300g 220
400g 260
500g 330

(From 600g)
Per 100g 60AED

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri
500g 330

GAMBAS SKEWERS

Three grilled Argentine red prawns with churrasco dressing
50

FOIE GRAS

Pan seared in sherry vinegar
105

LOBSTER TAIL

Grilled in chimichurri butter
120

CHORIZO

SIRLOIN

Tender yet succulent with its strip of juicy crackling

300g 220
400g 270
500g 330

(From 600g)
Per 100g 60AED

CHURRASCO DE CHORIZO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil
300g 230 / 500g 330

MARINADES

- Chimichurri
- Garlic, parsley and olive oil
- Aji molido, smoked garlic, parsley and olive oil
- Aji amarillo, red jalapeño, chilli and olive oil

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g Medallions 160
300g 190
400g 250
500g 310

(From 600g)
Per 100g 55AED

LOMITO PICANTE

Chilli infused cuadril
250g 180

SAUCES

- Peppercorn
- Béarnaise
- Mushroom
- Blue cheese
- Red wine {A}

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol
Some dishes contain nuts

SPECIAL CUTS

Unique to Gaucho

TASTING PLATE

A taste of our three most popular cuts - chorizo, ancho and picaña
450g 300

TAPA DE ANCHO

Top of the rib-eye
300g 200

SHARING

CHATEAUBRIAND

Centre cut of lomo,
slow grilled
450g 400

ASADO DE CHORIZO

Ají molido, smoked garlic,
parsley and olive oil
700g 450

PICAÑA

Top of the cuadril
300g 200

TRIO OF MEDALLIONS

The most tender and lean cuts
of lomo, ancho and lomito cuadril
300g 220

CINTA DE ANCHO

Spiral cut, slow grilled
with chimichurri
800g 500

BEEF SAMPLER

Cuadril, chorizo,
ancho and lomo
1.2kg 880

SIDES

35

GREENS & SALADS

FRENCH BEANS

Shallots, garlic, ají molido
and crumbled feta

BROCCOLI

Soy and sesame vinaigrette

ASPARAGUS

Grilled with a pan fried
quail egg and parmesan

HEIRLOOM TOMATO SALAD

Basil cress and shallots

MIXED SALAD

With soft herbs

ROCKET AND PROVOLONE SALAD

Red onion and aged balsamic

CLASSICS

THIN CHIPS

Finished with chimichurri
vinegar on request

FAT CHIPS

Hand-cut and twice
cooked with truffle oil

MASHED POTATOES

Finished with chives

HUMITA SALTEÑA

Served in a corn husk
with sweetcorn,
mozzarella and basil

BUTTON AND CHESTNUT MUSHROOMS

Confit in garlic,
chilli and thyme

SHARING

65

RATATOUILLE

Aubergine, courgette,
shallot, fennel, tomato,
ají molido and thyme

WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

OVEN BAKED GNOCCHI

Truffle sauce

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol
Some dishes contain nuts

DESSERT AND CHEESE

DULCE DE LECHE CHEESECAKE

Hot salted dulce de leche
and toasted marshmallow
50

DON PEDRO {A}

Whipped ice cream and walnuts
blended with Jameson's whiskey
70

MILK CHOCOLATE AND PRALINE MOUSSE

Biscotti and toasted hazelnuts
55

ICE CREAM

An assortment of ice cream
and sorbet
38

BANANA AND COCONUT MESS

Dulce de leche, meringue,
honeycomb and cream
55

DULCE DE LECHE FONDANT

Almond curd, chocolate
crumble, vanilla ice cream and
fresh fruits
55

SHARING

CHOCOTORTA

Oreo cookie, peanut butter
and dulce de leche
120

APPLE AND MALBEC CRUMBLE {A}

Served with vanilla ice cream
80

CHEESE {A}

A selection of British and Irish
cheeses served with a Malbec
chutney and oat cakes

3 cheeses 70

4 cheeses 90

5 cheeses 110

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol
Some dishes contain nuts