Signature

SIGNATURE

£68.00

This menu allows you to individually select your choice of signature Gaucho dishes and to create a bespoke experience that suits your guests and the occasion perfectly

STARTERS

EMPANADAS
Choice of beef and red pepper or Sun-dried tomato and basil

CURED BEEF SALAD
Manchego, baby kale, red chickory, balsamic glaze

CHORIZO SAUSAGE
Crushed chickpeas, smoked paprika, lime, coriander and roasted red onion

ROASTED PUMPKIN SALAD
Crumbled feta, pine nuts, watercress, with a mint and cumin yoghurt dressing

TUNA CEVICHE
With guacamole

MAINS

BIFE DE ANCHO 300g
Rib-eye served with chimichurri

BIFE DE CHORIZO 300g
Sirloin served with chimichurri

LOMO MEDALLIONS 225g
Fillet served with Béarnaise sauce

CHESTNUT MUSHROOM AND TRUFFLE RISOTTO
Wilted baby spinach

HALF SALT BAKED CORN FED CHICKEN
Infused with chimichurri butter, with roasted garlic and grilled lemon

OVEN ROASTED SALMON
Crushed potato and spiced corn bisque

SERVED WITH
Chips, humita salteña, mixed salad, spinach and garlic

DESSERTS

DULCE DE LECHE CHEESECAKE
Hot salted dulce de leche and toasted marshmallow

MILK CHOCOLATE AND PRALINE MOUSSE
Biscotti and toasted hazelnuts

COCONUT PANNA COTTA
Passion fruit and winter berries

BANANA MESS
Coconut cream, dulce de leche, honeycomb

SELECTION OF CHEESE
A selection of three Cryer & Stott cheeses. Served with caramelised onion chutney and oat cakes

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.