

Signature Menu

SIGNATURE

395AED per person

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

FOREST CEVICHE

Portobello mushroom, red jalapeño, aji panca, orange and blackberries

TUNA CEVICHE

Guacamole and soy sauce

BEEF EMPANADAS

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

PROVOLONE AND ONION EMPANADAS

Mozzarella, cheddar and a touch of oregano

CHORIZO SAUSAGE

Our own Argentine beef chorizo, crushed chickpeas, smoked paprika, lime, coriander and roasted red onion

MAINS

BIFE DE ANCHO 300g

Rib-eye served with peppercorn sauce

LOMO MEDALLIONS 225g

Fillet served with béarnaise sauce

ROASTED PUMPKIN SALAD

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

CHESTNUT MUSHROOM AND TRUFFLE RISOTTO

Wilted baby spinach

OVEN-ROASTED SALMON

Crushed potato and spiced corn bisque

SIDES

Chips, mixed salad, humita salteña and french beans

DESSERTS

DULCE DE LECHE CHEESECAKE

Hot salted dulce de leche and toasted marshmallow

BANANA AND COCONUT MESS

Dulce de leche, meringue, honeycomb and cream

APPLE AND MALBEC CRUMBLE {A}

With vanilla ice cream

ICE CREAM

An assortment of ice cream and sorbet

CHEESE {A}

A selection of two British and Irish cheeses. Served with oat cakes and Malbec chutney

All prices are subject to 10% DIFC authority fee

{A} Contains alcohol
Some dishes contain nuts