

SIGNATURE

\$718

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

ECUADORIAN CEVICHE

Shrimp, roasted tomato and pepper sauce, onion and coriander

SALMON TIRADITO

Mango, passion fruit, pomegranate and ají amarillo

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

Chipotle bacon jam and coriander cress

MAINS

BIFE DE ANCHO 300g

Rib-eye served with peppercorn sauce

LOMO MEDALLIONS 225g

Fillet served with bearnaise sauce

TRUFFLE AND MUSHROOM RISOTTO

Shiitake mushrooms and summer truffle

OVEN BAKED SALMON

Vine roasted tomatoes, sauteed spinach and torrontes sauce

SIDES

Chips, mixed salad, humita salteña, creamed spinach

DESSERTS

DULCE DE LECHE CHEESECAKE

Hot salted dulce de leche and toasted marshmallow

BANANA AND COCONUT MESS

Dulce de leche, meringue, honeycomb and cream

WHITE CHOCOLATE AND YOGHURT MOUSSE

Malbec sauce, black currants sabayon and summer berries

ICE CREAM

An assortment of ice cream and sorbet

CHEESE

A selection of 2 British and Irish cheeses. Served with oat cakes and Malbec chutney

Please note there is no pre-ordering from the Signature Menu.
All orders will be taken on the night by our hosts.
Plus 10% service charge
Some dishes contain nuts