

ROAST MENU

Main Roast: AED 215*

2 Courses: AED 270**

3 Courses: AED 320**

STARTER

SLOW BRAISED BACK RIBS

Ají amarillo sauce
and pickled jalapeños

QUINOA TARTARE

White and red quinoa, artichokes,
cherry tomatoes and quail egg

MAIN ROAST

Roasted potatoes, carrots,
parsnips, sautéed broccoli,
homemade Yorkshire pudding,
served with your choice of either:

BIFE DE CHORIZO

Sirloin. Tender yet succulent with its
strip of juicy crackling

BIFE DE ANCHO

Rib-eye marbled throughout
for superb, full bodied flavour

WHOLE SPATCHCOCK CHICKEN

Slow grilled with chimichurri

SEA BREAM FILLET

Pan seared sea bream
finished with butter

DESSERT

MANGO MESS

Whipped cream and passion fruit

CHOCOLATE BROWNIE

Dulce de leche, vanilla
ice cream and honeycomb

THE GAUCHO ASADO

AED 405*

Perfect for two to share.

Served with truffle scented chips,
humita salteña, grilled tomatoes,
portobello mushrooms, fried eggs
and chimichurri.

BIFE DE ANCHO 200g

Rib-eye delicately marbled for
superb, full bodied flavour

PICAÑA 200g

The leanest cut with a pure,
distinctive flavour, top of the cuadril

CHORIZO SAUSAGE

Our own Argentine beef chorizo

HALF SPATCHCOCK CHICKEN

Slow grilled with chimichurri

ROAST BEVERAGE PACKAGE

AED 210* per person for two
hours of unlimited wine and beer

ARGENTO

Malbec

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Sauvignon Blanc

BOTTLED BEER 330ml

Increase the size of your steak

AED 70* per +100g

**Not applicable with Gaucho Asado

*All prices are inclusive of 10% DIFC authority fee and 5% VAT