

GaUCHO Canapés & Mini Dishes

CANAPÉS

£2.50 each

We recommend a minimum of 4 canapés per person

MEAT

CHURRASCO DE CUADRIL STRIPS

With chimichurri

MINI PINCHO CHORIZO

Ají amarillo

MINI GAUCHO BURGER

FISH

TUNA CEVICHE

With palmito and grapefruit

GAMBAS SKEWER

Argentine red prawns with churrasco dressing

VEGETARIAN

BRUSCHETTA

With avocado and tomato

PROVOLETA

Caramelised onion chutney

MINI DISHES

£6.50 each

We recommend a minimum of 2 mini dishes per person

MEAT

BIFE DE CHORIZO

Chips, watercress and béarnaise sauce

RUMP STEAK

Patatas bravas

MINI PINCHO SAUSAGE

With mash and salsa verde

FISH

GRILLED SWORDFISH

Mixed bean cassoulet and palourde clams

SEARED KING SCALLOPS

Served in the shell with blood pudding, spiced orange butter, charred orange, chorizo crumble and nasturtium

VEGETARIAN

PEARL BARLEY ARRABIATTA

Grilled courgette, artichoke heart, Peruvian olive and cipolline onion and cherry tomato

WILD MUSHROOM TAGLIATELLE

Eyrngii and enoki mushrooms, wild mushroom dust, torrонтés cream, tarragon and raw yolk

BEETROOT SALAD

Chestnut, roasted onion, blackberry, goats curd dressing and palm syrup

EMPANADAS

£19.95 for a selection of six

Beef: Hand-diced beef, red peppers, raisins, Spanish onions and cumin

Humita:

Sweetcorn, provolone and chive

Sun dried tomato and mozzarella:

Parmesan, Emmental and basil

CATERING AND BESPOKE EVENTS

For enquiries and bookings please contact:
E: Elli.Sallis@gauchorestaurants.com
T: 020 7432 9600

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.

GAUCHO