

FEAST

£75.00 per person

A gastronomic experience that allows you to explore unique flavours through a selection of some of our finest classic and nuevo dishes

GAUCHO

MONTE ENEBRO BONBONS

Roasted red onion, beets, chestnuts, blackberries, palm syrup with a goat's curd dressing

SEARED KING SCALLOPS

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

BUTTERMILK FRIED MOLLEJAS

Sweetbreads coated in ají amarillo batter, pickled Guindilla chilli and a sweet and spicy saffron sauce

BEEF EMPANADA

Hand diced beef, red peppers, raisins, Spanish onions and cumin

BIFE DE LOMO 100g

Fillet served with humita salteña

BIFE DE ANCHO 225g

Ribeye served with thin chips and chimichurri

TRIO OF DESSERTS

Three Argentine classics:

- Dulce de leche pancake
- Cinnamon churros
- Giant alfajores

Served with warm dark chocolate sauce

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.

 Denotes our gluten-free options