

## SIGNATURE

£65.00 per person

Select with your waiter

# GAUCHO

## STARTERS

### BURRATA SALAD V

Avocado puree, heirloom tomato, pistachio vinaigrette

### YELLOWTAIL TIRADITO

Truffle mayo, yuzu soy pearls, panko crumb

### HAND-DICED BEEF EMPANADAS

Red peppers, raisins, Spanish onions, cumin served with fresh tomato salsa

### TUNA CEVICHE G

Charred palmito, pomegranate, grapefruit, coriander, popping yuzu pearls

## MAINS

### BIFE DE ANCHO 400g G

Ribeye served with chimichurri

### ATLANTIC COD G

Quinoa, edamame, blood orange dressing

### BIFE DE CHORIZO 400g G

Sirloin served with chimichurri

### IBÉRICO PORK G

Kombucha apple, malbec mustard kohlrabi

### BIFE DE LOMO 300g G

Fillet served with chimichurri

### CHARRED AUBERGINE V

Chimichurri, roasted red onion, sundried and baked tomatoes, Provolone, parmesan, smoked aubergine puree

All served with chips, humita salteña, seasonal salad and peppercorn sauce

## DESSERTS

### DULCE DE LECHE CHEESECAKE V

Toasted marshmallow

### COCONUT TRES LECHE G V

Coconut flourless cake, pear sorbet

### CHOCOLATE GANACHE V

Caramelised banana, honeycomb and banana ice cream

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.

V Denotes the vegan options

V Denotes the vegetarian options

G Denotes our gluten-free options