

## SIGNATURE

£65

Select with your waiter

# GAUCHO

## STARTERS

### BURRATA SALAD

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

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

## MAINS

### BIFE DE ANCHO 400g

Ribeye served with chimichurri

### BIFE DE CHORIZO 400g

Sirloin served with chimichurri

### ATLANTIC COD

Quinoa, edamame, blood orange dressing

### IBÉRICO PORK

Kombucha apple, Malbec mustard kohlrabi

### BIFE DE LOMO 300g

Fillet served with chimichurri

### CHARRED AUBERGINE

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

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

## DESSERTS

### DULCE DE LECHE CHEESECAKE

Toasted marshmallow

### COCONUT TRES LECHE


Coconut flourless cake, pear sorbet

### CHOCOLATE GANACHE

Caramelised banana, honeycomb, 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.

 Denotes the vegan options

 Denotes the vegetarian options

 Denotes our gluten-free options