

SIGNATURE

£65.00 per person

Select with your waiter

GAUCHO

STARTERS

BEEF EMPANADAS

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

TUNA & PALMITO CEVICHE

Tuna, charred palmito, grapefruit, coriander, pomegranate and popping yuzu pearls

CURED PATAGONIAN RED

PRAWN TIRADITO

Pickled cucumber, salsa verde, whipped crème fraîche

BUTTERMILK FRIED MOLLEJAS

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

MONTE ENEBRO BONBONS

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

MAINS

BIFE DE ANCHO 400g

Ribeye served with chimichurri

BIFE DE CHORIZO 400g

Sirloin served with chimichurri

BIFE DE LOMO 300g

Fillet served with chimichurri

PEARL BARLEY ARRABBIATA

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

GRILLED SWORDFISH

Mixed bean cassoulet, palourde clams and grilled lemon

SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar. Simply served with roasted garlic and lemon

All served with chips, humita salteña and rocket and kale salad

DESSERTS

DULCE DE LECHE CHEESECAKE


Hot, salted dulce de leche and toasted marshmallow

CHOCOLATE FONDANT

Shortbread crumble and vanilla ice cream

SYRUP AND GINGER TART

Mascarpone ice cream and orange curd

 Denotes the vegan options

 Denotes our gluten-free options