

## 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