

Carnivore's Feast

CARNIVORE'S FEAST

The ultimate beef lover's challenge. This menu is an indulgent celebration of what Gaucho does best. Devour mouthful after mouthful of the finest, most succulent and delicious Argentine beef. Offering a variety of different cuts expertly grilled and served with the perfect accompaniments;

This supreme menu is a meaty and mighty gastronomic treat. Our feast of hedonistic pleasure also includes ice-cold craft beers, bold and powerful Malbec, sweet Argentinian Port style wine and finally a range of classic dark spirits... We dare you

STARTERS

BRAISED BEEF BACK RIBS

Glazed in a sweet chipotle sauce, with fresh orange and spring onion

Served with Rubia Pilsener

MAINS

750g of beef, all served with chips, seasonal vegetables and mixed salad

Served with Viña Patricia D'Oro

ANCHO

Rib-eye with red wine jus

LOMITO PICANTE

Rump infused with chilli

MEDIA LUNA DE VACIO

Flank with parsley and garlic

CHORIZO

Sirloin with ají amarillo sauce

LOMO MEDALLIONS

Fillet with chimichurri

ENTRAÑA FINA

Skirt with smoked garlic, ají molido and olive oil

PALATE CLEANSER

Malbec sorbet

SELECTION OF CHEESE

A selection of Cryer & Stott cheeses. Served with caramelised apple cider chutney and oat cakes. Accompanied by Zuccardi 'Malamado' Malbec (port-style)

CHOICE OF DIGESTIF

Courvoisier VSOP

Flor de Caña 12yr

The Naked Grouse

Jim Beam Double Oak