

BRUNCH MENU

BEBIDA \$600*per person
Brunch, house beverages –
selected wine, beer, cocktails,
spirits and Champagne

REFRESCO \$450*per person
Brunch, soft drinks and selected
non-alcoholic cocktails

PICARO \$350*per person
Brunch only

CHILDREN \$100* per child**
Brunch only or Gaucho Kids Menu

DRINKS EXTENSION \$250*per person
Additional hour of any beverage
package drinks, 3:30–4:30pm

STARTERS to share

MINI EMPANADAS

Beef

Hand diced beef, red peppers,
Spanish onion and ají molido

Humita

Creamed corn with chive

BRAISED BEEF

BACK RIBS

Glazed in a hoisin and chilli
orange sauce with sesame
seeds, fresh orange and
pickled jalapeños

WATERMELON SALAD

Avocado, feta, chilli, mint,
basil and toasted almonds

SEA BASS CEVICHE

Grapefruit, grilled corn,
jalapeño and wasabi

TUNA CEVICHE

With guacamole

MAINS

Your choice of the below, served
with a green salad and chips for
the table to share

BIFE DE ANCHO 300g

Rib eye. Delicately marbled
throughout, basted in chimichurri

BIFE DE CHORIZO 300g

Sirloin. Tender yet succulent
with its strip of juicy crackling

BONELESS GRILLED CHICKEN

Served with lemon

OVEN-BAKED SEA BASS

With Torrontés confit tomatoes

RISOTTO

With lemon and basil

DESSERTS to share

MANGO AND PASSION FRUIT MESS

DULCE DE LECHE CHEESECAKE

CHOCOLATE BROWNIE

One drink per person at any one time.
Bottled water, tea and coffee not included
in the packages. Beverage offering is valid
from 12:00pm until 3:30pm.

*A 10% service charge will be added to your bill.

**Per child is for children between 4 and 12 years old.

{A} Contains alcohol.

Some dishes contain nuts