

# FOOD

## **BUSINESS LUNCH MENU**

Sunday – Thursday  
12.00–3.00pm

## **GAUCHO BRUNCH**

Every Friday  
12.00–3.30pm

## **GAUCHO ROAST**

Every Saturday  
12.00–11.30pm

## SHARING

Minimum of 4 guests

430AED per person

This informal and sociable menu brings you the sample dishes listed below for you to share with your friends and colleagues in true Argentine style.

## STARTERS

### EMPANADA SAMPLER

#### Beef

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

#### Provolone and onion

Mozzarella, cheddar and oregano

#### Lamb

Slow cooked lamb shoulder, ají panca and dates

### SEAFOOD SAMPLER

#### Octopus tiradito

Kalamata olives, citrus onion, coriander oil and panca

#### Tuna ceviche

Guacamole and soy sauce

#### Salmon tiradito

Mango, passion fruit, pomegranate and ají amarillo

## MAINS

Beef – 100g of each cut, served with chips, humita salteña and mixed salad with peppercorn sauce

### LOMO

Fillet, lean and tender with a delicate flavour

### CHORIZO

Sirloin, tender yet succulent with its strip of juicy marbling

### TIRA DE ANCHO

Spiral cut rib eye, slow grilled with chimichurri

## DESSERT

### DESSERT SAMPLER

Trio of our signature desserts

## TASTE OF ARGENTINA

Minimum of 2 guests

455AED per person for food set menu

570AED per person with wine pairing {A}\*

A luxury experience that takes you on an exciting journey exploring the unique flavours that combine to demonstrate the excellence of Argentine cuisine through the selection of some of Gaucho's finest dishes.

## STARTER

### BEEF CHORIZO SAUSAGE

Our own Argentinean recipe, served with crushed chickpeas, smoked paprika, lime, coriander and roasted red onion

*Kaiken 'Ultra' Malbec 2015*

980-1300m

*Luján de Cuyo/Uco Valley, Mendoza*

## MAIN

Beef - 100g of each cut, served with humita salteña and chips

### CHURRASCO DE LOMO

Fillet, marinated for 48 hours in garlic, parsley and olive oil

*Enrique Foster 'Ique' 2015*

1000m Las Compuertas,

*Luján de Cuyo, Mendoza*

## CHORIZO

Sirloin, tender yet succulent with its strip of juicy marbling

*Catena Malbec 2014*

980-1403m

*Luján de Cuyo, Mendoza*

## ANCHO

Rib eye, delicately marbled throughout for superb, full bodied flavour

*Viña Patricia Malbec 2013*

980m

*Lunlunta/Luján de Cuyo, Mendoza*

## DESSERT

### APPLE AND ELDERFLOWER CRUMBLE

Served with vanilla ice cream

*Zuccardi 'Malamado'*

*Malbec (Port style)*

*760m Maipù, Mendoza*

*\*Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu.*

## STARTERS

### EMPANADAS

Choose from a minimum of two:

#### Beef

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

#### Provolone and onion

Mozzarella, cheddar and oregano

#### Lamb

Slow cooked lamb shoulder, ají panca and dates

#### Humita

Creamed corn with basil and mozzarella  
35 each

### BRAISED

#### BEEF BACK RIBS

Glazed in a hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled jalapeños  
90

#### STEAK TARTARE

Tenderloin, truffle crostini, capers, quail egg  
100

### PATE DE LA CASA

Milk-fed veal liver, apricot jam and crostini  
85

### BEEF CHORIZO SAUSAGE

Our own Argentinian recipe – crushed chickpeas, smoked paprika, lime, coriander and roasted red onion  
75

### SPICY CHICKEN CAUSA

Avocado, coriander mayonnaise, panca mashed potatoes, soft boiled egg and crispy chicken skin  
80

### WARM SEA BREAM

#### CEVICHE

Ají amarillo, red onion, coriander, red jalapeños and sweet potato purée  
75

### TUNA CEVICHE

Guacamole and soy sauce  
85

### OCTOPUS TIRADITO

Kalamata olives, citrus onion, coriander oil and panca  
85

### CENTOLLA CRAB SALAD

Fresh orange segments, baby gem, palm heart and avocado with a dash of balsamic reduction and orange vinaigrette  
125

### LOBSTER TACOS

Coriander mayonnaise, red onion, iceberg lettuce and fresh lime  
100

### SALMON TIRADITO

Mango, passion fruit, pomegranate and ají amarillo  
85

### ARGENTINIAN KING PRAWNS

Oven-baked in a spiced garlic butter. Served with toasted brioche  
80

### BURRATA IN CARROZZA

Heirloom tomatoes, orange segments, crispy leeks and pesto  
105

### QUINOA TARTARE

White and red quinoa, artichokes and cherry tomatoes  
65 / 105

### WATERMELON SALAD

Avocado, feta, chilli, mint, basil and toasted almonds with a lemon dressing  
65 / 105

### 48-HOUR DRY-AGED PROVOLETA

Pan-fried with basil pesto. Served with a plum tomato and basil bruschetta  
75

### SEAFOOD SAMPLER

- Salmon tiradito  
- Tuna ceviche  
- Octopus tiradito  
115

## MAINS

### LOMO A LA MILANESA

Tenderised fillet steak, rubbed in chilli and parsley, coated in breadcrumbs  
190

### OCTOPUS RISOTTO

Kalamata olives, Greek feta cheese and fresh basil  
110 / 195

### LINGUINI FRUTOS DEL MAR

Tiger prawns, lobster, octopus, rocket and cherry tomatoes  
225

### ARTICHOKE RISOTTO

Jerusalem artichokes and rocket  
85 / 150

### PAN-SEARED SALMON

Fresh mango salad, guacamole and sweet potato chips  
185

### SALT-BAKED

#### CORN-FED CHICKEN

Infused with chimichurri butter, roasted garlic and grilled lemon  
Half 180  
Whole 285

#### GAUCHO BURGER

A blend of our four cuts with chipotle veal bacon jam, provolone cheese, guacamole. Served with chips  
170

#### SEA BASS CHUPIN

Pan-seared sea bass fillet, mixed peppers, fish sauce, fresh parsley and toasted brioche  
205

#### GRILLED LAMB RACK 450gr

Whole rack of lamb ribs with gremolata sauce  
340

## BEEF

## BEEF

Steaks served with your choice of marinade or sauce

### LOMO

#### FILLET

Lean and tender with a delicate flavour

225g Medallions 255

300g 345

400g 425

500g 540

(From 600g)

Per 100g 95AED

#### CHURRASCO DE LOMO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil  
300g 335

### ANCHO

#### RIB-EYE

Delicately marbled throughout for superb, full bodied flavour

225g Medallions 210

300g 265

400g 310

500g 380

(From 600g)

Per 100g 70AED

#### TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri  
500g 425

### CHORIZO

#### SIRLOIN

Tender yet succulent with its strip of juicy crackling

300g 265

400g 310

500g 380

(From 600g)

Per 100g 70AED

#### CHURRASCO DE CHORIZO

Spiral cut, marinated for 48 hours in garlic, parsley and olive oil  
300g 265 / 500g 415

### CUADRIL

#### RUMP

The leanest cut with a pure, distinctive flavour

225g Medallions 185

300g 230

400g 290

500g 360

(From 600g)

Per 100g 65AED

#### LOMITO PICANTE

Chilli infused cuadril  
250g 205

### SHARING

#### CHATEAUBRIAND

Centre cut of lomo, slow grilled  
450g 575

#### ASADO DE CHORIZO

Ají molido, smoked garlic, parsley and olive oil  
700g 550

#### CINTA DE ANCHO

Spiral cut, slow grilled with chimichurri  
800g 620

#### BEEF SAMPLER

Cuadril, chorizo, ancho and lomo  
1.2kg 1070

### SPECIAL CUTS

Unique to Gaucho

#### TASTING PLATE

A taste of our three most popular cuts - chorizo, ancho and picaña  
450g 370

#### TAPA DE ANCHO

Top of the rib eye  
300g 230

#### PICAÑA

Top of the cuadril  
300g 240

#### TRIO OF MEDALLIONS

The most tender and lean cuts of lomo, ancho and lomito cuadril  
300g 290

## STEAK ACCOMPANIMENTS

Select your perfect topping

### MARINADES

- Chimichurri
- Garlic, parsley and olive oil
- Ají molido, smoked garlic, parsley and olive oil
- Ají amarillo, red jalapeño, chilli and olive oil

### SAUCES

- Peppercorn
- Béarnaise
- Mushroom
- Blue cheese
- Salsa verde

### TOPPINGS

#### GAMBAS SKEWERS 70

Three grilled Argentine red prawns with churrasco dressing

#### FOIE GRAS 135

Pan seared in sherry vinegar

### GARNISHES 20

- Shropshire blue
- Fried egg
- Anchovy butter

## SIDES

40

### GREENS & SALADS

#### CREAMED SPINACH

Cheese sauce and gratin Parmesan

#### BROCCOLI

Salsa verde and toasted almonds

#### GRILLED ASPARAGUS

Parmesan and quail egg

#### HEIRLOOM TOMATO SALAD

Basil and shallots

#### MIXED SALAD

With soft herbs

#### ROCKET AND PROVOLONE SALAD

Red onion and aged balsamic

### CLASSICS

#### THIN CHIPS

Finished with chimichurri vinegar on request

#### FAT CHIPS

Hand-cut and twice cooked with truffle oil

#### MASHED POTATOES

Finished with chives

#### HUMITA SALTEÑA

Served in a corn husk with sweetcorn, mozzarella and basil

#### BUTTON AND CHESTNUT MUSHROOMS

Confit in garlic, chilli and thyme

### SHARING

75

#### BAKED POTATOES

Veal bacon, tomato salsa, cream cheese and chives

#### WHOLE ROASTED CAULIFLOWER CHEESE

Parmesan cream

#### MAC & BLUE CHEESE

Gratin pasta and blue cheese sauce

### ADD TRUFFLE OIL TO ANY CHOSEN SIDE DISH

20

## DESSERT AND CHEESE

### **DULCE DE LECHE CHEESECAKE**

Hot, salted dulce de leche  
and toasted marshmallow  
75

### **DON PEDRO {A}**

Whipped ice cream and walnuts  
blended with Jameson's whiskey  
85

### **COCONUT TRES LECHEs**

Dulce de leche,  
whipped cream and pecans  
70

## **SHARING**

### **DESSERT SAMPLER**

- Apple and Elderflower Crumble  
- Mango Mess  
- Coconut Tres Leches  
110

### **GAUCHO MESS**

Cheesecake, chocolate brownie,  
baked white chocolate  
110

### **APPLE AND ELDERFLOWER CRUMBLE**

Served with vanilla ice cream  
95

### **SIZZLING BROWNIE**

Sizzling pan of chocolate  
brownies, vanilla coffee sauce  
and vanilla ice cream  
80

### **MANGO MESS**

Whipped cream and  
passion fruit  
65

### **ICE CREAM**

An assortment of  
ice creams and sorbets  
45

### **RICE PUDDING MOUSSE**

Baked chocolate,  
cinnamon and dulce de leche  
65

### **DULCE DE LECHE FONDANT / CHOCOLATE FONDANT**

Almond curd, chocolate  
crumble, vanilla ice cream  
and fresh fruits  
80 / 85

### **CHEESE {A}**

A selection of British and Irish  
cheeses served with a Malbec  
chutney and oat cakes

3 cheeses 80  
4 cheeses 105  
5 cheeses 125