

## CLASSIC

£40.00

Select with your waiter

# GAUCHO

## STARTERS

### CHORIZO SAUSAGE

Morcilla, romesco sauce

### CORN SALAD

Edamame, feta, cherry tomato, lemongrass vinaigrette

### HAND-DICED BEEF EMPANADAS

Red peppers, raisins, Spanish onions, cumin served with fresh tomato salsa

## MAINS

All steaks served with chips, seasonal salad and peppercorn sauce

### BIFE DE ANCHO 250g

Ribeye. Delicately marbled throughout for superb, full-bodied flavour

### BIFE DE CHORIZO 250g

Sirloin. Tender yet succulent with a strip of juicy crackling

### BIFE DE LOMO 250g

Fillet. Lean and tender with a delicate flavour

£5 supplement

### WILD MUSHROOM TAGLIATELLE

Eyrngii and enoki mushrooms, torrntés cream, tarragon, raw yolk

### IBÉRICO PORK

Kombucha apple, malbec mustard kohlrabi

## DESSERTS

### DULCE DE LECHE CHEESECAKE

Toasted marshmallow

### COCONUT TRES LECHE

Coconut flourless cake, pear sorbet

### FRUIT MEDLEY

Compressed melon, coriander, mango, chilli, mint, blood orange granita

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. \* Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.