

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, Torrontés 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.