

## CLASSIC

£45.00

Select with your waiter

# GAUCHO

## STARTERS

### CHORIZO SAUSAGE

Morcilla, romesco sauce

### TEMPURA COURGETTE FLOWER

Stuffed with Pisto, creamy pistachio pesto and orange honey

### BEEF EMPANADAS

Red pepper, raisin, Spanish onion, cumin served with fresh tomato salsa

## MAINS

All mains served with chips, spinach and steaks served with peppercorn sauce

### ANCHO 250g

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

### CHORIZO 250g

SIRLOIN. Tender yet succulent with a strip of juicy crackling

### GREEN RISOTTO

Asparagus, pea, chimichurri

### PAN FRIED, BLACKENED

### SEA TROUT

Apple, fennel, celery salad, citrus dressing

### LOMO 250g (£6 supplement)

FILLET. Lean and tender with a delicate flavour

## DESSERTS

### SALTED DULCE DE LECHE

### CHEESECAKE

Toasted marshmallow

### FRUIT MEDLEY

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

### COCONUT TRES LECHE

Coconut flourless cake, pear sorbet

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.

 Denotes the vegan options

 Denotes the vegetarian options

 Denotes our gluten-free options