

CLASSIC

Select with your waiter

GAUCHO

STARTERS

SEABASS CEVICHE

Leche de tigre, papaya, watermelon, red onion, coriander

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds and bay leaf, umami chimichurri

LAMB EMPANADA

Braised lamb, apricot, red onion, spiced apple chutney

BEETROOT TARTARE

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing

MAINS

Choose from either chips or a seasonal salad

SPATCHCOCK CHICKEN

Half a spatchcock in Ají Amarillo and chive marinade, finished over fire with a lime and tomatillo salsa

WILD MUSHROOM TAGLIATELLE

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

CUADRIL 250g

RUMP. The leanest cut with a pure, distinctive flavour, served with chimichurri

HAKE

Chanterelle mushrooms, butter sauce

ANCHO 200g

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

DESSERTS

AFFOGATO

Espresso, dulce de leche ice cream, shortbread crumble

STICKY TOFFEE PUDDING

Date sponge, salted dulce de leche sauce, clotted cream

DULCE DE LECHE FLAN

Coconut crumble

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.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free