

# GAUCHO

## SHARING

65 per person | An informal menu with an abundant selection of dishes, designed to share with the whole table

## STARTERS | SERVED FAMILY STYLE

### EMPANADAS

A mix of our signature flavours served with salsa golf

**Beef** 236kcal

**Sweet potato & provolone**  231kcal

**Chicken & chorizo** 234kcal

**BURRATA**  507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

**STEAK TARTARE** 485kcal

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

## MAINS

All served with roast potatoes and a selection of festive vegetables.  
Steaks are served with chimichurri sauce

### CHIMICHURRI BUTTER

**ROASTED TURKEY** 446kcal

Pincho criollo stuffing, Malbec and cranberry jus

**CUADRIL 100G** 125kcal

RUMP. The leanest cut with a pure, distinctive flavour

**TIRA DE ANCHO 100G** 330kcal

RIBEYE. Spiral cut, slow grilled with chimichurri

**CHORIZO 100G** 201kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

## DESSERT

**TRAY BAKED COOKIE DOUGH**  505kcal

Double chocolate chip cookie, dulce, vanilla ice cream



### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

### Add a sapling to your menu to offset your meal

By adding a £5 donation to our charity partners 'Not for Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

 Vegetarian  Vegan

# GAUCHO

## SIGNATURE

75 per person | Select with your table host

## STARTERS

### BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### SMOKED CORN CEVICHE 323kcal

Avocado, pickled red onion, tomato, mint, maple and lime dressing

### BEEF EMPANADA 236kcal

Served with salsa golf

### SEA BASS CEVICHE 349kcal

Picante rojo, avocado, arepa bread

## MAINS

All served with roast potatoes and a selection of festive vegetables. Steaks are served with peppercorn sauce

### CHIMICHURRI BUTTER

#### ROASTED TURKEY 446kcal

Pincho criollo stuffing, Malbec and cranberry jus

### ANCHO 300G 767kcal

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

### WHOLE GRILLED SEA BASS 298kcal

Early harvest olive oil, herbs, lemon

### SECRETO IBERICO 734kcal

Malbec jus, quince purée

### LOMO 200G 307kcal

FILLET. Lean and tender with a delicate flavour

### ANCIENT GRAIN SALAD 646kcal

Sesame feta, almonds, pistachio, cranberries, green goodness dressing

## DESSERTS

### SALTED DULCE DE LECHE

#### CHEESECAKE 607kcal

Toasted marshmallow

### CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

### STICKY APPLE & DATE PUDDING 1159kcal

Calvados infused toffee sauce, double cream



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# GAUCHO


## FEAST MENU

85 per person | Our most luxurious menu, offering four courses

### STARTERS

**SEARED DIVER SCALLOPS** 277 kcal  
'Nduja butter, aguachile verde

**TROUT CEVICHE** 265kcal  
Heart of palm mayonnaise, pickled cucumber, fresh dill

**BURRATA**  507 kcal  
Tomato salad infused with truffle, aged balsamic, toasted sourdough

### MAINS

All served with roast potatoes and a selection of festive vegetables. Steaks are served with your choice of sauce

**CHIMICHURRI BUTTER ROASTED TURKEY** 446kcal  
Pincho criollo stuffing, Malbec and cranberry jus

**WHOLE GRILLED SEA BASS** 298kcal  
Early harvest olive oil, herbs, lemon


**LOMO 300G** 426kcal  
FILLET. Lean and tender with a delicate flavour

**TIRA DE ANCHO 400G** 1157kcal  
RIBEYE. Spiral cut, slow grilled

**MUSHROOM TAGLIATELLE**  1008kcal  
Torrontés cream, truffle oil, free range egg yolk


**SECRETO IBERICO** 734kcal  
Malbec jus, quince purée

### DESSERTS

**SALTED DULCE DE LECHE CHEESECAKE**  607 kcal  
Toasted marshmallow

**CHOCOLATE BROWNIE**   328 kcal  
White chocolate ice cream

### CHEESE

**CHEESE SELECTION**  719kcal  
Selection of three British cheeses, farmhouse chutney, crackers



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