

# CLASSIC

45 per person | A three-course menu of classic Gaucho dishes

# GAUCHO

## STARTERS

### THREE-CHEESE EMPANADA

Rocket, pickled red onion, chimichurri

### RICOTTA AND PARMESAN RAVIOLI

Cacio e pepe, Parmesan, crisp brioche

### TUNA TARTARE TACOS

Honey, chilli, lime

## MAINS

Steaks are served with a choice of chips or green salad and peppercorn or chimichurri sauce

### RUMP 300G

The leanest cut with a pure, distinctive flavour

### RIBEYE 200G

Delicately marbled throughout for superb, full-bodied flavour

### SALMON FILLET

Searred salmon, rich puttanesca sauce

### AUBERGINE MILANESE

Crisp aubergine, piquillo peppers, confit tomato

### FLAT IRON CHICKEN

Half chicken, salsa macha mayo, salsa macha, watercress, lime

## DESSERTS

### DULCE DE LECHE PANCAKE

Banana split ice cream

### HOT COOKIE DOUGH

Dulce de leche, vanilla ice cream  
*Made for sharing*

### CHOCOLATE BROWNIE

White chocolate ice cream



## ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

Adults need around 2000kcal a day.  
All prices include VAT and a compulsory 12.5% service charge will be added to your bill.